



BREAD SERVICE 12 (L)(G)

Pan de Sal "salt bread," a very traditional Filipino bread, served with cultured butter, and spiced blood orange jam

CAVIAR SERVICE (L)(R)(G)

CLASSIC OSETRA 200 GOLDEN OSETRA 255

Pan de Sal, Citrus Crème Fraîche, Cured Egg Yolk, Chives

COMPANIONS (L)(R)(SF)

UNI 62 
Seasonal

**TRUFFLE
ACCOMPANIMENT**
Market Price

THE UNICORN 48 (L)(SF)

Sea Urchin, Grilled Sweet Corn Pudding, Sake Aioli, Chile de Árbol, Lime

Chef Paul Qui's heavenly and James Beard Award winning pairing of uni & corn

MAKI CELLAR

BLUEFIN TUNA 32

Avocado, Cucumber, Yuka Furikake, Grilled Pineapple Pico

EVERYTHING BAGEL 35 (L)(G)

Smoked Ora King Salmon, Brioche Furikake, Crème Fraîche, Cucumber, Chives, Dill, Lemon Zest (Available Panko Breaded)

NIGIRI per piece

RAW

HAMACHI 14
Yellowtail

AKAMI 10 (S) 
Tuna Loin

SALMON 12 (S) 
Ora King Salmon

CHU TORO 16 (S) 
Medium Fatty Tuna

TORO 18 (S) 
Extra Fatty Tuna

ABURI

MUSHROOM 7
Trumpet

NASU 8
Japanese Eggplant

SHORT RIB 16
Wagyu

SEARED TORO 18 (S) 
Extra Fatty Tuna

SEARED SAKE TORO 19 (S) 
Extra Fatty Salmon

FOIE GRAS 20

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

There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician. Inform your server if you have a food allergy.

(S) SUSTAINABLE
(G) GLUTEN
(L) LACTOSE
 SEASONAL

(V) VEGETARIAN
(R) RAW
(N) NUTS
(SF) SHELLFISH

SIGNATURES

KINILAW 26 (R)

Local Fish, Heart of Palm,
Coconut Milk, Coconut
Vinegar, Apple, Grapefruit

AGUACHILE 27 (R)(S)

Ora King Salmon, Pineapple,
Black Lime, Sal de Gusano

TUNA MOMO 25 (R)(N)(G)(S)

Bluefin Tuna, Sanbaizu, Umami
Crispy Garlic, Wakamomo,
Crispy Quinoa, Negi

MAGURO 28 (R)(S)

Bluefin Tuna, Avocado,
Tamari, Sesame Oil

NORWEGIAN KING

CRAB TOAST 26 (L)(SF)(G)

Morita Butter, Lemon,
Carrot & Fermented Fresno Sauce

FRIED CHICKEN 26 (G)(SF)

Sweet Chili Sauce, Roasted Banana
Ketchup, Jalapeño, Thai Herbs

BRAISED GREENS 45 (G)(SF)

King Crab Meat, Coconut Milk,
Snow Pea Leaves, Crab Sauce, Shacha

ROASTED CARROTS 26 (L)(N)(G)(V)

Citrus Labneh Crema, Aged Soy,
Midnight Moon Cheese, Pistachio Crumble,
Oregano Honey, Thyme

GRILLED GREENS 25 (L)(V)(N)

Frisée, Baby Gem, Kombu Butter, Pine Nut
Praline, Charred Onion Cultured Crème Fraîche,
Homestead Farm Exotic Greens

KARE KARE 50 (N)(SF)

Tiger Prawns, Roasted Almond,
Bok Choy, String Beans, Eggplant,
Pickled Shallots, Almond Salsa Macha

TOBANYAKI 47 (S)(L)(G)

Tamaki Gold Rice, Adobo,
Comte Espuma, Short Rib,
Pickled Shallot, Pickled Fresno

TOM KHA RICE 49 (L)(V)

Tamaki Gold Rice, Tom Kha, Burrata,
Chili Oil, Trumpet Mushrooms,
Shiitake Bacon

WAGYU SHORT RIB 85 (L)

72 Hour Wagyu Short Rib, Japanese Sweet
Potato, Nikkiri Beurre Monte,
Pickled Grapes, Red Watercress

TENDERLOIN KATSU 75 (G)(N)(L)

Japanese Panko Breaded, Asian Pear,
Frisée, Red Watercress, Radicchio,
Fingerling Potato Confit, Candied Pinenuts

TUNA TORO KATSU 113 (G)(N)(L)(SF)(S)

Japanese Panko Breaded, Bulldog Sauce,
Radicchio, Red Grapes, Candied Pistachios

WHOLE FISH MP (G)(S)

Chili Patis, Thai Herbs, Garlic-
Ginger Jasmine Rice

GRILLED DUCK 57 (L)

Binchotan Grilled Duck, Roasted
Celeriac Purée, Wild Mushrooms,
Radish, Duck Truffle Jus

Some items can be made Gluten-Free,
Lactose-Free, or Vegan upon request.

FAENA

MIAMI BEACH

Applicable taxes and a 20% service
charge will be added to all checks.