

MIAMI SPICE \$45

* Most of all our vegetables are locally sourced.
* Our fish are carefully selected by the Chef and sustainably certified.

STARTER

KEUH SALAD BITE (DF)

FIRST COURSE

ARUGULA SALAD (VG)

Creamy wasabi yuzu dressing with
parmesan cheese

SALMON PIZZA (DF)

Whole wheat baked crust, kalamata olives,
house guacamole, hint of truffle

TUNA SASHIMI TACOS (DF)

Crispy gyoza skin shell, pickled beets,
house guacamole, lemon pepper aioli

SPICY HONEY SHRIMP (DF)

Tempura prawns, jalapeno aioli, honey,
topped with almonds and walnuts

SECOND COURSE

16OZ GRILLED BONE-IN RIBEYE (\$10.00) (DF)

Miso truffle sauce

BABY BACK RIBS WITH PARMESAN TRUFFLE FRIES

Korean BBQ sauce

SPICE SUSHI COMBO (DF)

5 PCS Chef's choice nigiri, tasting of Truffle Rainbow
and Hamachi Serrano roll

SPICE CHIRASHI BOWL (DF) (GF)

Chef's choice of sashimi over rice

SPICE VEG COMBO (DF) (VG)

Vegetable fried rice with vegetable gyozas

DESSERT

MOCHI ICE CREAM

Absolutely no substitutions. 18% service charge will be automatically added to the final bill.

