

AMAZONIA

SUSHI NIKKEI FUSION

Discover the unique culinary fusion of Amazonia Nikkei Fusion, where Japanese elegance merges with the intensity of Peruvian flavors. Our menu prepared by an international chef specialized in oriental cuisine offers an exceptional gastronomic experience. You will find a wide variety of dishes complemented by an extensive selection of cocktails, wines and sakes.

ENJOY OUR HAPPY HOUR

MONDAY TO FRIDAY 3PM TO 6PM



REVIEWS

INQUIRIES AND RESERVATIONS

+1-305-323-0573

6704 MAIN STREET - MIAMI LAKES, FLORIDA 33014

www.amazonianikkei.com



@AMAZONIANIKKEI.USA

SUSHI

Signature Nigiris 2 PIECES

SPICY EBI 🍤🔥

Shrimp, peruvian peppers cream, grana padano cheese. \$11

WAGYU TERI 🍤

Wagyu, teriyaki, chalakita, maldon salt. \$12

PINK LIME* 🍤

Salmon belly, lime zest, truffle oil, maldon salt. \$11

PESKU* 🍤

Mahi, passion fruit honey, crispy philo. \$11

OCTOPUS 🍤

Octopus, crispy quinoa, black olive sauce. \$11

SCALLOPS* 🍤

Scallops, truffle butter. \$13

TUNA ACV* 🍤

Tuna, acevichada sauce, furikake. \$13

Tiraditos

PASSION FRUIT SALMON*

Salmon, passion fruit honey. \$17

ACV* 🍤

Tuna, homemade furikake, acevichada sauce. \$19

TAKO

Octopus, burned avocado, black olives sauce. \$19

PICAÑA CARPACCIO* 🍤

Parmesan, botija olives. \$19

Makimonos SUSHI ROLLS

TUNA TARTARE* 🍤

Tuna tartare, avocado, acevichada sauce, tuna covered, ikura. \$23

NETTAI

Panko shrimp, cream cheese, mango, citric honey, crispy philo. \$20

KUMOGANI 🍤🔥

Crab, scallion, avocado, grana padano cheese, rocoto sauce. \$23

AGUDAPO* 🍤

Shrimp, avocado, cream cheese, lime, salmon covered, teriyaki sauce. \$23

FURIA ROLL*

Salmon, avocado, cream cheese, deep fried, teriyaki sauce. \$20

TAMANEGUI 🍤🥒

Avocado, cream cheese, cucumber, mango, passion fruit honey, crispy quinoa. \$16

SALMON SALMON*

Salmon tartare, avocado, salmon covered, ponzu sauce. \$21

Ceviches

PURE* 🍤

Catch of the day, shrimp, leche de tigre. \$18

AMAZONICO* 🍤

Salmon, octopus, aji amarillo leche de tigre, avocado. \$22

RAINBOW* 🍤

Mahi, mango, avocado, leche de tigre. \$18

IZAKAYA

Amazonia Nikkei Fusion has a SHARING CONCEPT. A modern concept used in the best restaurants in the world. This concept consists of ordering different dishes to share. The food is served in small portions and served while the chef prepares them.

Otsumami HOT APPETIZERS

TENDERLOIN GYOZA HUANCAINA Tenderloin, vegetables, huancaína sauce.	\$15
KUSHIYAKI Skewer picaña, teriyaki.	\$17
ORANGE SHRIMP Crispy shrimp, orange honey.	\$17
CRISPY RICE* Salmon tartare or tuna tartare	\$18
HOKKAIDO 🌾 Scallops, truffle butter.	\$21

Yasai VEGETABLES

EGGPLANT 🌾 Grill, acevichada sauce.	\$12
SMOKED COULIFLOWER 🌿 Japanese butter, lime zest, amazonia sauce.	\$14
SPICY EDAMAME 🌾🔥 Wok, garlic chili sauce, soya, bonito flakes.	\$11
CORN RIBS Smoked furikake, acevichada sauce.	\$13
ANDEAN POTATOES 🌿 Potatoes, huacatay & brazilian nut pesto.	\$13

Baos

AMAZONIA SLIDERS Wagyu burger, yellow cheese, secret sauce.	\$17
SALMON BAO Grilled salmon, avocado, mayo nikkei.	\$17
SHORT RIBS BAO Braised short ribs, aji amarillo sauce, cucumber pickle.	\$18

