



KAORI

MEDITERRANEAN & ASIAN CUISINE

KAORI HAPPY HOUR

EVERY DAY 5-7 PM

Ume Tonikku <i>Tanqueray Rangpur Gin, UME Plum Liqueur, Umeshu, Shiso, Tonic</i>	\$10
Sunny South Miami <i>Ten to One Island Blend Rum, Raspberry, Campari, Lime</i>	\$7
Familiar Faces <i>Tequila Ocho Plata, Ancho Reyes, Aloe, Lime</i>	\$7
Harvest Moon <i>Kikori Whiskey, Honey, Passion Fruit, Lemon</i>	\$7
Attention #4 <i>Vodka, Cucumber, Sloeberry, Lemon</i>	\$7
Estrella Damm Lager	\$5
Bodega Numanthia "Termes" <i>Tempranillo Toro, Spain</i>	\$5
Domaine Skouras "Zoe" <i>Roditis/Moscophilero Peloponnese, Greece</i>	\$5
Rosé de Printemps '21 <i>Provence Blend Provence, France</i>	\$5
Famiglia Zonin "Cuvée 1821" NV <i>Prosecco Italy</i>	\$5

Hiramasa <i>Apple-Shallot Wafu Dressing, Toasted Coconut, Torched Cherry Tomatoes, Cranberry Hibiscus Leaves</i> GF	\$12
Leafy Green Salad <i>Bibb Lettuce, Koji-Hibiscus Vinaigrette, Pickled Rhubarb, Mint, Crunchy Scallion</i> V+ GF	\$9
Pan con Tomate <i>Macerated Tomatoes, Pedro Ximénez, Basil Seed Oil, Shiso, Rosetta Baguette</i> V+	\$7
Crispy Prawns <i>Black Caraway Sweet & Sour</i> 3pcs	\$12
Iberico Pork Belly Bao Buns <i>Ginger-Soy Glaze, Pickled Fennel, Mint & Cilantro</i>	\$13
Spicy Udon Noodles <i>Mushroom Dashi, Bok Choy, Maitake, Five Spice Cashews</i> V+	\$14
Iberico Pork Belly Bokkeum Rice <i>Piquillo, Scallions, Ginger, Pistachio, Fried Egg</i> GF	\$14

Vegetarian: V | Vegan: V+ | Gluten Free: GF

Our dishes are prepared as-ordered & delivered upon completion. Sharing is encouraged and recommended!
To provide the best experience to all of our guests, we limit dining to two hours to accommodate our reservations.

18% gratuity is included on all checks. 20% gratuity will be included on parties of 6 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.