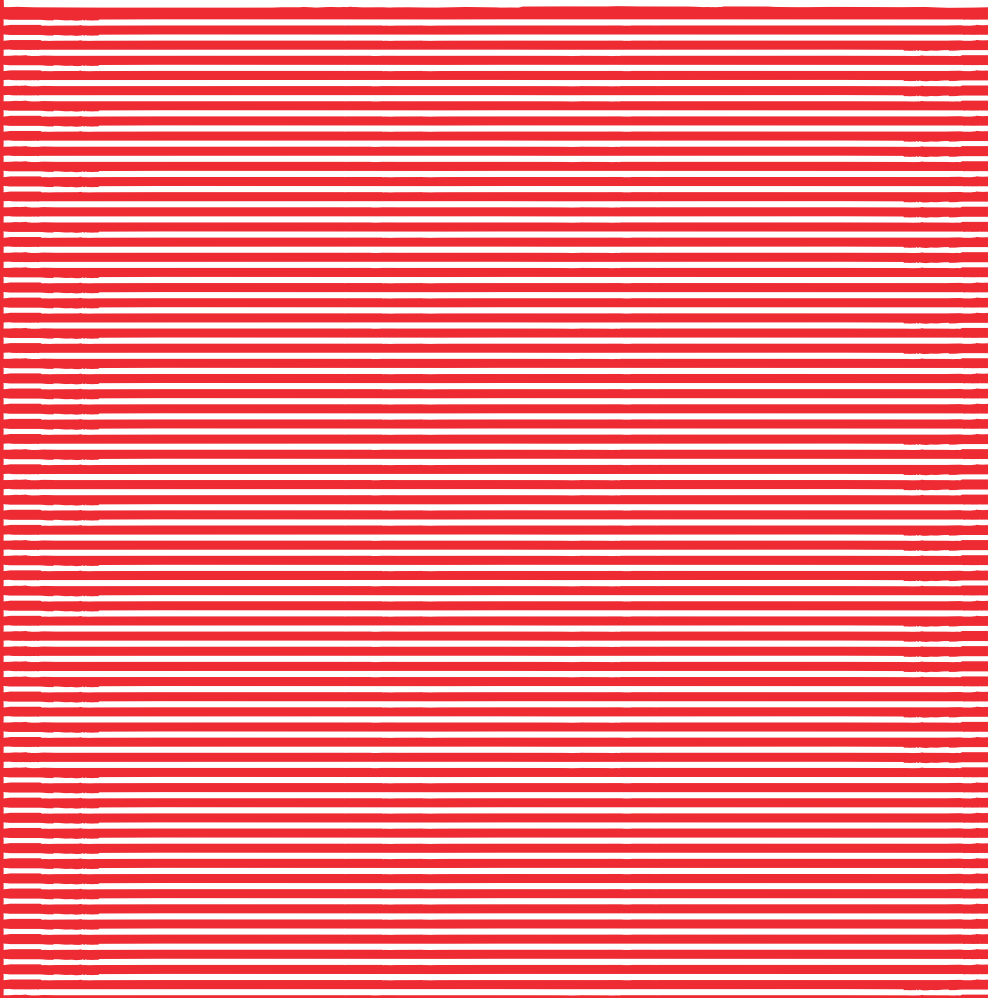




📷 @xniniogordomiaux
🎵 @niniogordomiami

WIFI
User: Ninogordo
Pass: patogordo



MENU





COCKTAILS



CHERRY BLOSSOM NEGRONI 21 Cherry Blossom Infused Gin + Campari + Sweet Vermouth + Punt e Mes	MEZZI CALPICO 20 Mezcal + Fino Sherry + Calpico + Lemongrass + Grapefruit Soda
RED BEAN OLD FASHIONED 20 Japanese Whisky + Old Forester Bourbon + Pathfinder Spirit + Red Bean Demerara + Tobacco Bitters	YUZU SPRITZ 21 Aperol + Yuzu Juice + Sparkling Wine
YUZU KOSHO MARGARITA 20 Arette 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
RADIANT DRIFT 21 Oka Vodka + Chinola Passionfruit + Falernum + Toasted Rice + Lime	ELECTRIC MIDNIGHT 21 Flor de Caña Blanco + Flor de Caña 4yr + Tamarind + Coconut Water + Lime Juice



WINE BEER



SPARKLING 21 / 84 Raventôs 'de Nuit' Rosé Xarello, Macabeo Catalonia, Spain NV	SAKE 18 / 72 Bartender's Choice - Ask Your Server
WHITE Laurent Vanidoso 15 / 60 Chardonnay Valle Central, Chile 2024 La Val Arantei 16 / 64 Albariño Rias Baixas, Spain 2023	RED Sindicat La Figuera 'Montsant' 16 / 64 Grenache Catalonia, Spain 2022 Mary Taylor 15 / 60 Touriga Nacional Dao, Portugal 2020
BEER 8 Singha Lager Gulf Stream IPA	

SANPELLEGRINO / ACQUA PANNA 9	LOLA MENTA Lime + Lyche + Pineapple + Mint 10
COCA-COLA / DIET COKE 6	N/A MEZZI CALPICO 12
COFFEE 5	YUZU-MATCHA LEMONADE 10
JOJO TEA Peppermint - Hojicha - Yunnan Gold 7	



DINNER



HAMACHI * 28 Orange Ponzu + Sweet Chili	MUSHROOMS 22 Celery Root + Tofu + Black Garlic
SIGNATURE TATAKI * Egg Yolk + Wasabi + Shiso Yellowfin Tuna 24 A5 Japanese Wagyu 78	CAULIFLOWER KARAAGE 22 Grapes + Cashews + Fresh Herbs WAGYU TARTAR 50 A5 Japanese Wagyu + Potato + Caviar
SHITAKE DUMPLINGS 36 Tofu + Carrot	VEGETARIAN UDON 34 Spinach Cream + Wakame + Black Tofu + Wasabi Peanuts
PORK + SHRIMP DUMPLINGS 36 Curry + Corn-Cheddar Cream + Kimchi	NG UDON 34 Tom Kha Kai + Mussels + Bacon + Ginger
WAGYU KATSU-SANDO 95 A5 Japanese Wagyu + Shokupan Bread + Tonkatsu + Japanese Mayo Ⓢ Limited Availability Ⓢ	SPICY FRIED RICE 36 Key West Shrimp + Bacon + Squid + Edamame
PRIME STEAK 16oz 85 Sweet Chili + Wakame + Bao Buns + Rice	OCTOPUS CURRY 36 Cucumber + Pistachio + Tamarind+ Rice
	FISH OF THE DAY 42 Miso Glaze + Dashi Broth + Cucumber + Rice
KIMCHI 7	WHITE RICE 5

DESSERTS

MISO GINGER FLAN 17
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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