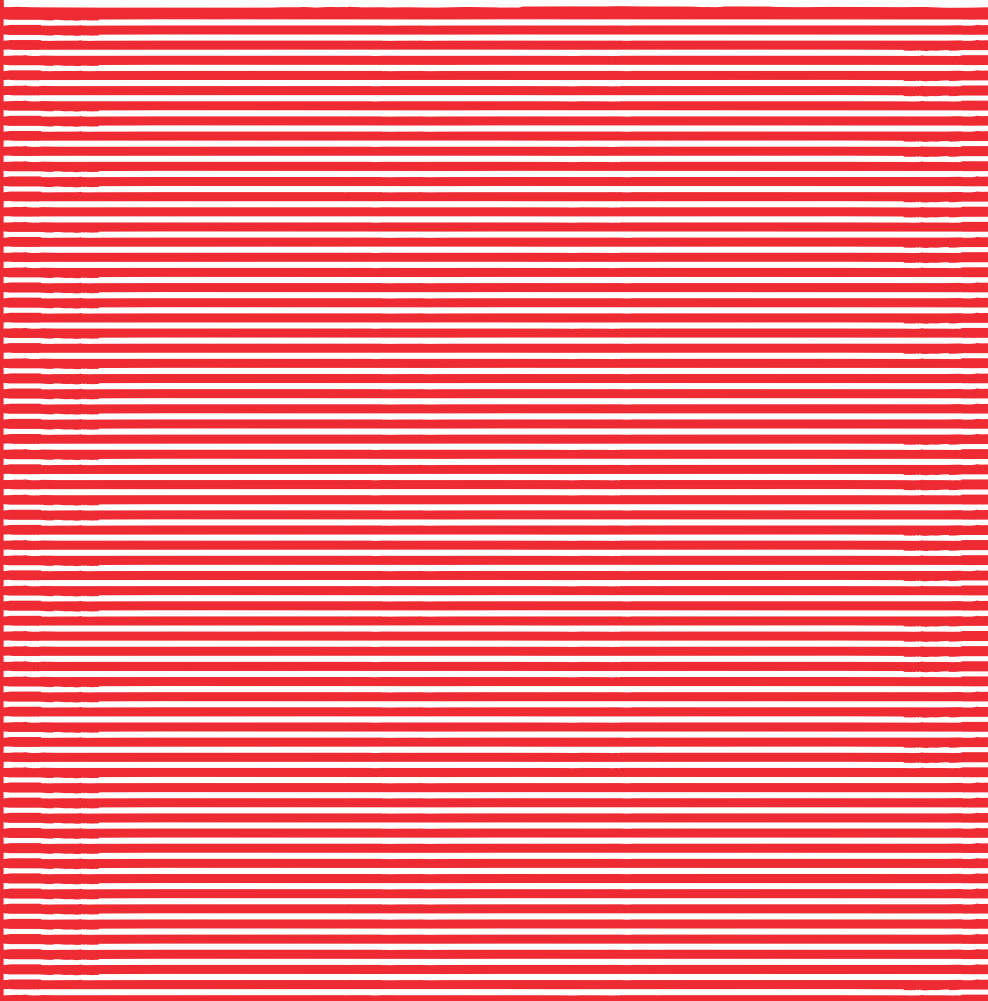




📷 @xniniogordomiaux  
🎵 @niniogordomiami

WIFI  
User: Ninogordo  
Pass: patogordo



## MENU





## COCKTAILS



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



## WINE BEER



|                                                                         |                                                                                 |
|-------------------------------------------------------------------------|---------------------------------------------------------------------------------|
| SPARKLING 15 / 60<br>Can Sumoi<br>Parellada Catalonia, Spain 2024       | SAKE 18 / 72<br>Bartender's Choice - Ask Your Server                            |
| WHITE 15 / 60<br>Matías Riccitelli<br>Torrontés Mendoza, Argentina 2024 | RED 16 / 64<br>Sindicat La Figuera 'Montsant'<br>Grenache Catalonia, Spain 2022 |
| Pentecostés 20 / 80<br>Albariño Rias Baixas, Spain 2024                 | Mary Taylor 15 / 60<br>Touriga Nacional Dao, Portugal 2020                      |
| BEER 8<br>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<br>Bell Pepper + Enoki + Cucumber + Nori                                    | MUSHROOMS 22<br>Celery Root + Tofu + Black Garlic                          |
| SIGNATURE TUNA TATAKI * 24<br>Egg Yolk + Wasabi + Shiso                                  | CAULIFLOWER KARAAGE 22<br>Grapes + Cashews + Fresh Herbs                   |
| WAGYU TATAKI * 78<br>A5 Japanese Wagyu + Egg + Wasabi + Shiso                            | WINGS KARAAGE 20<br>Celery + Carrot + Sweet Wasabi Mayo                    |
| SHITAKE DUMPLINGS 28<br>Tofu + Carrot                                                    | VEGETARIAN UDON 32<br>Spinach Cream + Wakame + Black tofu + Wasabi Peanuts |
| PORK + SHRIMP DUMPLINGS 34<br>Curry + Corn-Cheddar Cream + Kimchi                        | NG UDON 36<br>Tom kha kai + Mussels + Bacon + Ginger                       |
| PORK KATSU-SANDO 36<br>Shokupan Bread + Cabbage + Tonkatsu + Japanese Mayo               | SPICY FRIED RICE 36<br>Key West Shrimp + Bacon + Squid + Edemame           |
| WAGYU KATSU-SANDO 95<br>Shokupan Bread + Tonkatsu + Japanese Mayo *Limited Availability* | OCTOPUS CURRY 36<br>Cucumber + Pistachio + Tamarind + Rice                 |
| RIBEYE 16oz 80<br>Rice + Wakame + Lettuce + Ssam                                         | SEA BASS 42<br>Broth + Herbs + Rice + Cucumber                             |
| KIMCHI 5                                                                                 | WHITE RICE 5                                                               |

## 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.\*

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