HOT SAKÉ

	Sm | Lg
Tozai 'Typhoon' (Kyoto)	18 | 25
Purple Haze (Tozai 'Typhoon' w/ Chambord)	25 | 38
Tentaka, 'Hawk In Heavens', Junmai	40 | 50

CHILLED SAKÉ

Junmai 23 | 30
Rice saké, a full & solid flavor profile, clean & well structured. Tozai 'Living Jewel', *Kyoto*.

Junmai Ginjo 50 | 65
Rice saké, slightly rich aromas of fruits & flora with a robust, smooth, clean & fruity taste. Fukucho 'Moon on The Water', *Hiroshima*.

Honjozo 28 | 40
Rice saké, lighter & sometimes a bit drier. It also makes the fragrance of the saké more prominent. Takatenjin 'Sword of The Sun', *Shizuoka*.

Nigori 22 | 29
Unfiltered saké, cloudy, creamy texture. Sweetest of all sakés, with a fruity nose & a mild flavor, making a great drink to complement spicy foods or as a dessert wine. Tozai 'Snow Maiden', *Kyoto*.

Daiginjo 60 | 80
Rice, lighter & more fragrant & fruity than Ginjo saké; rare designation of being the top 3% of all saké in the world. It is considered to be 'The Rolls Royce Of Saké'. Konteki 'Pearls of Simplicity', Junmai Daiginjo, *Kyoto*.

SAKÉ FLIGHT 2 oz taste of each chilled saké 30

Fukucho 'Moon On Water', Junmai Ginjo, a floral aroma with hints of ripe cantaloupe & anise.

Konteki 'Pearls Of Simplicity', Junmai Daiginjo, white flower & Asian pear aromas, with flavors of sweet melon, with richness & mineral finish.

Tozai 'Snow Maiden', Nigori, bright & fresh with fruity flavors of ripe honeydew melon with a creamy texture & full body.

TEA

Tea Selection By DAMMANN Freres 5
Please Ask Your Server For Current Selection

COCKTAILS

Our mixologists are committed to crafting cocktails that display rich, vibrant & unique flavor profiles using only the freshest local juices, fruits, herbs, & purées. We are proud to offer cocktails representing today's culinary approach to the art of the cocktail. Enjoy.

White Dragon 14
Grapefruit Vodka | Triple Sec | Simple Syrup | Fresh Lime Juice | White Cranberry | Saké | Orange Zest

Japanese Ginger 14
Suntory Toki Whisky | Cucumber Slices | Smoked Ginger | Lemon Juice | Simple Syrup | Sake

Hot Chili 14
Raspberry Vodka | Triple Sec | Cranberry Juice | Fresh Lime Juice | Simple Syrup | Jalapeno

Mai Tai 14
Rum | Orgeat | Orange Curaçao | Simple Syrup | Fresh Lime Juice | Mint

Key Lime Martini 14
Vodka | Ke Ke Key Lime Liqueur | Licor 43

Blueberry Mojito 14
A blueberry twist on the classic mojito. Blueberry Vodka | Fresh Mint | Fresh Lime Juice | Simple Syrup | Fresh Blueberries

Mango Mojito 14
A touch of the islands in this mojito! Rum Limón | Mango Purée | Fresh Mint | Fresh Lime Juice | Simple Syrup

NON ALCOHOLIC COCKTAILS

Fresh Lemonade 5

No-Jito 5
Fresh Lime | Mint | Soda

Un-Bellini 5
Mango Purée | Club Soda

Bottled Water Sm | Lg
Icelandic Still | San Pellegrino Sparkling 5 | 8

CHAMPAGNE

	G | B
Chandon, Brut Sonoma, California	14 | 65
Veuve Clicquot Yellow Label France	109
Ruinart Brut Rosé France	200

WHITE

Pinot Gris, Joel Gott Willamette, Oregon	13 | 44
Sauvignon Blanc, Oyster Bay Marlborough, New Zealand	13 | 44
Gewürztraminer Trimbach, Alsace	16 | 58
Riesling, Saint M, Chateau Ste. Michelle Pfalz, Germany	13 | 40
Chardonnay, Sonoma-Cutrer Sonoma Coast	13 | 48
Chardonnay, Ferrari-Carano Fume Blanc Russian River Valley	13 | 44
Chardonnay, Stags Leap Napa Valley	15 | 54

ROSÉ

Aimé Roquesante France 13 | 40

RED

Pinot Noir, Meiomi Monterey	14 | 52
Pinot Noir, A by Acacia California	13 | 48
Merlot, Chateau Ste. Michelle Indian Wells, Columbia Valley	14 | 45
Cabernet Sauvignon, Terrazas Mendoza, Argentina	13 | 40
Cabernet Sauvignon, Jordan Alexander Valley	26 | 99