Sarada SALADS

TATAKI SALMON SALAD* Mixed greens, salmon tataki, croutons, parmesan cheese, caesar dressing.	\$19
AMAZONIA POKE* 🌾 Chef selection day, shari, spicy mayo, pickled onions, burned avocado, furikake, citric sauce.	\$19
NIKKEI SALAD 🌾🌿 Wakame seaweed, spring mix, quinoa, avocado, cucumber, brazilian nuts, citric sauce.	\$16

For those who have food allergies, please inform your server before ordering. Not all ingredients, are listed on the menu and we cannot always guarantee there will be no cross-contamination. Gluten free options are available on the menu but are not safe for allergies to gluten or celiacs.

IZAKAYA

Meindisshu MAIN

SEA

SHITORIKO SAKE  \$31
Salmon, lemon sauce, grilled asparagus & carrots.

SWEET BLACK COD  \$37
Black cod, teriyaki sauce, lemon quinoa risotto.

TAKO RISOTTO  \$42
Confit octopus, sun dried tomato risotto, huacatay & brazilian nut pesto.

LAND

MAROYANA RICE \$27
Rice, huacatay emulsion, aji de gallina.

CHICKEN PAN YAKI \$27
Chicken milanese, tonkatsu sauce, potato pure.

PEKING DUCK AMAZONIA STYLE  \$35
Duck breast, orange honey, edamame coco pure.

ISHIYAKI* \$45
New york strip, on fire, rocoto sauce, maldon salt, japanese butter, crispy potato.

BRAISED SHORT RIBS \$55
72hs cooked short ribs, over mashed mixed creamy potatoes and sweet potatoes.

CHARBROILED PICAÑA \$69
Sous vide, 24 oz. picaña, andean potatoes.

Amazonia Kids Menu

CHEESE BURGERS \$14
With fries.

CHICKEN NUGGETS \$14
With fries.

SPAGHETTI BOLOGNESE \$14

Deezato DESSERTS

TOBAN YAKI \$15
Mango sorbet, passion fruit warm sauce, seasonal fruit, almond crumble, meringue.

CHOCOLATE TEXTURE \$15
Chocolate marquise, chocolate ganache, cacao powder, white chocolate ice cream.

FLAN NIKKEI  \$12
Condensed milk flan, miso caramel.

PERUVIAN CACAO \$16
60% chocolate mousse, pecan nuts praliné, maldon salt, olive oil.

MOCHIS \$12



Veggie



Gluten Free



Spicy

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We work with the catch of the day and seasonal supplies. Changes may be necessary to some dishes on our menu in case of an ingredient not being available. Our clients will be notified by the server.*

DRINKS

Non-Acoholic drinks

SODA	\$5
SPARKLING WATER	\$7
STILL WATER	\$7
ICED TEA	\$5

Coffee

ESPRESSO	\$4
DOBLE ESPRESSO	\$5
HOT TEA	\$4
MACCHIATO	\$4
CAPUCCINO	\$5
LATTE	\$5

Beers

ASAHI RICE	<i>Lager</i>	\$8
ASAHI	<i>0.0% Alcohol</i>	\$8
CUSQUEÑA	<i>Lager</i>	\$8
PERONI	<i>Lager</i>	\$8
CORONA	<i>Lager</i>	\$8
JAI ALAI	<i>IPA</i>	\$8
BLUE MOON	<i>Belgian Witbier</i>	\$8
SAPPORO PREMIUM	<i>Lager</i>	\$8
SAPPORO PREMIUM	<i>Light</i>	\$8
SAPPORO PREMIUM	<i>Black</i>	\$8
LA RUBIA WYNWOOD	<i>Blond Ale</i>	\$8

