

GEKKŌ

GROUP DINING

8 SE 8TH STREET MIAMI, FL 33131
www.gekkomiami.com



ABOUT

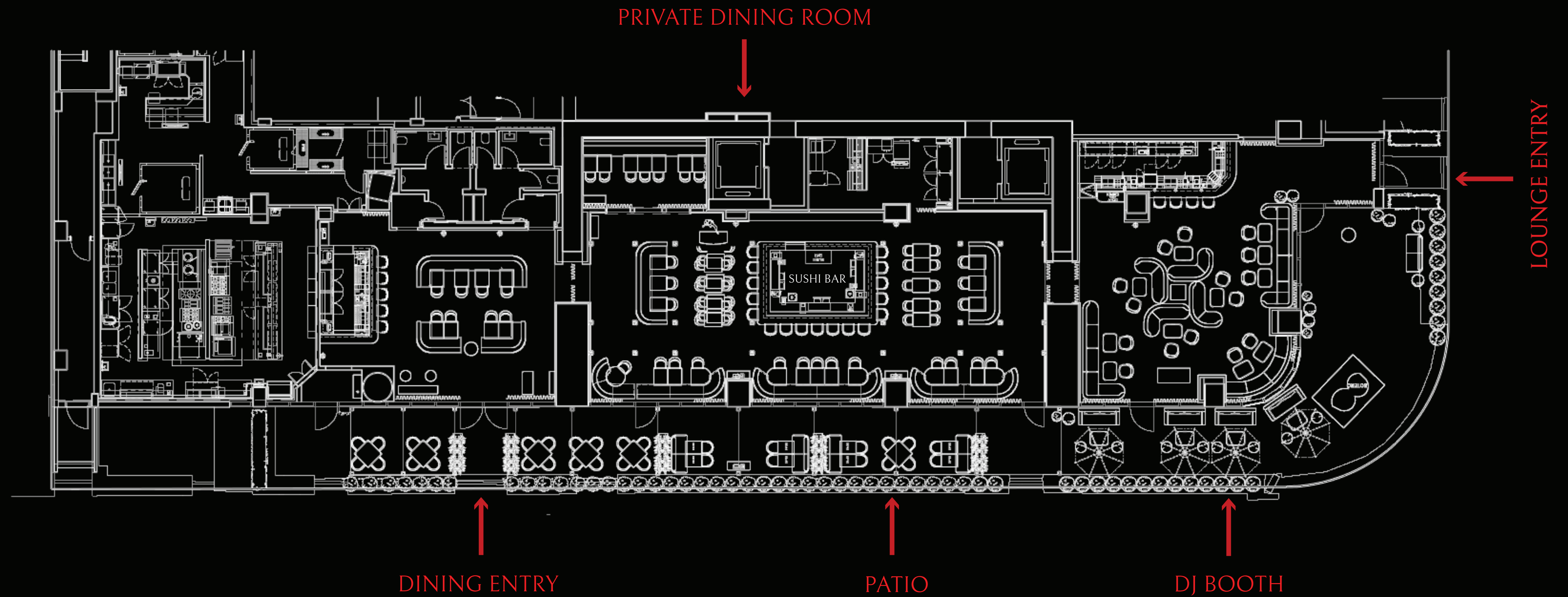
Gekkō is a Japanese-inspired steakhouse and lounge from the minds of Groot Hospitality's David Grutman and the recording artist Bad Bunny.

Located in Miami's thriving Brickell neighborhood, Gekkō immerses patrons in a fusion of elevated steakhouse surroundings with the modernity—and precision—of Japanese cuisine. Signature dishes include premium steak cuts, jaw-dropping sushi inventions, and delicious seafood appetizers. A bespoke cocktail program, an extensive wine list and bottle service offerings complement the menu.

Gekkō's aesthetic is lush, luxe and jewel-toned. With design accents like custom wallpaper, dark and rich palettes and hints of soft golden light, the restaurant transports visitors to an intimate, rare nocturnal world. Gekkō can seat up to 185 guests and up to 16 guests in its private dining room. As it happens, the word “gekkō” itself translates from Japanese to English as “moonlight.”



FLOOR PLAN







LUNA NUEVA II

SERVED FAMILY SHARING STYLE
125++ PER PERSON

FOR TABLE

pre-select one

JAPANESE MILK BREAD nori, miso butter

BLACK EDAMAME steamed

STARTERS

pre-select three

HAMACHI cucumber, serrano

BACON meyer lemon, pickled chili, peach kimchi

GINGER SALAD hearts of palm, crispy shallot, wasabi ranch*

ORA KING SALMON* black truffle

GARDEN ROLL takuwan, kaiware, asparagus, yuzu kosho aioli

MAINS

pre-select three

BLACK COD saikyo miso

ROASTED CHICKEN

NY STRIP

DARING PLANT BASED CHICKEN RICE NOODLES

bok choy, bell pepper, broccoli

SIDES

pre-select two

CRISPY ONION RINGS furikake, yuzu buttermilk ranch

GRILLED JUMBO ASPARAGUS lemon, nekombu

JAPANESE EGGPLANT furikake, saiko miso

DESSERT

pre-select two

BANANA PAGODA caramelized banana, five spiced wafer

MATCHA LATTE genmaicha ice cream, milk foam

GINGER STICKY TOFFEE PUDDING miso ice cream,
salted chocolate caramel



LUNA LENA MENU II

SERVED FAMILY SHARING STYLE

165++ PER PERSON

FOR TABLE

pre-select one

JAPANESE MILK BREAD nori, miso butter

BLACK EDAMAME steamed

FIRST

pre-select two

CRISPY WAGYU DUMPLING ponzu aioli

WEDGE smoked bacon, yuzu buttermilk ranch

HAMACHI cucumber, serrano

GINGER SALAD hearts of palm, crispy shallot, wasabi ranch

SECOND

pre-select two

BLUE FIN TUNA ROLL avocado, kampyo, spicy aioli

MADAI CRUDO ume, shiso

GARDEN ROLL takuwan, kaiware, asparagus, yuzu kosho aioli

HAMACHI yuzu kosho, apple

MAINS

pre-select three

CRISPY SNAPPER shiso salsa verde, ginger chili

GRILLED WHOLE LOBSTER jah mama aioli

WAGYU SKIRT STEAK 12oz, wasabi, yuzu kosho, chimichurri

FILET

SIDES

pre-select two

CRISPY ONION RINGS furikake, yuzu buttermilk ranch

STEAK FRIES sriracha ketchup

OKINAWA PURPLE POTATO PURÉE wasabi

GRILLED JUMBO ASPARAGUS lemon, nekombu

DESSERT

pre-select three

BANANA PAGODA caramelized banana, five spiced wafer

MATCHA LATTE genmaicha ice cream, milk foam

GINGER STICKY TOFFEE PUDDING miso ice cream,

salted chocolate caramel

ENHANCEMENTS

OLIVE FED FILET, SANUKI, KAGAWA, +70pp

SNOW BEEF NY STRIP HOKKAIDO, CHATEAU UENAE +60pp

CHEF COMBINATIONS

SUSHI +40pp | SASHIMI +50pp

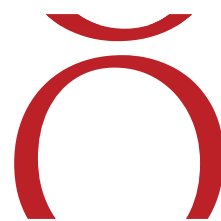
CAVIAR TASTING

surf and turf maki, japanese toast

BLACK OSETRA 1oz 145 | AMBER OSETRA 1oz 180

GOLD OSETRA 1oz 230 | TASTING OF ALL THREE 3oz 250

Considerations will be given for vegetarian, dietary requests & allergies.Pricing is subject to applicable sales tax and a 24% service charge.



