

BLK
O R C H I D
JAPANESE BITES + SAKE LAB

TOWNHOUSE
MIAMI

150 20TH ST
MIAMI BEACH FL 33139

www.blkorchid.com

BLK
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JAPANESE BITES + SAKE LAB

Taste of Eight Menu \$90

STARTERS

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Tuna, lobster and caviar, ceviche style, shiso and lychee sauce

Wagyu beef tataki, ginger marinade

Scallops & salmon tartar, avocado, yuzu sauce and cilantro

Lobster claw & vegetable tempura

Rice blinis with caviar
Shot of iced saké

MAIN COURSE

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Wagyu beef, garlic crisp and BLK orchid sauce

Seared scallops & foie gras, wafu sauce

Crispy japanese style duck

Lobster with caviar in coco lemongrass sauce

Shot of hot saké

DESSERTS

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Caramelized green tea custard cream
Iced Moshi medley

Taste of Twelve Menu \$130

STARTERS

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Tuna, lobster and caviar, ceviche style, shiso and lychee sauce

Warm oysters and caviar

Yellowtail & tuna sashimi with yuzu, salmon roe

Wagyu beef tataki, ginger marinade

Scallops salmon tartar, avocado, yuzu sauce and cilantro

Lobster claw & vegetable tempura

Rice blinis with caviar
Shot of iced saké

MAIN COURSE

.....

Wagyu beef garlic crisp and BLK orchid sauce

Seared scallops, foie gras sauce with wafu

Crispy japanese style duck

Yellowtail filet saké sauce

Chicken with teriyaki sauce BLK orchid style roasted sesame

Lobster with caviar coco lemongrass sauce

Shot of hot saké

DESSERTS

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Caramelized green tea custard cream
Iced Moshi medley

À-LA-CARTE

OSHI

2 pieces of oshi

Caviar	\$14
Spicy salmon / salmon roe / jalapeños	\$11
Spicy tuna / cilantro	\$10
Scallops / truffle	\$12
Lobster / lime / caviar / watercress	\$16
Yellowtail / mint	\$8
Scallops / salmon / avocado / tarragon	\$12

FIRST COURSES

Tuna, lobster and caviar, ceviche style, shiso and lychee sauce	\$32
Lobster claw & vegetable tempura	\$26
Yellowtail & tuna sashimi with salmon roe, yuzu sauce	\$24
Scallops & salmon tartar, avocado, yuzu sauce and cilantro	\$25
Lobster & tuna harumaki with citrus seasoning	\$24
Scallops sashimi and truffle	\$27
Warm oysters and caviar, sauce ponzu sauce	\$24
Wagyu beef tataki, ginger marinade	\$34

MAIN COURSES

Seared scallops, foie gras with wafu sauce, asparagus	\$42
Hamachi NO KAMA, japanese mesclun Ginger dressing	\$30
Crying tiger, jasmine rice, (spicy beef tenderloin with sesame, red chili and sweet soy)	\$45
Whole yellowtail, saké sauce, wild rice	\$49
Chicken with teriyaki sauce BLK orchid style, roasted sesame, wild rice	\$29
Lobster with coco lemongrass sauce, caviar, jasmine rice	\$52
Duck Japanese style, caramelized sauce, miso, brussel sprouts	\$42

SIGNATURE DISH

Wagyu Beef 25 Oz Wild rice, japanese enoki mushroom	\$180
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DESSERTS

Caramelized green tea custard cream	\$10
Moshi assortment	\$8
Assortment of fresh sorbet	\$10
Fresh fruits assortment for 2	\$22

OSHI ASSORTMENT

14 pieces

\$68