



# MENÚ

Inquiries and Reservations

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6704 MAIN STREET, MIAMI LAKES, FLORIDA 33014

## Signature Nigiri 2 PIECES

### WAGYU TERI

Wagyu + teriyaki + lime  
+ chalakita + maldon salt.

13

### OCTOPUS

Octopus + crispy quinoa  
+ black olive sauce.

11

### SPICY EBI

Shrimp + peruvian peppers cream  
+ grana padano cheese.

11

### SCALLOPS

Scallops + truffle butter.

13

### PINK LIME

Salmon belly + lime zest  
+ truffle oil + maldon salt.

10

### TUNA ACV

Tuna + acevichada sauce  
+ furikake.

13

### PESKU

Catch of the day + citric sauce  
+ chalakita.

10

## Temakis | Hand roll

### KANI

Soy wrap + crab tartare + ikura  
+ spicy mayo + avo mayo.

15

### CRISPY TUNA

Soy wrap + tuna tartare + crispy philo  
+ acevichada sauce.

15

## SASHIMI 4 CUTS

## NIGIRI 2 PIECES

Salmon

Tuna

Catch of  
the day

Shrimp

11

13

11

10

7

7

7

7

## Makimonos | Sushi roll

### TUNA TARTARE

Tuna tartare + avocado + spicy mayo  
+ tuna covered + ikura.

21

### FURIA ROLL

Salmon + avocado + cream cheese  
+ deep fried + teriyaki sauce.

17

### NETTAI

Panko shrimp + cream cheese  
+ mango + citric honey + crispy philo.

17

### TAMANEGUI

Lettuce + avocado + sweet potato  
+ cucumber + ponzu sauce + crispy quinoa.

14

### KUMOGANI

Crab tartare + scallion + avocado  
+ grana padano cheese + rocoto sauce.

20

### SALMON SALMON

Salmon tartare + avocado  
+ salmon covered + ponzu sauce.

19

### AGUDAPO

Shrimp + avocado + cream cheese  
+ lime + salmon covered + teriyaki sauce.

20



Veggie



Gluten Free



Spicy

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## Ceviches

### **PURE CEVICHE**

Catch of the day + shrimp  
+ leche de tigre.

15

### **SORBET CEVICHE**

Salmon + cilantro + lime sorbet  
+ leche de tigre.

19

### **RAINBOW CEVICHE**

Mahi + mango + avo + leche de tigre.

17

## Tiraditos

### **PURE CEVICHE SALMON**

Salmon + passion fruit.

15

### **ACV**

Tuna + homemade furikake  
+ acevichada sauce.

19

### **TAKO**

Octopus + burned avocado  
+ black olives sauce.

17

### **PICAÑA CARPACCIO**

Parmesan + botija olives.

17

## Baos

### **AMAZONIA SLIDERS**

Wagyu burger + yellow cheese  
+ secret sauce.

16

### **SHORT RIBS BAO**

Braised short ribs + aji amarillo  
sauce + cucumber pickle.

17

### **CHICKEN MILANESE BAO**

Chicken milanese + cheddar cheese  
+ bbq sauce + pickle.

15

### **CRISPY SALMON BAO**

Breaded salmon tartare + avo mayo  
+ pickled red onion.

15

## Otsumami | Appetizer

### **TENDERLOIN GYOZA HUANCAINA**

Tenderloin + vegetables  
+ huancaina sauce.

15

### **ORANGE SHRIMP**

Crispy shrimp + orange honey.

15

### **CRISPY RICE**

Salmon tartare or tuna tartare.

17

### **HOKKAIDO**

Scallops + truffle butter.

19



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## Yasai | Vegetables

### EGGPLANT

Grill + acevichada sauce.

12

### SMOKED COULIFLOWER

Japanese butter + lime zest  
+ amazonia sauce.

13

### SPICY EDAMAME

Wok + garlic chili sauce + soya  
+ bonito flakes.

9

### CORN RIBS

Smoked furikake + acevichada sauce.

11

### ANDEAN POTATOES

Potatoes + huacatay and brazilian  
nut pesto.

13

## Sarada | Salad

### TATAKI SALMON SALAD

Mixed greens + salmon tataki  
+ croutons + parmesan cheese  
+ caesar dressing.

17

### AMAZONIA POKE

Chef selection day + shari + avo mayo  
+ pickled onions + burned avo  
+ furikake + citric sauce.

15

## Meindisshu | Main

### SEA

### SWEET BLACK COD

Black cod + teriyaki sauce  
+ gohan rice.

33

### SHITORI KO SAKE

Salmon + lemon sauce  
+ grilled asparagus and carrots.

29

### TAKO RISOTTO

Confit octopus + sun dried tomato  
risotto + huacatay and brazilian pesto.