Please ask your server for our full wine list

JAPANESE BEERS

Kirin Light	7
Sapporo	7
Asahi Dry	7

DRAFT BEER

Please ask your server for current selection 7

05 2021

歓迎

nikai

ASIAN INSPIRED

楽園で食べる

STARTERS

Edamame 11
Sea Salt | Garlic Oil

Scallop Shooter * 20
Ponzu | Quail Egg Yolk
Jalapeño Masago | Sake

Stuffed & Torched Avocado * 20
Tuna | Scallion | Eel Sauce | Serrano | Spicy Aioli
Crispy Wonton Chips | Masago | Cream Cheese

SOUP & SALAD

Miso Soup 8
Tofu | Scallion | Wakame

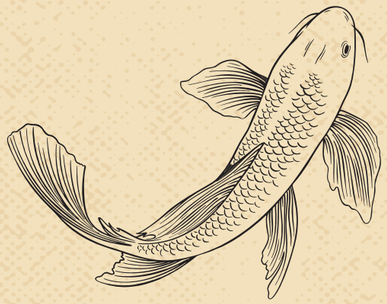
Cucumber Salad 7
Pickled Cucumber | Ponzu | Sesame

Wakame Seaweed Salad 8

Marinated Squid Salad 12

POKE BOWL

Tuna * 25
Pickled Red Onion | Cucumber | Scallion | Yuzu
Tobiko | Honey Sriracha | Rice Nori Flakes |
Toasted Macadamia Nut | Wakame Salad | Crispy
Wonton Chips



SASHIMI & NIGIRI

Hamachi Mariachi * 23
Sliced Hamachi | Cilantro Purée |
Thin Sliced Jalapeño | Roasted Garlic Ponzu
Sesame Seeds

Wahoo Tataki * 22
Sliced Wahoo | Strawberry | Cilantro Puree |
Sea Salt Red Onion | Yuzu Ponzu

Hotategai Sashimi * 28
Sliced Scallops | Spicy Aioli | Masago |
Scallion | Sweet Garlic Ginger Sauce

9 Piece Sashimi Combo * 19
All-Tuna| Salmon| Hamachi| Wahoo +5

Raw Combo 6 Piece Nigiri * 18
All-Tuna| Salmon| Hamachi| Wahoo +5

Omakase * (Ask Your Server For Availability)
Multiple Course Chef's Tasting Menu
Featuring Seasonal Seafood & Florida's Finest
Produce.
6 Course - 85
9 Course - 150

BENTO BOXES

All Boxes include *
Cucumber Salad | Marinated Squid Salad
Wahoo Nigiri | Ebi Nigiri
Tuna Sashimi | Salmon Sashimi

Pick One
Spicy Tuna 42
Salmon Philly 40
California Crab 38

ROLLS

Big Kahuna * 22
Tuna | Avocado | Lobster Salad |
Pineapple Ginger Glaze | Toasted Macadamia

The Luxe * 25
Sweet Ginger Garlic Steak | Lobster Salad |
Wasabi Aioli | Sweet Soy | Tempura Crunchies |
Sesame Seed

Bonsai * 24
Tempura Fried Softshell Crab | Avocado |
Spicy Tuna | Chipotle Sweet Soy | Fried Green Onions

Dagwood * 20
Tempura Shrimp | Avocado | Blue Crab |
Tuna | Sweet Soy | Sesame Seeds

Tiger * 20
Spicy Tuna | Cucumber | Avocado | Salmon |
Tobiko | Scallion | Honey Sriracha

Keysey Japanesey * 19
Tempura Shrimp | Avocado | Wahoo Tartare |
Pineapple Ginger Glaze | Tempura Crunchies | Toasted
Coconut

Dirty Vegas * 19
Tempura Shrimp | Spicy Hamachi |
Sweet Chili Garlic Sauce | Tempura Crunchies |
Black Sesame Seeds

Nitro * 21
Spicy Tuna | Jalapeño | Blackened Tuna |
Sweet Chili Garlic Sauce | Jalapeño Masago

Samurai * 21
Spicy Hamachi | Smoked Jalapeño | Spicy Tuna |
Sweet Chili Garlic | Spicy Aioli | Togarashi Crunchies

FireCracker * 22
Spicy Tuna| Jalapeño | Cream Cheese | Wasabi
Tobiko | Spicy Aioli | Torched Salmon |

PORK BELLY RAMEN 26

Bok Choy |Pickeled Onion| Radish | Soft Boiled Egg |
Scallion | Nori Flakes | Pork Belly

DESSERTS

Japanese Plum Cake 12
Warm Spice Cake | Sugared
Plums| Sake Caramelized Plum
Sauce

Matcha Ginger Cake 11
Ginger Cake | Green Tea Mousse |
Ginger Crumble | Citrus Anglais
Raspberry Gel

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

頑張って 楽園で食べる