



THE SMALL DETAILS

蜻蛉



GROUP DINING & EVENTS





**AT DRAGONFLY IZAKAYA & FISH MARKET
WE ARE PASSIONATE ABOUT CREATING
MEANINGFUL CONNECTIONS.**

Our group dining packages are designed to help you build stronger friendships, celebrate memories and bring out the very best in your group as they gather around the table at Dragonfly.

蜻蛉





BEVERAGE MENU

Spirited concoctions and unexpected combinations to lighten the mood. Setting the scene for an evening of relaxation, enjoyment and conversation.

\$30 \$35 \$40 \$50

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FOOD MENUS



COCKTAIL RECEPTION STYLE

Light food and beverage service perfect for 2+ hour networking and/or reception styled events.

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LUNCH BENTO STYLE

Complete Teishoku Sets (bento-style) lunches designed to be flavorful, fast, and right-sized for lunch gatherings.

\$25 \$35

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DINNER IZAKAYA/FAMILY STYLE

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.

\$45 \$50 \$60 \$75

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FOR GROUP DINING RESERVATIONS

Shane Danner ☎ (305) 222.7292
✉ shane@dragonflyrestaurants.com
📍 5241 NW 87th Ave, Doral, FL 33178

** per person price does not include 20% gratuity and 6.5% sales tax*

📍 Looking for a more exclusive experience? Total buyouts, private luncheons & sushi classes are available, please contact us for more details.





**DRAGONFLY
BEVERAGE SERVICE**



BEVERAGE SERVICE

We extend an invitation.
Leading to glasses raised. Building
meaningful relationships and
evenings enjoyed.

2+ hours



KATANA

wine by the glass
select beer
juice or soda

\$30*

\$10 each additional hour



SAMURAI

wine by the glass
select beer
juice or soda
+ saké

+ standard spirits

\$35*

\$10 each additional hour



SHOGUN

wine by the glass
select beer
juice or soda
+ saké

*+ standard spirits
+ specialty cocktails*

\$40*

\$12 each additional hour



EMPEROR

*+ premium wine btg
+ any beer
juice or soda
+ saké*

*+ premium spirits
+ specialty cocktails*

\$50*

\$15 each additional hour

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**DRAGONFLY
BEVERAGE SERVICE**

WINES

*wines listed in italics are
premium wines by the glass*

RED WINE

- SMSF Pinot Noir
- Restivo Malbec
- Castle Rock Cabernet Sauvignon
- Smith & Hook Cabernet Sauvignon*
- Chappellet 'Mt. Cuvee' Bordeaux*

SPARKLING

- Opera Prima Brut Sparkling
- Codornia Anna de Cava Brut*

WHITE WINE

- Bighouse "Birdman" Pinot Grigio
- Benzinger Sauvignon Blanc
- 10 Span Chardonnay
- Lola Chardonnay*
- Robert Weil Riesling Tradition*

SAKÉ

- Dewatsuru Kimoto Junmai Ginjo Hot Sake
- Sho Chiku Bai Ginjo (Cold)
- Sho Chiku Bai Nigori (Cold)
- Hanonomai Junmai Ginjo(Cold)
- Zen Tokubetsu Junmai Ginjo (Cold)

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BEERS

*beers listed in italics are
premium beers*

JAPANESE IMPORT

- kirin ichiban
- kirin light
- sapporo reserve
- sapporo
- sapporo black
- hitachino belgian white ale*
- hitachino nest classic ipa*
- hitachino dai dai ipa*
- echigo red ale*
- echigo stout*

CRAFT SEASONAL

- funky buddha floridian
- wynwood la rubia blond ale
- mia mega mix pale ale
- mia weiss
- sonoma anvil cider
- tank 7 saison
- la chouffe belgian golden ale

DRAFT

- sapporo
- local brewery selections

SPIRITS

*spirits listed in italics are
premium spirits*

VODKA

- green mark russian
- grey goose*
- tito's*
- boyd & blair*
- ketel one*

RUM

- don q
- bacardi 8*
- diplomatico reserva*
- diplomatico exclusiva*
- ron zacapa 23*
- santa teresa 1796*

GIN

- martin miller's
- nolet's*
- bombay sapphire*
- bols genever*
- hendricks*
- uncle vals*

TEQUILA

- corazon blanco
- don julio blanco*
- el tesoro anejo*
- milagro sel reposado*
- montelobos mezcal*

WHISKEY

- mars iwai
- mars iwai traditional*
- suntory toki*
- nikka coffey*
- nikka pure malt*

SCOTCH

- monkey shoulder
- buchanans 12yr*
- glenlivet 12 yr*
- johnny walker black label*
- macallan 12 yr*

BOURBON

- buffalo trace
- basil hayden*
- james e. pepper 1776*
- blanton's*
- marker's mark*
- bulleit 10 yr*

SPECIALTY COCKTAILS

Musashi's Paddle

corazon tequila, agave syrup, yuzu, thai-chili tincture

Saké Blossom

nigori sake, house-made peach lambic liqueur, cranberry, mint

Secret of the Sakurakai

Cucumber infused vodka, barrow's intense ginger, fresh lemon juice, cucumber and filthy black cherry

Mugi Down South

mugi shochu, ancho Reyes chili liqueur, aloe vera juice, lime, house-made grenadine

Shochu Mojito

imo shochū, filthy black cherries, mint, lavender syrup, lemon, soda

Sumo Smash

martin miller's gin, ginger simple, lime, mint

Emperor's Concubine

highwest double rye, ginjo sake, shiso simple, plum bitters, lemon twist

ⓘ All beverages must be purchased from Dragonfly Izakaya & Fish Market. All packages are based on 2-hour service.



COCKTAIL - RECEPTION

Relaxing conversations
mingle beautifully with
butler passed hors d'oeuvres
savory food stations create
meaningful networking events.

20 guests minimum
\$35 per person minimum
reception packages include 2 hours of service

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HORS D'OEUVRES - BUTLER PASSED

(\$pp per item)

- | | |
|--|--|
| Skirt Steak — 4
edamame hummus, japanese chimichurri, tare | Tuna Kobachi — 6
masago, scallion, puffed rice, kimchee,
sesame oil |
| Shishito Peppers — 3
garlic ponzu, bonito | Salmon Crudo — 5
coconut milk, grapes, herbs |
| Chicken Karaage — 4
springer farms organic chicken, japanese
mayo, citric salt, sansho pepper | Ceviche — 4
daily chef's selection |
| Crispy Shrimp — 4
garlic-yuzu mousseline, candied walnuts,
cilantro, jalapeños | |

HOT DISHES STATIONS

(\$pp per item)

- | | |
|--|---|
| Short Rib — 10
shiitake, enoki, shemiji tare,
seasonal vegetables | Tofu Yakisoba — 5
cabbage, sprouts, aonori, karashi aioli,
scallion, goma, beni shoga
Add Chicken +3
Add Pork +4 |
| Miso Salmon — 10
daikon oroshi | Chahan — 6
fried rice, shiso, nori
Add Garlic Blue Crab +5 |

SIDE DISHES

(\$pp per item)

- Japanese Style Potato Salad** — 3
- Japanese Style Coleslaw** — 3



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ROBATA GRILL

(please select at least 2 options)

Momo Negi — 10
chicken thigh, tare, scallion

Tontoro — 10
pork cheek, sesame oil

Skirt Steak — 14
tare, chimichurri

Shrimp — 14
yuzu togarashi butter

Asparagus — 10
wrapped in bacon

Tomatoes — 8
butter and togarashi

Seasonal Vegetable Skewers — 8
yuzu togarashi butter,
romesco, shiso

SUSHI DISPLAY

(\$pp per item)

Ebi Ten — 9
tempura shrimp, tuna,
avocado-topped with snow
crab delight, red tobiko,
tempura flakes, eel sauce,
spicy mayo

Niku Niku — 9
ribeye, red onions, spinach,
mascarpone, jalapeño,
honey wasabi, garlic shiso
chimichurri

Sea Kai — 9
snow crab delight, tomato,
lemon, red onion, tempura
flakes-topped with salmon,
garlic shiso chimichurri,
balsamic reduction

Crunch Roll — 7
tempura shrimp, avocado,
japanese mayo, masago,
tempura flakes, eel sauce

Ryu — 9
salmon, snow crab
delight, red onion,
cucumber, tempura
flakes-topped with
avocado, torched tuna,
togarashi, eel sauce,
kobachi sauce

Satori — 9
snow crab delight,
scallion, cilantro, red &
green peppers-topped
with avocado, yellowtail,
jalapeño garlic sauce,
garlic chips

Kuro — 9
soft shell tempura, snow
crab delight, mascarpone,
cucumber, scallion-
topped with avocado,
smoked eel, eel sauce,
spicy mayo

Big Boss — 9
tuna, salmon, yellowtail,
avocado, scallions, spicy
sauce

Fresh Garden — 7
red bell peppers, green bell
peppers, cucumber, carrots,
tofu, celery, scallions,
mango, avocado, cilantro,
berry balsamic

Koba-Maki — 7
choice of tuna, salmon,
yellowtail with cucumber,
togarashi, masago, scallion,
spicy kobachi, shiso

California Roll — 7
crab, roe, cucumber,
avocado



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CHEF'S ACTION STATIONS / PREMIUM STATIONS

(\$pp per item)

Sushi — 18
assorted fresh fish
prepared, please choose
either sashimi or nigiri
Both sashimi and nigiri +7

**Pulled Pork
Steamed Buns — 12**
with pickled vegetables
& red pepper sauce

**Roasted
Prime Rib — 20**
with wasabi horseradish
& au jus

SEAFOOD BAR

(\$pp per item)

Chilled Alaskan King Crab — 20

James River Oysters — 6
other oysters — **MP**

Lobster Salad — 18

Stone Crab — 28
(seasonal) with honey karashi

DESSERTS

(\$pp per item)

Four Leches — 3
green tea sponge cake, 3 leches,
dulce de leche, meringue

Cheese Cake — 3
sesame seed crust, strawberry ume
sauce, tofu chantilly

Citrus Pavlova — 3
meringue cake, yuzu cream, chantilly,
roasted green tea asian pears,
orange & lemon zest

Carrot Cake — 4
cream cheese frosting, carrot and
beet confit



DRAGONFLY
LUNCH MENU - SAMURAI



LUNCH - SAMURAI

Complete Teishoku Sets
(bento-style) lunches designed to
be flavorful, fast, and right-sized for
lunch gatherings.



\$25 per person

** excluding tax & gratuity*

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STARTERS

(shared family style with table)

Salt Edamame
sea salt

Karaage Chicken
japanese mayo, citric salt, sansho pepper

MAIN COURSE

(choose one per person)

**Robata Grilled
Chicken Yakatori**
white rice, miso soup,
seasonal sides

**Robata Grilled
Miso Salmon**
white rice, miso soup,
seasonal sides

Ginger Salad
artisanal blend, carrots, cucumber,
cherry tomato, ginger dressing,
with miso soup
choice of: chicken or salmon

Vegetable Tempura
white rice, miso soup,
seasonal sides

Unagi Donburi
smoked eel, white rice,
miso soup, seasonal sides

Sushi Roll
with miso soup and choice of:

Ebi Ten
tempura shrimp, tuna, avocado-topped
with snow crab delight,
red tobiko, tempura flakes,
eel sauce, spicy mayo

Niku Niku
skirt steak, red onions, spinach,
bleu cheese, jalapeño, honey wasabi,
garlic shiso chimichurri

Koba-Maki
choice of: tuna, salmon, yellowtail,
or conch-with cucumber, togarashi,
masago, scallion, spicy kobachi, shiso

Sea Kai
snow crab delight, tomato, lemon,
red onion, tempura flakes-
topped with salmon, garlic shiso
chimichurri, balsamic

DESSERT COURSE

Ice Cream
chef's selection of ice cream

Four Leches
matcha sponge, dulce de leche,
toasted meringue





DRAGONFLY
LUNCH MENU - SHOGUN



LUNCH - SHOGUN

Complete Teishoku Sets
(bento-style) lunches designed to
be flavorful, fast, and right-sized for
lunch gatherings.



\$35 per person

** excluding tax & gratuity*



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STARTERS

(shared family style with table)

Salt Edamame
sea salt

Karaage Chicken
japanese mayo,
citric salt, sansho pepper

Tuna Kobachi
japanese mayo, citric salt,
sansho pepper

MAIN COURSE

(choose one per person)

**Robata Grilled
Chicken Yakatori**
white rice, miso soup,
seasonal sides

**Robata Grilled
Miso Salmon**
white rice, miso soup, seasonal sides

Ginger Salad
artisanal blend, carrots, cucumber,
cherry tomato, ginger dressing
*choice of: chicken or salmon
with miso soup*

Vegetable Tempura
white rice, miso soup,
seasonal sides

Wagyu Short Rib Curry
white rice, miso soup,
seasonal sides

Sushi Roll
with miso soup and choice of:

Ebi Ten
tempura shrimp, tuna, avocado—topped
with snow crab delight,
red tobiko, tempura flakes,
eel sauce, spicy mayo

Kuro
soft sheel tempura, snow crab delight,
mascarpone, cucumber, scallion—
topped with avocado, smoked eel,
eel sauce, spicy mayo

Satori
snow crab delight, scallion, cilantro, red
& green bell peppers—topped
with avocado, yellowtail, jalapeno garlic
sauce, garlic chips

Koba-Maki
choice of: tuna, salmon, yellow tail,
or conch—with cucumber, togarashi,
masago, scallion, spicy kobachi, shiso

DESSERT COURSE

Mochi Chocolate Roll Cake
chocolate crèmeux, raspberry saké confit,
mochi, red bean mousse,
milk chocolate chantilly, togarashi

Four Leches
matcha sponge, dulce de leche,
toasted meringue





DRAGONFLY
IZAKAYA-KATANA MENU



DINNER
IZAKAYA - KATANA

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.



\$45 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

Chicken Karaage

springer farms chicken, japanese mayo, sansho pepper

Sautéed Edamame

butter, togarashi salt

Cauliflower Goma Miso

roasted tri-cauliflower, golden raisins, pine nuts

KITCHEN

Fish & Chips

japanese beer batter white fish, furikake pepper blend, japanese tartar, smoked soy vinegar

Slow-Cooked Pork Belly

kurobuta pork belly, braised daikon, carrots, soft-boiled egg, chives, karashi mustard

ROBATA GRILL

Skirt Steak (2 skewers)

shio koji (salt rice-malt), chimichurri, japanese potato salad

Chicken Breast (2 skewers)

choose one:
sweet: plum, shiso
spicy: wasabi

Corn

yuzu-togarashi butter, parmesan, shiso

SUSHI

Salmon Koba-Maki Roll

salmon with cucumber, togarashi salt, masago, scallion, spicy kobachi, shiso

Ebi-Ten Roll

tempura shrimp, tuna, avocado-topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

Niku Niku

skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

DESSERT

Four Leches

matcha sponge, dulce de leche, toasted meringue





DRAGONFLY
IZAKAYA-SAMURAI MENU



DINNER
IZAKAYA - SAMURAI

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.



\$50 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

choose three

Chicken Karaage
springer farms chicken, japanese mayo, sansho pepper

Sautéed Edamame
butter, togarashi salt

Cauliflower Goma Miso
roasted tri-cauliflower, golden raisins, pine nuts

Hamachi Crudo
heirloom cherry tomato, avocado, ponzu vinaigrette, citrus oil, shiso

KITCHEN

choose one

Braised Wagyu Short Rib
shiitake, enoki, shemiji mushrooms, tare, soft-boiled egg, seasonal vegetables

Slow-Cooked Pork Belly
kurobuta pork belly, braised daikon, carrots, soft-boiled egg, chives, karashi mustard

Shrimp Tempura
matcha salt, tentsuyu, grated daikon

All entrees include

Japanese Fried Rice
garlic, shiso, nori

ROBATA GRILL

choose one

Skirt Steak (2 skewers)
shio koji (salt rice-malt), chimichurri, japanese potato salad

Chicken Breast (2 skewers)
choose one:
sweet: plum, shiso
spicy: wasabi

Miso Salmon

.....
choose one
.....

Corn
yuzu-togarashi butter, parmesan, shiso

Asparagus
butter, togarashi

DESSERT

Four Leches
matcha sponge, dulce de leche, toasted meringue

SUSHI

choose three

Ebi-Ten Roll
tempura shrimp, tuna, avocado— topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

Niku Niku
skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

Sea Kai
snow crab delight, tomato, lemon, red onion, tempura flakes— topped with salmon, garlic shiso chimichurri, balsamic reduction

Calcot
yellowtail, garlic chips, carrot, avocado, grilled scallion, romesco

Kani-Fri
soft shell crab, avocado, cucumber, kaiware, asparagus, carrots— topped with masago, cilantro garlic aioli





DRAGONFLY
IZAKAYA-SHOGUN MENU



DINNER
IZAKAYA - SHOGUN

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.

\$60 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

choose three

Sautéed Edamame

butter, togarashi salt

Chicken Karaage

springer farms chicken,
japanese mayo, sansho pepper

Tuna Tataki

grated daikon, chives,
purple shiso, ponzu

House Salad

artisanal local blend, carrots,
cucumber, cherry tomato,
ginger dressing

Heritage Farms Pig Ears

berkshire pork, citric salt, nori,
shaved bonito

ROBATA GRILL

choose two

Skirt Steak (2 skewers)

shio koji (salt rice-malt), chimichurri,
japanese potato salad

Chicken Breast (2 skewers)

choose one:
sweet: plum, shiso
spicy: wasabi

Chicken Thigh (2 skewers)

with tare, scallion

.....
choose one
.....

