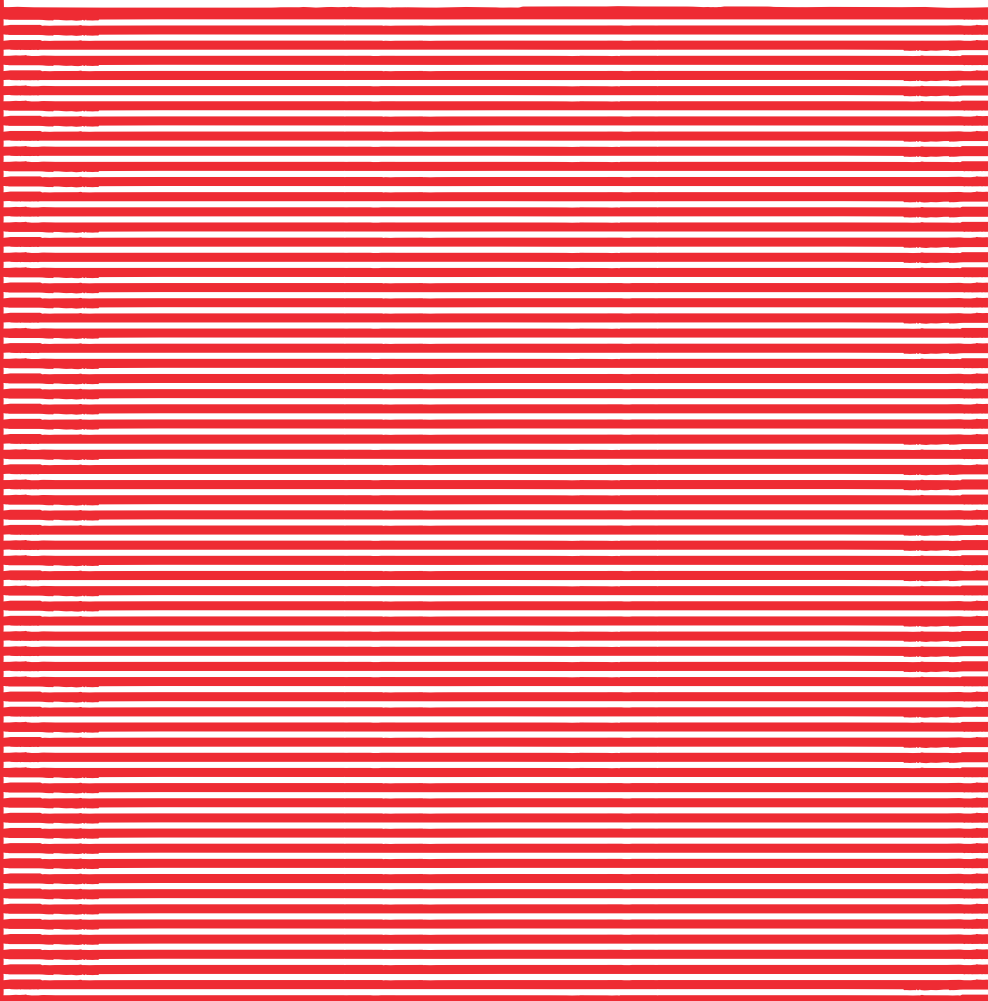




📷 @xniniogordomiaux
🎵 @niniogordomiami

WIFI
User: Ninogordo
Pass: patogordo



MENU





COCKTAILS



NEON SKYLINE 21 Shiso Infused Tequila + Mujen Shochu + Midori + Citrus	MEZZI CALPICO 20 Mezcal + Fino Sherry + Calpico + Lemongrass + Grapefruit Soda
RED BEAN OLD FASHIONED 20 Akashi Ume Whisky + Old Forester Bourbon + Averna + Red Bean Demerara + Tobacco Bitters	GLITTER ROAD 21 Gin + Sake + St Germain + Lychee + Lemon Juice
YUZU KOSHO MARGARITA 20 JC Tradicional Blanco + Grand Marnier + St George Basil Eau de Vie + Yuzu Kosho Agave + Lime Juice + Gochugaru Salt	LIGHTYEAR BUZZ 20 Gin + Cucumber + Lime + Pineapple Oleo Saccharum
THE LUCKIEST RABBIT 21 Mijenta Blanco + 400 Conejos Mezcal + Falernum + Lemon Juice + Togarashi	ELECTRIC MIDNIGHT 21 Toki Whisky + Tamarind + Curry + Coconut Water + Lime Juice



WINE BEER



SPARKLING 15 / 60 Can Sumoi Parellada Catalonia, Spain 2024	SAKE 18 / 72 Bartender's Choice - Ask Your Server
WHITE 15 / 60 Matías Riccitelli Torrontés Mendoza, Argentina 2024	RED 16 / 64 Sindicat La Figuera 'Montsant' Grenache Catalonia, Spain 2022
La Val Arantei 16 / 64 Albariño Rias Baixas, Spain 2023	Matías Riccitelli 19 / 76 Malbec Mendoza, Argentina 2024
BEER 8 Singha Lager OEC Brewing Baihu IPA	

SANPELLEGRINO / ACQUA PANNA 9	LOLA MENTA Lyme + Lyche + Pineapple + Mint 10
COCA-COLA / DIET COKE 6	N/A MEZZI CALPICO 12
COFFEE 5	TOASTED RICE HORCHATA 10
TEAPOT Peppermint - Hojicha - Yunnan Gold 7	



DINNER



HAMACHI * 23 Bell Pepper + Enoki + Cucumber + Nori	MUSHROOMS 22 Celery Root + Tofu + Black Garlic
TUNA TATAKI * 24 Egg Yolk + Wasabi + Shiso	CAULIFLOWER KARAAGE 22 Grapes + Cashews + Fresh Herbs
WAGYU TATAKI * 78 A5 Japanese Wagyu + Egg + Wasabi + Shiso	WINGS KARAAGE 20 Celery + Carrot + Sweet Wasabi Mayo
SHITAKE DUMPLINGS 28 Tofu + Carrot	VEGETARIAN UDON 32 Spinach Cream + Wakame + Black tofu + Wasabi Peanuts
PORK + SHRIMP DUMPLINGS 34 Curry + Corn-Cheddar Cream + Kimchi	UDON 36 Tom kha kai + Mussels + Bacon + Ginger
KATSU-SANDO 36 Shokupan Bread + Pork + Cabbage + Tonkatsu + Japanese Mayo	SPICY FRIED RICE 36 Key West Shrimp + Bacon + Squid + Edemame
RIBEYE * 80 Rice + Wakame + Lettuce + Ssam	OCTOPUS CURRY 36 Cucumber + Pistachio + Tamarind + Rice
KIMCHI 5	WHOLE FISH 58 Broth + Herbs + Rice + Cucumber
KIDS SOBA 18 Sesame + Wakame + Bacon + Edamame	WHITE RICE 5
	FRIED MARINATED VEGETABLES 8 Carrot + Bell Pepper + Asparagus + Lotus Root + Summer Squash



DESSERTS



MISO GINGER FLAN 15
MANGO RICE, PASSION FRUIT, THAI BASIL 15

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

Gluten free

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