

# BRUNCH

12 PM - 6 PM

## SALVAJE

MIAMI

### ORAKING BENEDICT \$18

Ora king salmon eggs Benedict in a brioche bread a drizzle of hollandaise sauce

### LOBSTER TOAST \$22

Lobster sandwich in a brioche bread with fried

### SALVAJE OMELETTE \$18

With mushroom, ham and cheese

### AÇAÍ BOWLS 15€

Mixed berries, banana, granola, coconut flakes almond butter

### AVOCADO TOAST \$16

Poached eggs, sliced avocado with red beans & aji cream on a ciabatta bread

### ROBATA STEAK \$20

With fries and eggs

### MATCHA WAFFLES \$15

Berries and cream with matcha syrup

## SUSHI BAR 🍣

### SPICY TUNA \* 17

Tuna, Spicy Mayo, Avocado, Feta Tofu emulsion, Crispy Wontons

### DYNAMITE 15

Crab wrapped in soy leaf with Truffle Butter

### SHRIMP ROLL \* 17

Shrimp, Asparagus, Spicy Mayo Itogaki, Eel Sauce, Ikura

### SOFT SHELL \* 20

Soft Shell Crab, Snow Crab, Avocado, Asparagus, Chives Tobiko, Spicy Mayo, Lettuce, Ikura

### SPICY SALMON \* 18

Spicy Mayo, Chives, Avocado, Salmon, Crispy Wonton, Passion Fruit and Eel Sauce

### SUPER DYNAMITE 23

King Crab Wrapped in Soy Leaf, Truffle Butter

### VEGAN 🌱🥬 12

Asparagus Tempura, Cucumber, Lettuce, Avocado, Kampio, Smoked Pepper, Shibazuke Yuzu Kosho Soy

### RAINBOW \* 18

Tempura Asparagus, Lettuce Cucumber, Kampio, Shibazuke, Smoked Pepper, Avocado, Yuzu Kosho Soy

### KIMCHEE KEMSEI \* 16

Tuna, Avocado, Kimchi sauce, Kissami Wasabi Tempura Flakes

### FUJIROLL 19

Snow Crab, Chives, Lettuce Avocado, Tobiko, Tempura Prawns in Gochujang Sauce

### BLUE FIN TUNA AND BLACK GARLIC ROLL 19

Tempura Watercross, Chard, Tuna, Black Garlic Sauce

### SPICY HAMACHI 18

Yellowtail Fish, Asparagus Tempura, Green Chili Topping and Yuzu Dressing

### SALVAJE ROLL 22

Filled with snow crab, chives, Akamai, Hamashi and Salmon topping and ponzu garlic Dressing