Sake



KIRIN-ZAN	Classic (1.8L) Dry, rice foward with a hint of melon and apple.	\$8	\$115
HAKKAISAN	Honjozo (300 ml.) honey, apple.	-	\$32
MIYASHITA	“Sacred Mist” Nigori, Honjozo (720 ml.) Creamy, rice, piña colada.	\$10	\$65
TAMAYURA	“Rythmic Drops” Sparkling, Junmai (300 ml.) Citrus, crisp, spritzzy.	-	\$45
FUKUCHO SEASIDE	Sparkling Junmai (500ml.) lemon, lime, green apple.	-	\$65
KAKUREI	Junmai Ginjo (300 ml.) Light, soft and fresh. Hints of umami.	-	\$45
KIKUSUI	Junmai Ginjo (720 ml.) banana, orange.	\$10	\$65
SENJO	Junmai Daiginjo (300 ml.) Rise apple, fruit loops, silky.	-	\$50
DASSAI	Junmai Daiginjo (720 ml.) green apple, floral.	-	\$85
TOZAI blossom of peace	Plum sake, (720 ml.)	-	\$45

WINES

Bubbles

FRANCOIS MONTAND

Demi sec - France



- \$44

LAURENT PERRIER

Champagne - France

- \$131

SANTA MARINA

Prosecco - Veneto, Italy

\$10 \$36

Rose

ELISABETH SPENCER

Rose - California, USA



\$14 \$44

WOLFFER SUMMER

Rose - Provence, France

- \$52

White

VILLA MARÍA

Sauvignon Blanc - Marlborough, New Zealand



\$10 \$33

BROCHARD NON FILTER 2022

Sauvignon blanc - Sancerre, France

- \$65

ALGODON

Chardonnay - Mendoza, Argentina

\$14 \$45

EL ENEMIGO

Chardonnay - Mendoza, Argentina

- \$56

BODEGAS EMILIO MORO

Polvorete - Godello, Spain

- \$39

ZENATO

Pinot Grigio - Veneto, Italy

\$10 \$31

SANTA MARGHERITA

Pinot grigio - Veneto, Italy

- \$53

LAGAR DA CONDESA

Albariño - Rias Baixas, Spain

- \$45

DR LOOSEN

Riesling, Mosel - Saar, Ruwer, Germany

- \$29

Red

ANCIENT PEAKS

Cabernet Sauvignon - California, USA



\$14 \$48

MARKHAM

Cabernet Sauvignon - California, USA

- \$79

ROMBAUER

Cabernet Sauvignon - California, USA

- \$128

CAYMUS VINEYARDS

Cabernet Sauvignon - Napa Valley, USA

- \$140

CATENA ALTA

Malbec - Mendoza, Argentina

- \$84

CROCUS LATELIER

Malbec - Southwest, France

- \$48

ALGODON

Malbec - Mendoza, Argentina

\$14 \$45

ELK COVE WILLAMETE

Pinot Noir - Oregon, USA

- \$49

AMICI

Pinot Noir - Russian River, USA

- \$78

LINE 39

Pinot Noir - California, USA

\$12 \$35

LA RIOJA ALTA VIÑA ALBERDI

Tempranillo - Rioja, Spain (Reserva 2018)

- \$56

CASTELO DI BOSSI CHIANTI

Sangiovese - Tuscany, Italy

- \$46

SEÑORIO DE GARCIA GRANDE

Roble - Ribera del Duero, Spain

- \$35

EMMOLO

Merlot - Napa Valley, USA

- \$64

THE PRISONER

Red Blend - California, USA

- \$79

WHISKY, LIQUORS & MORE

Aperitiff

APEROL	\$12
FERNET BRANCA	\$13
CARPANO ANTICA	\$13
MARTINI <i>Extra Dry</i>	\$8
MARTINI <i>Rosso</i>	\$8
CAMPARI	\$15
CYNAR	\$12

Gin

HENDRICKS	\$18
BOMBAY SAPHIRE	\$15
TANQUERAY TEN	\$17
ROKU GIN	\$17
MONKEY 47	\$24

Vodka

ABSOLUT ELIX	\$17
ABSOLUT	\$13
GREY GOOSE	\$16
BELVEDERE	\$17
HAKU	\$15
TITO'S	\$13

Rum

SANTA TERESA <i>1976</i>	\$15
ZACAPA <i>23</i>	\$18
ZACAPA <i>Edición Negra</i>	\$25
FLOR DE CAÑA <i>Centenario 25 años</i>	\$45
DIPLOMÁTICO <i>Ambassador Selection</i>	\$52
HAVANA CLUB <i>Añejo</i>	\$13
HAVANA CLUB <i>Blanco</i>	\$12
LEBLON <i>Cachaza</i>	\$14

