



BREAD SERVICE 12 (L)(G)

Pan de Sal "salt bread"
A very traditional Filipino bread,
served with wagyu fat cultured butter



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

HOTATE 14

Scallop

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

SHELLFISH

SIGNATURES

KINILAW 26 (R)

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

AGUACHILE NEGRO 28 (R)(SF)

Ora King Salmon, Cucumber, Squid Ink, Charred Bell Pepper, Yuzu Pearls, Charred Avocado, Yuzu Pickled Pearl Onions, Charred Cipollini

SCALLOPS 27 (L)(G)

U8 Scallop, Umami Chili Crisp, White Ponzu, Lemon Meyer, Potato Espuma

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)(S)

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.

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

FAENA
MIAMI BEACH