## SAMPLER

### SUSHI \* 55

California, 11 Nigiri

### + SUSHI \* 75

Negi Toro, 11 Nigiri

### SASHIMI \* 60

9 Chef Choice Fish

### + SASHIMI \* 85

9 Chef Choice Fish

## NIGIRI 🍣 SASHIMI 🐟

### KINMEDAI\* 21

Golden Big Eye Snapper

### UNI \* 24

Sea Urchin

### IKURA\* 10

Salmon Roe

### ANAGO\* 12

Salt Water EEL

### KING CRAB\* 16

Alaskan King Crab

### TAMAGO 6

Japanese Omelet

### O-TORO\* 21

Fatty Tuna

### KANI\* 16

King Crab

### HAMACHI\* 11

King Yellow Tail

### MAGURO\* 12

Blufin Tuna

### CHUTORO\* 18

Medium Fatty Tuna

### KANPACHI\* 12

Amberjack

### AMAEBI 12

Sweet Shrimps

### IKA 9

Squid

### KING SALMON\* 10

Nordic Salmon

### UNAGI 12

Freshwater Eel

### TAKO 10

Octopus

## HOSOMAKI 🍣

### NEGITORO \* 28

### TEKKAMAKI \* 16

### SAKE MAKI \* 14

### KAPPAMAKI \* 9

## GUNKAN

### IKURA\* 9

Salmon Roe, Quail Egg

### TORO TARTAR\* 16

Fatty Tuna

## TEMAKI

### SAKE\* 12

Salmon, Tobanjan Tempura Flakes

### MAGURO\* 12

Yellow fin Tuna, Tobanjan, Tempura Flakes

## RICE / SOUP / NOODLE 🍜

### VEGGIE FRIED RICE 16

Corn, Cauliflower, chives, Pickled Red Cabbage

### DUCK FRIED RICE 28

Duck Fried Rice, white Truffle

### WAGYU FRIED RICE 34

JAPANESE WAGYU A5 +60

Wagyu, Ponzu, Egg

### BEEF RAMEN 16

Fresh Noodles, Hanjuku Egg, Chives, Baby Corn

### MISO SOUP 9

Toasted Tofu, Chives, Lemon Zest

## TIRADITOS

### HOT STONE TAKO TIRADITO 24

Octopus, Miso Powder, Sudashi Vinaigrette

### TRUFFLE KING SALMÓN\* 18

King Salmon, Gochujang powder, Miso, Yuzu Vinaigrette

### TUNA TIRADITO\* 16

Ponzu, ginger avocado

### KANPACHI TIRADITO\* 16

Amberjack, Crispy Potatoes, Yellow Chili Sauce

## TO SHARE 🍷

### CAULIFLOWER BOOM 16

Smoked Cauliflower Caulis, Yellow Pepper, Feta Tofu Dressing

### ROCK SHRIMP TEMPURA 18

Wasabi, Crispy Kale, Chives

### SALMÓN CRISPY RICE 14

Salmon, Spicy Mayo, Cilantro

### BOGAVANTE DUMPLING 22

Lobster, Lobster bisque, Crispy Wonton

### TRUFFLE MUSHROOM DUMPLING 21

Maitake, Demi glace, Truffle Cream

### SHORT RIB BUN 16

Smoked Short Rib, Cabbage, coleslaw, pickled cabbage

### SALVAJE PIZZA\* 19

Tuna, Gochujang, red onion, cherry tomato, Cilantro

### SALVAJE TACO 12

Flank Steak, Yuzu paste, Napa Cabbage, Crispy Nori

### GLAZED AND SPICY 14

Sakura glazed sauce, cilantro and katsubushi

### SHISHITO PEPPERS 12

Glazed spicy sauce, micro coriander

## SALAD 🥗

### SALVAJE SALAD 14

Greens, mayo, Saikyo Miso

### WAKAME KUY-KUY 12

Green Mango, Mango, Cucumber, Radish

## ROBATA 🍢

## UMI-SEA

### CARABINEROS 20 EACH

Robata Red Prawns with yuzu's hollandaise sauce and ichimi togarashi

### BRANZINO 47

Wild Style Ponzu Sauce

### CHILEAN SEA BASS 🌱 42

Japanese plum glaze, sautéed swiss chard and dried orange

### CHU-TORO\* 48

TATAKI

Bluefin tuna, belly

### ROASTED SALMON 38

Robata salmon, house ponzu yuzu dressing

### DOVER SOLE 124

## TSUCHI-SOIL

### STEAK SALVAJE 49

40 days Aged Sirloin, Yuzu Hollandaise, Seasonal Mushrooms

### STRIPLOIN A5 120 (6oz) JAPANESE WAGYU

GRILLED AND GLAZED LAMB SHANK 42

Brussel sprouts, teriyaki sauce, fried wonton skins

### SMOKED SHORT RIB 45

12 hour slow cooked short rib with perigord sauce

### AUSTRALIAN WAGYU TOMAHAWK 218 (11oz)

Saiko Miso

### SKIRT STEAK 49 (11oz)

Australian Wagyu

### OKI OKKU 32

CHICKEN

Marinated in Ume Boshi Sauce

## FARM

### PAPAS TRUFADAS 9

CONFITADAS

3 times Cooked, Truffle

### BRUSSELS SPROUTS 12

Kimchi Sauce

### BABY CORN 12

A LA ROBATA

Shiso, Soy Butter

### GRILLED AVOCADO 12

Truffle, Ponzu Sauce

### GRILLED ASPARAGUS 12

## DESSERTS

### COCONUT 3 LECHEs 14

3 Leches With Caramelized Coconut, Whipped Cream, Lime and Dulce de Leche Ice Cream.

### CACAO SALVAJE 16

Chocolate Cake, Chocolate Ganache, Coffee & Cacao Crumble, Pistachio Ground Chocolate Ice Cream

### YUZU & YUZU PIE 14

Yuzu Sorbet, Yuzu Cream, Dry Merengue, White Cake, Pistachio Crumble and Matcha Ganache

### ICHIGO & CREAM 14

Raspberry & Coriander Sorbet, Whipping White Chocolate Ganache, Strawberry Jam, Cacao/Coffee Crumble and Fresh Strawberry.

### MATCHA VOLCANO 14

white chocolate & matcha fondant with coconut ice cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness.