



MIAMI BEACH

RAW BAR & SALADS

- Traditional Ceviche**
Fish of the Day, Sweet Potato, Dashi Leche de Tigre
- Nikkei Ceviche**
Bigeye Tuna, Ponzu Leche de Tigre, Avocado, Sesame
- Salmon Tiradito**
Aji Amarillo, Ikura, Shiso, Sesame
- Hamachi Tiradito**
Ponzu, Chalaca, Crispy Sweet Potato
- Hamachi Crispy Rice**
Huacatay Mayo, Yuzu Kosho, Lime, Yuzu Tobiko
- Causa**
Changes Daily, Ask Server
- Quinoa Salad**
Golden Raisin Vinaigrette, Peppers, Cucumber, Shiso
- Soba Noodle Salad**
Huacatay Sesame Dressing, Edamame, Chili, Cucumber

SASHIMI (2 PIECES)

- Bigeye Tuna** 7
- Hamachi** 8
- Scottish Salmon** 6
- BBQ Eel** 8
- Toro** MP

NIGIRI (2 PIECES)

- Bigeye Tuna** 8
Huacatay Ponzu Gel, Scallion, Yuzu Tobiko
- Salmon** 6
Aji Amarillo, Miso Ikura, Pickled Cucumber
- Toro** MP
Fatty Tuna, Miso Mustard
- Sirloin "A La Pobre"** 11
Truffle Soy, Quail Egg
- Eel** 9
BBQ eel, Eel Sauce
- Hamachi** 9
Truffle Soy, Yuzu Kosho, Crispy Sweet Potato
- Botan Ebi** 12
Japanese Spot Prawn, Yuzu Kosho

MAKI

- DÔA Ceviche** 14
Fish of the Day, Leche de Tigre Mayo, Poached Prawn
- Vegetable** 11
Avocado, Cucumber, Miso, Crispy Tofu
- Spicy Tuna** 14
Bigeye Tuna, Rocoto Mayo, Cucumber, Avocado, Scallion
- Crispy Salmon** 13
Cream Cheese, Avocado, Mango, Aji Amarillo Mayo, Eel Sauce
- Prawn Criolla** 14
Sweet Plantain, Avocado, Asparagus, Salsa Criolla

SEASONAL SPECIALS

- Japanese Wagyu 4oz** 140
A5 Score 11, Truffle Ponzu
- Wagyu Tiradito** MP
Sweet Plantain, Ginger Soy Butter, Fresh Truffle
- Wagyu Nigiri** MP
Truffle Soy, Wasabi
- Grilled Oysters | Half Dozen** 24
Uni Butter, Lemon, Togarashi
- Raw Oysters | Half Dozen** 18
Ginger Soy, Rocoto Daikon
- Stone Crab** MP
Ponzu Mustard
- Japanese Uni Gunkan** MP
Hokkaido, Sea Urchin
- Negi Toro Maki** 16
Fatty Tuna, Scallions, Ponzu

SMALL BITES

- Edamame** 5
Steamed Soybeans, Sea Salt
- Spicy Edamame** 6
Stir Fried Soybeans, Chili, Garlic
- Pork Ribs** 12
Spare Ribs, Chifa Glaze, Cashews, Scallions, Sesame
- Chicken Skewer** 10
Aji amarillo, Saikyo Miso, Ginger, Lime
- Beef Skewer** MP
USDA Choice, Sweet Soy, Ginger, Aji Limo, Scallions

DIM SUM & BUNS

- Wagyu Wonton** 10
Hoisin, Ginger, Garlic
- Shrimp Siu Mai** 7
Lemongrass, Ginger, Chili
- Vegetable Spring Roll** 9
Glass noodles, Carrots, Cabbage, Sweet Chili Soy
- Pork Belly** 5
Rocoto Hoisin, Pickled Carrot
- Chifa Duck** 7
Confit Duck, Rocoto Hoisin, Scallions, Cilantro
- Tempura Fish** 5
Local Fish, Leche de Tigre Mayo, Red Onions

FROM THE ROBATA GRILL

- Nikkei Tenderloin 8oz** 38
USDA Choice, Teriyaki, Aji Limo, Scallions
- New York Strip 12oz** 40
USDA Prime, "Lomo" Sauce, Scallions
- Chicken Breast** 22
Heritage Farm, Sweet Soy Glaze, Pickles
- Kalbi Short Rib** 22
Thin Cut Bone-In, Kalbi Marinade, Yakินิกu
- Lamb Chops** 32
Aji Limo, Ginger, Kimchi
- Thai Fish** 26
Local Fish, Lemongrass, Soy, Rocoto
- Chilean Sea Bass** 32
Citrus Miso Marinade, Aji Amarillo, Carrot and Scallion Salad, Ponzu Vinaigrette
- Wagyu Tomahawk 34oz** 145
Australian Wagyu, Huacatay Ponzu

VEGETABLES

- Robata Corn** 9
Rocoto, Lime Butter, Cilantro
- Robata Asparagus** 9
Huacatay Ponzu Mayo, Togarashi, Bonito
- Robata Shiitake** 9
Ginger, Soy Butter, Sesame
- Robata Nasu Eggplant** 9
Miso Honey Glaze, Cilantro
- Wok Brussel Sprouts** 9
Lap Xuong Chinese Sausage, Sesame, Sweet Soy, Lemon, Bonito
- Chinese Broccoli** 9
Chifa Butter, Crispy Shallots, Sesame

WOK & HOT POTS

- Nikkei Mushroom Hot Pot** 21
Wild Mushrooms, Shiso, Togarashi, Nikkei Pickles
Add: Fresh shaved truffle MP
Add: Truffle butter 10
- Egg Fried Rice "Chaufa"** 8
Jasmine Rice, Shiitake, Scallion, Peppers
Add: Lap Xuong Chinese Sausage 4



The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies or dietary restrictions please speak to our staff prior to ordering. For your convenience an 18% service charge will be added to your bill and will be distributed to the entire DÔA team. A 20% service charge will be added for parties of 6 or more.



