

KAORI

MENU

Lunch

Dinner

Cocktails

Happy Hour

HH BITES

Raw Oysters \$1

Shiso Mignonette, Yuzu Basil Seed, Marinated Seaweed - Min Order 1/2 Dozen -- GF

Hiramasa \$11

Aji Amarillo, Shiso Salsa, Florida Citrus, Thai Basil, Purple Potato Crisp -- GF

Baby Corn \$9

Honey Truffle Aioli, Curry Salt -- V

Grouper Tempura \$12

Gochugaru Sour Dashi, Lime

Salt & Pepper Squid \$9

Fried Fresno & Jalapeño, Scallion, Togarashi, Spicy Mayo

Wagyu & Foie Gras Gyozas \$19

Doubanjiang Sauce, Goma Dare, Micro Leek

Pork Belly Bao \$7

Ssäm Sauce, Kaori Kimchi, Ito Togarashi

Robata Beef Tenderloin Skewers \$12

Pickled Daikon, Charred Shishito Peppers, Yakitori Sauce

Kimichi Wagyu Hot Dog \$12

Wagyu Sausage, Gochujang Aioli, Crispy Malanga, Kimchi Relish

HH COCKTAILS

S. Miami Daiquiri \$10

Ten to One Island Blend Rum, Fleur Charmante, Carpano Botanic Bitter, Lime

Familiar Faces \$10

Tequila Tromba Blanco, Ancho Reyes, Aloe, Lime

Harvest Moon \$10

Kikori Whiskey, Honey, Passion Fruit, Lemon

Attention #10 \$10

Beeswax Vodka, Lime, Honey, Prosecco

Ume Tonikku \$10

Tanqueray Rangpur Gin, UME Plum Liqueur, Umeshu, Shiso, Tonic

HH BEER & WINE

Kirin Ichiban \$8

Japanese Lager

Friend & Farmer Red \$8

Tempranillo | La Mancha, Spain

Franzie & Cratzi NV \$8

Glera | Veneto, Italy

Ovum "Old Love" \$8

Riesling | Willamette Valley, Oregon

Rosé 83 \$8

Syrah / Grenache / Cinsault | Côtes de Provence, France