15

### LAND

### PEKIN DUCK AMAZONIA STYLE

Duck breast + orange honey  
+ edamame coco pure.

29

### BRAISED SHORT RIBS

72hs cooked short ribs, over mashed  
mixed creamy potato and sweet potato.

49

### ISHIYAKI

New york strip + on fire + rocoto  
sauce + maldon salt + japanese butter  
+ crispy potato.

37

### MAROYANA RICE

Rice + huacatay emulsion  
+ aji de gallina.

21

### CHICKEN PAN YAKI

Chicken milanese + tonkatsu sauce  
+ potato pure.

25

### CHARBROILED PICAÑA

Sous vide + 24 oz. picaña  
+ andean potatoes.

69

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\* Gluten free options are available on the menu but are not safe for allergies to gluten or celiacs

 Veggie  Gluten Free  Spicy

# Amazonia Kid's menu

## CHEESE BURGERS

*with broken fries.*

14

## CHICKEN NUGGETS

*with potato and sweet potato pure.*

14

## SPAGHETTI BOLOGNESE

14

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Veggie



Gluten Free



Spicy

# Dezaato | Desserts

## TOBAN YAKI

*Mango sorbet + passion fruit warm sauce  
+ seasonal fruit + almond crumble + meringue.*

15

## CHOCOLATE TEXTURE

*Chocolate marquise + chocolate ganache  
+ cacao powder + white chocolate ice cream.*

15

## FLAN NIKKEI

*Condensed milk flan + miso caramel.*

12

## UMENASHI

*Pears in umeboshi wine + almond crumble  
+ chantilly miso cream.*

13

## PERUVIAN CACAO





*60% chocolate mousse + pecan nuts praliné  
+ maldon salt + olive oil.*

13

<b>Nomimono   Non-alcoholic drinks</b>			
. SODA			<b>5</b>
. SPARKLING WATER			<b>7</b>
. STILL WATER			<b>7</b>
. ICED TEA			<b>5</b>
<b>Kohi &amp; Ocha   Non-alcoholic drinks</b>			
. ESPRESSO	<b>4</b>	. MACCHIATO	<b>4</b>
. DOBLE ESPRESSO	<b>5</b>	. CAPUCCINO	<b>5</b>
. HOT TEA	<b>4</b>	. LATTE	<b>5</b>

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<b>Birus   Beers</b>					
. ASAHI Rice Lager	<b>8</b>		. JAI JAI Ipa	<b>8</b>	
. CUSQUEÑA Lager	<b>8</b>		. LAGUNITAS Ipa	<b>8</b>	
. PERONI Lager	<b>8</b>		. BLUE MOON Belgian Witbier	<b>8</b>	
. CORONA Lager	<b>8</b>		. MODELO NEGRA	<b>8</b>	
. LA RUBIA WYNWOOD Blond Ale	<b>8</b>				
<b>Sake</b>					
<b>KIRIN-ZAN</b> <i>It is dry, rice-forward, with a hint of melon and apple and exceptionally clean on the palate with a subtle note of toasted almonds on finish. (1.8 L)</i>	<b>8</b>	<b>115</b>	<b>TSUKINOWA</b> <i>"Moon Ring" Tokubetsu Junmai (1.8 L) Peach, apple, bamboo.</i>	<b>10</b>	<b>162</b>
<b>KAKUREI</b> <i>Junmai Ginjo (300 ml.) Light, soft and fresh. Hints of umami.</i>	-	<b>45</b>	<b>SENJO</b> <i>Junmai Daiginjo (300 ml.) Rise apple, fruit loops, silky.</i>	-	<b>50</b>
<b>MIYASHITA</b> <i>"Sacred Mist" Nigori, Honjozo (720 ml.) Creamy, ricey, piña colada.</i>	<b>10</b>	<b>65</b>	<b>TAMAYURA</b> <i>"Rhythmic Drops" Sparkling, Junmai (300 ml.) Citrus, crisp, spritzy.</i>	-	<b>45</b>







# Wain | Wines

<b>BUBBLES</b>		
<b>FRANCOIS MONTAND</b> Demi sec   <i>France</i>	-	<b>44</b>
<b>LAURENT PERRIER</b> Champagne   <i>France</i>	-	<b>131</b>
<b>MONTEGRANDE</b> Prosecco   <i>Treviso, Italy</i>	-	<b>39</b>
<b>PAROLVINI</b> Splits Prosecco   <i>Veneto, Italy (200 ml.)</i>	-	<b>16</b>

<b>ROSE</b>		
<b>ELISABETH SPENCER</b> Rose   <i>California, USA</i>	<b>14</b>	<b>44</b>
<b>WOLFFER SUMMER</b> Rose   <i>Provence, France</i>	-	<b>52</b>

