

MIAMI SPICE MENU 2010

LUNCH \$22

**First Course**

 Sea Bass Gyozas

*deep fried sea bass dumplings with chili-garlic sauce*

Crispy Queso Blanco

*sun dried tomato, gorgonzola, cilantro, queso blanco spring roll, ume-chili sauce*

 Half Cebiche

*choose any of our five exquisite cebiches, tuna, salmon, hamachi, octopus or shrimp*

 Abokado Nachos (2)

*spicy tuna, avocado, cucumber, tobiko, crispy shiso leaves*

**Second Course**

***all dishes come with your choice of small green salad or miso soup***

Maroon Roll

*brown rice, enoki mushroom, kaiware, avocado, shrimp, wasabi sesame seeds*

Dos Mundos Roll

*asian pear, avocado, cream cheese, serrano ham, yuzu-mango crema*

Pinchos (2 pcs)

*chicken-teriyaki , beef-chimichurri,  shrimp-aji panca*

Udon Noodles

*stir fried vegetables, choose shrimp, chicken or beef add \$2  
teriyaki or chili-lime butter sauce*

**Dessert**

Mango Panna Cotta

*passion fruit cream, caramelized Asian pear*

Molten Chocolate Cakelette

*french vanilla ice cream*

Arroz con Leche

*dulce de leche ice cream, sake gelee, milk cinnamon foam, puffed rice*

Ice Cream / Sorbet

**YOUR CHOICE OF AN ICED TEA OR SOFT DRINK**

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

 indicates medium spicy.