Corn

yuzu-togarashi butter,
parmesan, shiso

Asparagus

butter, togarashi

SUSHI

choose three

Koba-Maki

choice of: tuna, salmon, yellowtail—
with cucumber, togarashi salt,
masago, scallion, spicy kobachi,
shiso

Satori

snow crab delight, scallion, cilantro,
red & green peppers—topped with
avocado, yellowtail,
jalapeño garlic sauce, garlic chips

Ryu

salmon, snow crab delight, red
onion, cucumber, tempura flakes—
topped with avocado, torched tuna,
togarashi salt, eel sauce, kobachi
sauce

Niku Niku

skirt steak, red onions, spinach,
mascarpone, jalapeño, honey
wasabi, garlic shiso chimichurri

Calcot

yellowtail, garlic chips, carrot,
avocado, grilled scallion, romesco

KITCHEN

choose one

Slow-Cooked Pork Belly

kurobuta pork belly, braised
daikon, carrots, soft-boiled egg,
chives, karashi mustard

Shrimp Tempura

matcha salt, tentsuyu,
grated daikon

**Japanese Blue Crab
Fried Rice**

garlic, shiso, nori

**Seasonal
Vegetable Tempura**

togarashi salt, tentsuyu, grated
daikon

**Charcoal Grilled
Octopus Clay Pot**

braised octopus with squid ink—
tossed in premium tamakimai
rice with bacon
& asparagus

DESSERT

Four Leches

matcha sponge, dulce de leche,
toasted meringue

Cheesecake

white chocolate namelaka,
strawberry mirin ume usukuchi soy





DRAGONFLY
IZAKAYA-EMPEROR MENU



DINNER
IZAKAYA - EMPEROR

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\$75 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

choose three

Sautéed Edamame
butter, togarashi salt

House Salad
artisanal local blend, carrots, cucumber, cherry tomato, ginger dressing

Cauliflower Goma Miso
roasted tri-cauliflower, golden raisins, pine nuts

Tuna Kobachi
avocado, masago, scallion, kaiware, puffed rice, kimchee sesame oil

Hamachi Crudo
heirloom cherry tomato, avocado, ponzu vinaigrette, citrus oil, shiso

Shrimp Tempura
matcha salt, tentsuyu, grated daikon

Charcoal Grilled Baby Octopus Sunomono Salad
pickled cucumber, chimichurri, heirloom cherry tomato, shiso, tosazu vinaigrette

Seasonal Oysters
appellations based on availability

SUSHI

choose three

Sea Kai
snow crab delight, tomato, lemon, red onion, tempura flakes—topped with salmon, garlic shiso chimichurri, balsamic

Ebi-Ten Roll
tempura shrimp, tuna, avocado—topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

Kuro
soft shell tempura, snow crab delight, mascarpone, cucumber, scallion—topped with avocado, smoked eel, eel sauce, spicy mayo

Satori
snow crab delight, scallion, cilantro, red & green peppers—topped with avocado, yellowtail, jalapeño garlic sauce, garlic chips

Niku Niku
skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

Classic
tuna, yellowtail, wrapped with seasonal white fish, scallion, baked, spicy sauce, eel sauce

DESSERT

Four Leches
matcha sponge, dulce de leche, toasted meringue

Cheesecake
white chocolate namelaka, strawberry mirin ume usukuchi soy

KITCHEN

choose two

Slow-Cooked Pork Belly
kurobuta pork belly, braised daikon, carrots, soft-boiled egg, chives, karashi mustard

Braised Wagyu Short Rib
shiitake, enoki, shemiji mushrooms, tare, soft-boiled egg, seasonal vegetables

Roasted Miso Black Cod
grated daikon, sweet peppers, myoga ginge

All entrees include

Japanese Fried Rice
garlic, shiso, nori

ROBATA GRILL

choose

A5 Miyazaki Ribeye
premium marbled beef, smoked with chef's selection sides
.....
— or choose two —
.....

Wild Prawns (2 skewers)
pork belly, kiritanpo (roasted rice), cilantro

Chicken Meatball
(2 skewers) homemade, with tare

Skirt Steak (2 skewers)
shio koji (salt rice-malt), chimichurri, japanese potato salad
.....

choose one

Asparagus
butter, togarashi

Bacon Wrapped Cherry Tomato



蜻蛉

We look forward to serving you



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