

NOVIKOV

MIAMI



APPETIZERS

WHITE MISO SOUP	9
SALTED SHISHITO PEPPERS	14
STEAMED EDAMAME	9
SPICY EDAMAME	12
WILD BABY SQUID	19
SHOYU DASHI OCTOPUS	23
WAGYU SKIRT STEAK SKEWERS	26
SALT & PEPPER TOFU	15
BRUSSELS SPROUTS & CRISPY PORK	17

CRISPY RICE

BLUEFIN TORO & SMOKED BONITO*	42
KOBE & BLACK TRUFFLE*	52
ALASKAN KING CRAB	40
AKAMI BLUEFIN & CAVIAR*	47

NEW STYLE SASHIMI

YELLOWTAIL CILANTRO *	26
TUNA JALAPEÑO *	26
TORO TARTARE WITH CAVIAR*	46
SCALLOP & BLACK TRUFFLE*	25
HAMACHI CARPACCIO & SHAVED TRUFFLE *	36

MAKI

TUNA SALMON YELLOWTAIL CHIRASHI*	22
KING CRAB CALIFORNIA	24
add caviar	+30
ULTIMATE SPICY TUNA*	28
HAMACHI YUZU TRUFFLE*	26
SALMON & AVOCADO*	19
BLACK TIGER SHRIMP TEMPURA	23
SPICY SALMON*	19
CUCUMBER & AVOCADO	17
VEGETABLE ROLL	17

PREMIUM SUSHI 2 pieces

SALMON TORO*	23
KOBE & FOIE GRAS*	38
CHU TORO & CAVIAR*	35
SEARED O-TORO*	31
TRUFFLE HAMACHI & SMOKED BONITO*	24
SPICY TORO & CAVIAR GUNKAN*	35

SASHIMI / NIGIRI 2 pieces

SALMON* Tasmania	15
HAMACHI* Japan	17
HOKKAIDO SCALLOP* Japan	19
AKAMI BLUEFIN* Japan	19
CHU-TORO BLUEFIN* Japan	26
O-TORO BLUEFIN* Japan	29
KINMEDAI* Japan	21
SEA URCHIN* Japan	28
BOTAN EBI* Canada	16
MEDAI* Japan	17
SASHIMI SELECTION* 3 kind / 5 kind	36 / 58
NIGIRI SELECTION* 3 piece / 5 piece	42 / 68

TEMPURA

WHITE FISH TEMPURA	21
SEASONAL VEGETABLES	19
LOBSTER Maine half / whole	39 / 77
BLACK TIGER SHRIMP	25

SELECTED CAVIAR

KALUGA FUSION* 1oz	95
OSETRA ROYAL* 1.7oz	205

DIM SUM 4 pieces

SHRIMP & CILANTRO	18
WILD MUSHROOM	17
PORK & KIMCHI	18
BLACK TRUFFLE, CHICKEN & MOREL	22
DUCK & FOIE GRAS	25
KING CRAB & CAVIAR	30
SPICY PRAWN MONEYBAGS	20
SAFFRON SWEET CORN	18

SALADS

CUCUMBER TATAKI	17
DUCK SALAD	29
SEAWEED SALAD	15
GREEN SALAD WITH TRUFFLE	19

CRISPY ROLLS & GYOZAS

BLACK COD CRISPY ROLLS	22
A5 WAGYU & FOIE GRAS GYOZA	39
KING CRAB SPRING ROLLS	22
BLACK COD & FRESNO GYOZA	28
CHICKEN & WILD MUSHROOM	19
LOBSTER SPRING ROLLS	19
EDAMAME & TOFU	17

BAO BUNS 2 pieces

CRISPY PORK	19
ROASTED DUCK	19
SOFT SHELL CRAB	25
CRISPY PRAWN	24

DUCK

PEKING DUCK half / whole	64 / 110
CRISPY DUCK FOIE GRAS	72
add caviar	+95

ENTREES

YUZU MISO BLACK COD	45
TAMARIND GLAZED SALMON	34
CILANTRO PESTO BRANZINO	38
WAGYU SKIRT STEAK* 8oz	54
KOBE KAMAMESHI WILD MUSHROOM & TRUFFLE	84
SZECHUAN BBQ PORK RIBS	36
BEEF FILLET* 8oz	48
KOBE BEEF STRIPLOIN* 6oz	240
HONEY TRUFFLE KING CRAB	119
YAKINIKU LAMB CUTLETS 4 pieces	34
SZECHUAN PEPPER BEEF	38
SWEET & SOUR MANGO CHICKEN	33
SNAPPER "TWO WAYS"(2-2.5LB)	85
UMAMI WAGYU TOMAHAWK	215

VEGETABLES

DASHI WILD MUSHROOM	23
FRESNO PONZU CHARRED BROCCOLINI	19
GINGER BABY BOK CHOY	22
BLACK GARLIC WILD MAITAKE	21
SWEET SOY ASPARAGUS	19
ROBATA CITRUS CORN	19

RICE & NOODLES

SINGAPORE NOODLE	25
VEGETARIAN SINGAPORE NOODLE	19
KOBE BEEF CANTONESE NOODLE	49
PRAWN FRIED RICE	19
DUCK FRIED RICE	19
BEEF FRIED RICE	20
KIMCHI & PORK FRIED RICE	19

VEGETARIAN

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NOVIKOV

M I A M I

DESSERTS

Tropical Ki-iro

Passion fruit white chocolate ice cream, mango, mint, basil
14

Silk Road

Pistachio crémeux, five spice ice cream
13

Guava Cheesecake

Matcha breton
11

Double Chocolate Lava Cake

Sesame crumble, ginger ice cream
14

Lemongrass Crème Brûlée

Compressed melon, asian pear
14

Dessert Platter

Chef's selection
19 per person

House Ice Creams and Sorbets

4 per scoop



BUSINESS LUNCH MENU

\$28

CHOICE OF 4 COURSES

WHITE MISO SOUP
CUCUMBER TATAKI 🌱

APPETIZERS

SHRIMP & CILANTRO DIM SUM
CHICKEN & MOREL SIU MAI
BRUSSELS SPROUTS & CRISPY PORK

ENTREES

BRANZINO CILANTRO PESTO
CRISPY PEKING DUCK
VEGETARIAN SINGAPORE NOODLE 🌱
CHIRASHI BOWL

DESSERT

CHEF'S ICE CREAM SELECTION

VEGETARIAN 🌱

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SIGNATURE COCKTAILS 19

AGAVE PICANTE Corazon Tequila Blanco, Honey Pineapple Infusion, Lime, Serrano
YUZU BERRY Jim Beam Bourbon, London Essence Soda Water, Yuzu Infused Blackberries
WASABI MARTINI Vodka, Wasabi, Pineapple Purée, Fresh Basil, Lemon Juice, Yuzu
OAXACAN SUN Mezcal, Passion Fruit, Agave, London Essence Ginger Beer, Serrano, Lime Juice
L-GREEN-GO Recuerdo Mezcal & Tequila, Grapefruit Liqueur, Yuzu, Basil, Honey, Lime Juice
TOKYO MULE Haku Japanese Vodka, Yuzu, London Essence Ginger Beer
KYURI MARTINI Cucumber Infused Vodka, Elderflower Liqueur, Egg Whites, Lemon
KIRI OLD FASHIONED Toki Japanese Whiskey, Kola, Orange Bitters, Whiskey Barrel Bitters
LYCHEE MARTINI Sipsmith Gin, Lychee Purée, Peychaud’s Bitters, Yakult
NOVIKOV BELLINI Vanilla Infused Vodka, Prosecco, Passion Fruit, Yakult

BEERS 8

SAPPORO LIGHT, *Japan*
LUCKY BUDDHA, *China*

SAKE

	glass/carafe/bottle
Soto, Niigata, Junmai	13/ 35/ 65
Oze No Yukidoke, Omachi, Gunma, Junmai Ginjo	15/ 44/ 105
Dassai 45, Yamaguchi, Junmai Daiginjo	18/ 52/ 110
Tozai, Snow Maiden, Kyoto, Junmai Nigori	12/ 35/ 65
HONJOZO & JUNMAI	
Tamagawa, Heart of Oak, Kyoto, Tokubetsu Junmai	60
Soto, Niigata, Junmai	65
Ichishima, Karen Coy, Niigata, Junmai	70
Hakkaisan, Niigata, Tokubetsu, Junmai	75
Fuku Chitose, “Happy Owl”, Yamahai, Junmai	85
An, Okayama, Tokubetsu Junmai	90
GINJO & JUNMAI GINJO	
Kakurei, Niigata, Junmai Ginjo	90
Amabuki, Himawari, Sunflower, Saga, Junmai Ginjo, Nama	95
Maboroshi, “Nakao’s Secret”, Hiroshima, Junmai Ginjo	100
Oze No Yukidoke, Omachi, Gunma, Junmai Ginjo	105
Huchuhomare, Watari Bune 55, Ibaraki, Junmai Ginjo	105
Kokuryu, Tokusen, Crystal Dragon, Junmai Ginjo	110
Eiko Fuji, Yamagata, Junmai Ginjo, Nama	135
Kirinzan, Niigata, Junmai Ginjo	140
Katsuyama, Ken, Miyagi, Junmai Ginjo	180
DAIGINJO & JUNMAI DAIGINJO	
Nambubijin, Shimpaku, “Southern Beauty”, Junmai Daiginjo	100
Dassai 45, Otter Fest, Yamaguchi, Junmai Daiginjo	110
Soto, Niigata, Junmai Daiginjo	115
Ten To Chi, Niigata, Junmai Daiginjo	120
Wakatake, Onikoroshi, Shizuoka-Prefecture, Junmai Daiginjo	130
Ginga Shizuku, “Divine Droplets”, Yamagata, Junmai Daiginjo	170
Oze No Yukidoke, Omachi, Gunma, Junmai Daiginjo	190
Hiro, Niigata, Junmai Daiginjo	210
Kirinzan, Niigata, Junmai Daiginjo	215
Dassai 23, Otter Fest, Yamaguch, Junmai Daiginjo	280
Midorikawa Green River, Niigata, Daiginjo	550
NIGORI	
Tozai, Kyoto, Snow Maiden, Junmai, Nigori	65
Rihaku, Dreamy Clouds, Tokubetsu Junmai, Nigori	85
Dassai , Yamaguchi, Junmai Daiginjo, Nigori	100

WINES

CHAMPAGNE AND SPARKLING	glass/bottle
Louis Roederer Brut Premier, France, NV	21/95
Avinyo Brut Rose Cava Reserva, Penedes, Spain, 2016	75
Ca Del Bosco Cuvee Prestige, Franciacorta, Italy, NV	90
Nicolas Feuillate, Blanc de Blancs, Chouilly, 2012	130
Pehu-Simonet, Blanc de Noirs, Verzenay, 2011	160
Ruinart, Blanc de Blancs, Reims, France, NV	175
Oger Grand Cru, Pierre Gimonnet, Special Club, 2015	195
Perrier-Jouët, Brut Cuvée Belle Epoque, Épernay, 2012	350
Vilmart & Cie, Cœur de Cuvée, Rilly-La-Montagne, 2010	375
Bollinger, La Grande Année, Aÿ, 2007	400
Krug, Grande Cuvée, Reims, NV	450
Dom Pérignon, Épernay, 2010	500
Philipponnat, Clos des Goisses, Aÿ, 2006	560
Louis Roederer, Cristal, Brut, Reims, 2008	720
Dom Pérignon, P2, Épernay, 2002	950
ROSÉ CHAMPAGNE	
Laurent-Perrier Brut, NV	33/165
Bruno Paillard, Reims, NV	170
Ruinart, Reims, NV	175
Louis Roederer, Reims, 2013	180
Billecart-Salmon, Mareuil-Sur-Ay, NV	215
Paul Bara, Special Club, Bouzy, 2013	325
Perrier-Jouët, Belle Epoque, Epernay, 2012	680
Krug, Reims, NV	855
Louis Roederer, Cristal, Reims, 2012	1,200
WHITE	
Wither Hills, Sauvignon Blanc, New Zealand, 2018	14/56
Pinot Blanc, Trimbach, Alsace, France, 2016	15/60
Doudeau Leger, Sancerre, France, 2019	17/68
Domaine Seguinot-Bordet, Chablis, France, 2019	19/78
Flowers, Chardonnay, California, 2017	20/80
Vllamedoro, Pecorino, Abruzzo, 2018	50
Elk Cove, Pinot Gris, Oregon, 2019	60
Jankara, Vermentino di Gallura, Italy, 2018	75
Etude, Chardonnay, California, 2015	75
Duckhorn, Sauvignon Blanc, California, 2019	75
Jean Marie Reverdy & Fils, Sancerre, Loire Valley, 2020	80
Evening Land, Chardonnay, Seven Springs, Oregon, 2016	95
Lail Blueprint, Sauvignon Blanc, California, 2019	105
Lucien Crochet, Sancerre, France, 2019	110
Fourchaume, Chablis premier Cru, Burgundy, 2018	110
Arnot Roberts, Chardonnay, California, 2017	135
Cervaro della Sala, Chardonnay, Italy, 2018	135
Far Niente, Chardonnay, California, 2018	150
Capuano Ferreri, Chassagne Montrachet, Morgeot, 2018	190
Flowers, Camp Meeting Ridge, Chardonnay, California, 2018	195
ROSÉ	
Muga, Rioja, Spain, 2018	55
Domaine Denizot, Loire Valley, Sancerre, France, 2019	60
Whispering Angel, Provence, France, 2018	16/64
Château Pradeaux, Bandol, France, 2018	95
RED	
Chateau Vincens, Malbec, Cahors, France, 2016	15/60
Copain, Tous Ensemble, Pinot Noir, California 2016	16/64
Marques de Murrieta Reserva, Rioja, Spain 2015	20/80
Quilt, Cabernet Sauvignon, California, 2018	22/86
Capuano Ferreri, Pinot Noir, Santenay, Burgundy, 2019	23/95
L’Ecole N 41, Merlot, Walla Walla, Washington, 2017	75
La Spinetta, Ca’ di Pian, Barbera d’Asti, Italy, 2017	80
Selvapiana, Bucerchiale, Chianti Rufina Riserva, Italy, 2016	90
Stags Leap, Petite Syrah, California, 2017	95
Alto Moncayo, Garnacha, Spain, 2016	105
Numanthia, Tinta de Toro, Spain, 2015	110
Honig, Cabernet Sauvignon, California, 2017	115
Flowers, Pinot Noir, California, 2018	120
Littorai, Les Larmes, Pinot Noir, California, 2018	135
Domain Michel Magnien ,Morey Saint Denis, Premier Cru, 2017	150
Le Marquis de Calon Segur, Saint-Estephe, 2016	170
Napanook, Cabernet Sauvignon, California, 2016	180
Joseph Phelps, Cabernet Sauvignon, California, 2018	185
Masi, Amarone Della Valpolicella, 2015	200
Caymus, Cabernet Sauvignon, California, 2019	220
L’usine by Dave Phinney, California, 2017	220
Domaine Roblet Monnot, Volnay, 1er Cru, Saint Jean, 2013	285
Gaja, Barolo, Dagromis, Piedmont, 2015	285
Château Pontet-Canet, Pauillac, 2016	390
Vega Sicilia, Valbuena 5, Spain, 2015	490
Joseph Phelps, Insignia, Napa Valley, California, 2017	540

NOVIKOV

MIAMI

SUNDAY BRUNCH

\$99
SIGNATURE



NICOLAS FEUILLATE CHAMPAGNE

UNLIMITED

Bloody Mary
Yuzu Mimosa
Folenvie, Côtes De Provence, Rosé
Charles Smith "Eve", Chardonnay
Charles Smith "Velvet Devil", Merlot
Soto, Sake

UNLIMITED

Edamame
Cucumber Tataki
Salted Shishito Peppers
White Miso Soup
Nigiri Selection
Robata Citrus Corn
Spicy Salmon Maki
Dim Sum Selection
Vegetarian Singapore Noodle
Duck Fried Rice

ENTREES

(SELECT ONE)

Sweet & Sour Mango Chicken
Branzino Cilantro Pesto
Duck Salad

DESSERT

Chef's Selection Platter

\$189
PREMIUM



LAURENT PERRIER ROSÉ

UNLIMITED

Whispering Angel
Whiter Hills, Sauvignon Blanc
Quilt, Cabernet Sauvignon
Sake, Soto, Junmai
Oaxacan Sun
Lychee Martini
Agave Picante
Wasabi Martini

UNLIMITED

Hamachi Carpaccio & Truffle
Brussels Sprouts & Crispy Pork
Peking Duck Soup
Ultimate Spicy Tuna Roll
Premium Nigiri Selection
Singapore Noodle
Premium Dim Sum Selection
Bok Choy
Green Salad With Truffle
Prawn Fried Rice

ENTREES

(SELECT ONE)

Yuzu Miso Black Cod
Wagyu Ribeye* 8oz
½ Roasted Peking Duck

DESSERT

Chef's Selection Platter

Your server will advise you on the portions sizes, any unconsumed food or beverage is not permitted for take out.
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NOVIKOV

M I A M I

SOCIAL HOURS MENU

(MONDAY TO FRIDAY 5PM-8PM)

COCKTAILS 9

WASABI MARTINI

Vodka, Wasabi, Pineapple Purée, Fresh Basil, Lemon Juice, Yuzu

LYCHEE MARTINI

Gin, Lychee Purée, Peychaud's Bitters, Yakult

AGAVE PICANTE

Tequila, Honey Pineapple Infusion, Lime, Serrano

OAXACAN SUN

Mezcal, Passion Fruit, Agave, London Essence Ginger Beer, Serrano, Lime Juice

BY THE GLASS:

WHITE, CHARLES SMITH 'EVE', CHARDONNAY 8

RED, CHARLES SMITH 'VELVET DEVIL', MERLOT 8

ROSE, FOLENVIE, COTES DE PROVENCE 9

BITES BY

DIM SUM 8

CORIANDER & SHRIMP

PORK & KIMCHI

MUSHROOM 

SPRING ROLLS 8

CHICKEN & MUSHROOM

KING CRAB

EDAMAME & TOFU 

BAO BUNS 10

CRISPY PORK

ROASTED DUCK

CRISPY PRAWN

STEAMED EDAMAME 5

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