<b>WHITE</b>		
<b>VILLA MARIA</b> Sauvignon Blanc   <i>Marlborough, New Zealand</i>	<b>10</b>	<b>33</b>
<b>EL ENEMIGO</b> Chardonnay   <i>Mendoza, Argentina</i>	-	<b>56</b>
<b>ALGODON</b> Chardonnay   <i>Mendoza, Argentina</i>	<b>14</b>	<b>45</b>
<b>TEXTBOOK</b> Chardonnay   <i>Sonoma, USA</i>	-	<b>52</b>
<b>BODEGAS EMILIO MORO</b> Polvorete   <i>Godello, Spain</i>	-	<b>39</b>
<b>ZENATO</b> Pinot Grigio   <i>Veneto, Italy</i>	<b>10</b>	<b>31</b>
<b>DR LOOSEN</b> Riesling, Mosel   <i>Saar Ruwer, Germany</i>	-	<b>29</b>
<b>VEIGA DA PRINCESA</b> Albarino   <i>Rias Baixas, Spain</i>	-	<b>48</b>

<b>RED</b>				
<b>ANCIENT PEAKS</b> Cabernet Sauvignon   <i>California, USA</i>	<b>14</b>	<b>48</b>	-	<b>78</b>
<b>MARKHAM</b> Cabernet Sauvignon   <i>California, USA</i>	-	<b>79</b>	<b>12</b>	<b>35</b>
<b>ROMBAUER</b> Cabernet Sauvignon   <i>California, USA</i>	-	<b>138</b>	-	<b>56</b>
<b>CAYMUS VINEYARDS</b> Cabernet Sauvignon   <i>Napa Valley, USA</i>	-	<b>175</b>	-	<b>46</b>
<b>CATENA ALTA</b> Malbec   <i>Mendoza, Argentina</i>	-	<b>84</b>	-	<b>35</b>
<b>CROCUS LATELIER</b> Malbec   <i>Southwest, France</i>	-	<b>48</b>	-	<b>55</b>
<b>ALGODON</b> Malbec   <i>Mendoza, Argentina</i>	<b>14</b>	<b>45</b>	-	<b>79</b>
<b>ELK COVE WILLAMETE</b> Pinot Noir   <i>Oregon, USA</i>	-	<b>49</b>		
<b>AMICI</b> Pinot Noir   <i>Russian River, USA</i>			-	<b>78</b>
<b>MALMA</b> Pinot Noir   <i>Neuquén, Argentina</i>			<b>12</b>	<b>35</b>
<b>LA RIOJA ALTA VIÑA ALBERDI</b> Tempranillo   <i>Rioja, Spain - Reserva 2018</i>			-	<b>56</b>
<b>CASTELO DI BOSSI CHIANTI</b> Sangiovese   <i>Tuscany, Italy</i>			-	<b>46</b>
<b>SEÑORIO DE GARCIA GRANDE</b> Roble   <i>Ribera del Duero, Spain</i>			-	<b>35</b>
<b>EMMOLO</b> Merlot   <i>Napa Valley, USA</i>			-	<b>55</b>
<b>THE PRISONER</b> Red Blend   <i>California, USA</i>			-	<b>79</b>

## Kakuteru | Cocktail

### **BUTTERFLY PEA SPRITZ**

*Prosecco + sake + yuzu  
+ ginger syrup + butterfly pea flower.*



15

### **SAKE TONIC**

*Sake + tonic water + kiuri.*



15

### **SAKERINA**

*Kiwi or strawberry + sugar + sake.*



15

### **MOJITO VINITO**

*Chardonnay + sugar + mint + lemon.*



15

### **MATCHA TEA**

*Sake + ginger ale + lime  
+ sauvignon blanc + matcha syrup.*



15

### **KARIBUKAI RA**

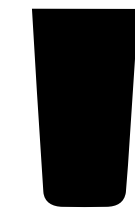
*Sauvignon blanc + mango  
+ passion fruit + pineapple cream.*



15

### **CLARET CUP**

*Chardonnay + seasonal fruits.*



15

### **MICHELADA**

*Lager beer + lemon + salt  
+ tabasco + worcestershire.*



15

## Mokuteru | Non-alcoholic cocktail

### **TOROPIKARU**

*Lychee + yuzu + shrubs teriyaki.*



9

### **WAIRU**

*Cranberry + yuzu + lemongrass  
honey + hibiscus ice.*



9

### **NIKKEI LEMONADE**

*Yuzu + huacatay + ginger + chia water.*



9

### **NAKURUNAISA**

*Grapefruit + lime + juniper  
infusion + matcha syrup.*



9