Pisco

CARAVEDO PURO	\$14
CARAVEDO MOSTO VERDE	\$16
BARSOL ACHOLADO	\$15

Scotch Blended

JOHNNIE WALKER <i>Black</i>	\$16
JOHNNIE WALKER <i>Gold</i>	\$28
JOHNNIE WALKER <i>Blue</i>	\$59
BUCHANAN'S <i>12</i>	\$16
BUCHANAN'S <i>18</i>	\$25

Scotch Single Malt

MACALLAN <i>12</i>	\$25
MACALLAN <i>15</i>	\$35
MACALLAN <i>18</i>	\$65
GLENFIDDICH <i>12</i>	\$19
GLENFIDDICH <i>15</i>	\$25
GLENFIDDICH <i>18</i>	\$33

Bourbon

1792 <i>Small Batch</i>	\$16
MAKERS MARK	\$16
FOUR ROSES <i>Small Batch Select</i>	\$15
KNOB CREEK	\$16
WOODFORD <i>Reserve</i>	\$17

Japanese Whisky

NIKKA <i>Coffee Malt</i>	\$19
NIKKA <i>From the Barrel</i>	\$20
SUNTORY TOKI	\$15
SUNTORY HIBIKI	\$25

Tequila Blanco

CASAMIGOS	\$18
CLASE AZUL	\$32
DON JULIO	\$18
CASA DRAGONES	\$25
1800	\$15

Tequila Reposado

CASAMIGOS	\$20
CLASE AZUL	\$45
CASA DRAGONES	\$47
PATRÓN	\$18
1800	\$16

Tequila Añejo

CASAMIGOS	\$22
DON JULIO <i>1942</i>	\$48
PATRÓN	\$22
1800	\$18
CLASE AZUL	\$65

Tequila Extra Añejo

JOSÉ CUERVO <i>Reserva de la Familia</i>	\$49
EL TESORO PARADISO	\$38

Mezcal

CASAMIGOS	\$26
CLASE AZUL	\$79
DOS HOMBRES	\$21

Digestive

GRAND MARNIER	\$13
BOTTEGA SAMBUCA	\$12
BAILEYS	\$14
DISARONNO AMARETTO	\$13
KAHLUA	\$12
LUXARDO LIMONCHELLO	\$12

COCKTAILS & MOCKTAILS

Kakuteru COCKTAILS

JOSALIOL

Suntory toki whisky, yuzu, ginger syrup, wasabi honey, wasabi ice. **\$16**

BUTTERFLY SPRITZ

Prosecco, St. germain, yuzu, lychee syrup, butterfly pea flower. **\$16**

MARGARITA NIKKEI

Tequila reposado, cointreau, agave syrup, lime, kiwi. **\$17**

SMOKY FASHIONED

Tequila, mezcal, agave syrup, cocoa bitter, saline solution. **\$18**

NEGRONI AMZ

Mezcal, campari, togarashi macerated vermouth, saline solution. **\$17**

KION

Haku vodka, yuzu, kion syrup, ginger beer. **\$17**

SAKURA MARTINI

Vodka, plum wine, lychee syrup, egg white, cherry perfume. **\$16**

AMAZONIA MAI TAI

Aged rum, pisco, tequila, cointreau, orgeat, yuzu. **\$18**

UME

Suntory toki whisky, plum wine, yuzu hibiscus honey, gold flakes ice. **\$16**

KIURI

Indigo gin, dry vermouth, yuzu, ginger syrup, kiuri. **\$16**

MOJITO NIKKEI

Rum, plum wine, yuzu, ginger syrup, mint, nori. **\$16**

KURIMIKOKOA **Dessert Cocktail*

Baileys, kahlua, white chocolate ice cream. **\$18**

Mokuteru MOCKTAILS

NIKKEI LEMONADE

Yuzu, kion, huacatay. **\$8**

CHILCHANO

Chicha morada, chai tea, lime, pineapple. **\$8**

WAIRU

Cranberry, lime, hibiscus ice. **\$8**

KOKONATTSU

Hibiscus tea, coconut, pineapple, passion fruit. **\$8**