MIAMI BEACH

CHAMPAGNE & SPARKLING

Moët & Chandon, brut imperial, France NV	19/105
Moët & Chandon, brut rose, France NV	26/140
Ruinart, blanc de blanc, France NV	199
Vilarnau, Cava, Catalunya, Spain NV	11/55
Prosecco, Villa Sandi, Friuli, Italy NV	10/50

WHITE

Pinot grigio, Livio Felluga, Italy '15	9/40
Gavi di gavi, La Scolca, Italy '13	58
Chardonnay, Tormaresca, Pugliai, Italy '11	48
Albarino, Pazo de Barrantes, Riax Baixas, Spain '15	11/45
Verdejo, El quintanal, Rueda, Spain '15	55
Sauvignon blanc, Cape Mentelle, Australia '15	12/60
Sauvignon blanc, Astroblabe, New Zeland '13	70
Chenin blanc, Patient cottat, Loire Valley, France '14	45
Sancerre, Domaine Vincent Delaporte, France '15	65
Chardonnay, Pouilly fuisse, Domaine Ferret, France '14	80
Viognier, Bodegones de sur, Uruguay '15	55
Riesling, Monchohf Urzig Wurzburgarten, Germany '14	60
Chardonnay, Los vascos, Peralilo, Chile '11	11/55
Chardonnay, Casa Lapostolle, Chile '07	68
Sauvignon Blanc, Ventolera, Leyda, Chile '13	55
Sauvignon Blanc Reserve, Casablanca, Chile '14	62
Torrentes, Vinas las lenas, Argentina '16	10/45
Chardonnay, Famiglia Bianchi, Argentina '14	68
Chardonnay, Patz & Hall, California '14	72
Sauvignon Blanc, Cakebread, California '14	59

NIGORI & SHOCHU

Kikusui Perfect Snow Nigori Niigata, 300ML	14 / 38
Dassai 50 Junmai Daiginjo Nigori Yamaguchi, 300ML	50
Satsuma Shiranami Kagoshima, 750ML	90

JUNMAI DAIGINJO & DAIGINJO

Dassai 50 Junmai Daiginjo Yamaguchi, 720ML	98
Ten to Chi Junmai Daiginjo Niigata, 720ML	110
Mizbasha Junmai Daiginjo Gunma, 500ML	105
Soto Junmai Daiginjo Niigata, 720ML 300ML	18 / 90 45
Gasanyu Daiginjo Yamaguchi, 720ML	155

ROSÉ

Villa Peirere, Cote de Provence, France '16	10/50
M de Minuty, Cote de Provence, France '16	12/59
Domaine Bertraud Belieu, St. Tropez, France '15	14/70
Domaine Ott "Chateau de Selle", Cote de Provence, France '15	105

RED

Bonarda, Los haroldos, Mendoza, Argentina '13	52
Pinot noir, Humberto Canale, Argentina '15	11/55
Merlo blend, Achaval ferrer, "Quimera", Argentina '14	85
Malbec, Fincas del Sur, Argentina '15	55
Cabernet Sauvignon, Harras de Pirque, Chile '14	13/62
Carigan, Visllasenor, Chile '09	59
Carmenere, Tabali reserva, Chile '12	42
Pinot Noir, Kaykun, Chile '11	58
Mix blend, Herdade Fonte Paredes, Portugal '13	10/45
Bordeaux blend, La Clarendelle, France '11	14/70
"Les Abeilles", JLC, Rhone Valley, France '14	59
Burgundy, Vincent Girardin "les vieilles vignes", France '13	97
Garnacha, Bodegas la Cartuja, Priorat, Spain '13	45
Tempranillo, Ysios, Spain '13	70
UPSHOT by Rodney Strong, California '15	12/55
Pinot Noir, Talbott "Logan", California '14	68
Cabernet Sauvignon, Truchard, California '12	72
Merlot, Simi, California '13	14/62
Beaune-Bastion Premier Cru, France '12	139
Bordeaux, Margaux de Chateau Margaux, France '12	159

JUNMAI GINJO & GINJO

Kikusui Junmai Gingo Niigata, 300ML	45
Denshin Yuki Junmai Ginjo Fukui, 720ML	85
Makiri Junmai Ginjo Kimoto Extra Dry Yamagata, 720ML	100

JUNMAI & HONJOZO

Kirinzan Classic Niigata, 1800ML	210
Genbei San No Oni Koroshi Honjozo, "Four Eyed Devil Slayer" Kyoto, 1800ML	180
Choryo Omachi Tokubetsu Junmai Nara, 720ML	60
Banryu Honjozo, "10,000 Ways" 300ML	14 / 38