



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 Tromba Blanco, Ancho Reyes, Aloe, Lime</i>	\$7
Harvest Moon <i>Kikori Whiskey, Honey, Passion Fruit, Lemon</i>	\$7
Attention #6 <i>Brandy, White Peach, Cointreau, Lemon, Bitters</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
Heidi Schröck & Söhne "Tour de Rosé" <i>Petit Verdot/Syrah/Pinot Noir Burgenland, Austria</i>	\$5
Famiglia Zonin "Cuvée 1821" NV <i>Prosecco Italy</i>	\$5

Bluefin Tuna Sashimi <i>Avocado-Yuzu Mousse, Kalamansi Tosazu, Pickled Florida Strawberries, Crunchy Quinoa</i> GF	\$19
Grouper Tempura <i>Gochugaru Sour Dashi, Lime</i>	\$19
Blue Oyster & Trumpet Mushrooms <i>Jeow Som Ponzu Butter, Chives, Bubu Arare</i> v	\$13
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+	\$16
Pork Belly Bokkeum Rice <i>Piquillo, Scallions, Ginger, Pistachio, Fried Egg</i> GF	\$16

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.