CUARTO CRECIENTE

SERVED FAMILY SHARING STYLE

275++ PER PERSON

FOR TABLE

pre-select one

NORI CONE

JAPANESE MILK BREAD nori, miso butter

UNI & CRAB TOAST osetra caviar, pretzel, kombu butter

BLACK EDAMAME steamed

FIRST

pre-select two

WEDGE smoked bacon, yuzu buttermilk ranch

WAGYU MILLE-FEUILLES ponzu aioli

LOBSTER DUMPLINGS shrimp, ginger, lemongrass

LAVA AND ICE KUMAMOTO OYSTER watermelon granita, fresno chili

SECOND

pre-select two

A5 ROLL avocado, takuwan, kizami wasabi

BLUE FIN TUNA ROLL avocado, kampyo, spicy aioli

OTORO TARTARE osetra caviar, rice cracker

HOKKAIDO SCALLOP japanese uni, yuzu, cilantro

MAINS

pre-select three

PAN ROASTED WHOLE LOBSTER wasabi, yuzu kosho béarnaise

DOVER SOLE MEUNIÈRE brown butter, sesame ponzu

30 DAY DRY AGED TOMAHAWK

WAGYU SKIRT STEAK wasabi, yuzu kosho, chimichurri

FILET

SIDES

pre-select three

CRISPY ONION RINGS furikake, yuzu buttermilk ranch

OKINAWA PURPLE POTATO PURÉE wasabi

GRILLED JUMBO ASPARAGUS lemon, nekombu

JAPANESE EGGPLANT furikake, saiko miso

LOBSTER XO FRIED RICE jidori egg, pork, garlic, chili

DESSERT

pre-select three

BANANA PAGODA caramelized banana, five spiced wafer

MATCHA LATTE genmaicha ice cream, milk foam

GINGER STICKY TOFFEE PUDDING miso ice cream, salted

chocolate caramel

ENHANCEMENTS

KOBE, RIBEYE +80pp

OLIVE FED FILET, SANUKI, KAGAWA, +70pp

SNOW BEEF NY STRIP HOKKAIDO, CHATEAU UENAE +60pp

CHEF COMBINATIONS

SUSHI +40pp | SASHIMI +50pp

CAVIAR TASTING

surf and turf maki, japanese toast

BLACK OSETRA 1oz 145 | AMBER OSETRA 1oz 180

GOLD OSETRA 1oz 230 | TASTING OF ALL THREE 3oz 250

Considerations will be given for vegetarian, dietary requests & allergies. Pricing is subject to applicable sales tax and a 24% service charge.



PASSED CANAPES

minimum order 35 pieces
priced per piece

TAKO TACO avocado, red miso, cucumber 9

BACON pickled daikon, peach kimchi 7

DYNAMITE CRAB CAKE furikake aioli 14

MADAI CRUDO ume, orange, shiso 8

CRISPY SNAPPER shiso salsa verde, ginger chili 8

WAGYU CRISPY RICE egg, crispy caper 10

WAGYU FILET tare, shiso butter 16

LOBSTER XO FRIED RICE jidori egg, garlic, chili 11

SALMON TOSTONES jah mama aioli, jalapeño, tomato, cilantro 9

A5 STRIP fresh wasabi 18

TUNA & CAVIAR CONES takuwan, scallion 10

AKAMI shiso 9

HAMACHI apple, serrano 9

BLUEFIN TUNA ROLL avocado, kampyo, chili crisp 13



EVENT GUIDELINES

MEAL GUARANTEE & BOOKING REQUIREMENTS

A 50% deposit is required to confirm your event. Due to availability, reservations are only confirmed upon receipt of signed contract and authorization form. Please note we hold your reserved table for a maximum of 15 minutes, please ensure all guests arrive on time. Your reservation is for a maximum of 2 hours. We expect a smart casual dress code from our guest. We do not permit athletic or sports uniforms, slippers, beach attire such as beach sandals and flip flops, swim wear and beach dresses. Gentleman are not permitted to wear shorts, sleeveless shirts or open toes.

FINAL PAYMENT DUE

Client is responsible for the payment of the minimum number of guests guaranteed or the actual number of guests in attendance, whichever is higher. Final payment is due the day of the event. Please note we do not accept personal checks or company checks.

Final event order & guest count must be finalized at least 48-hours prior to event for Dinner Menu. Any cancellations within the 24-hour period will result in a cancellation fee of 50% of the food and beverage total.

- During the event, if the number of guests served is less than the guarantee, the host is responsible for the number guaranteed.
- If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.
- Any special meal orders (vegetarian, kosher, etc.) should be included within the final meal guarantee.





EVENT GUIDELINES

Cancellation deadline is 15 days prior to the event date. Should your organization cancel prior to this date you will be responsible for the initial 50% deposit. If booking is cancelled the day of the event date, the organization will be responsible for 100% Food & Beverage. Any changes made within three (3) days prior to the event must be approved by the restaurant management and are subject to additional costs & labor fees.

DECOR

Display, Decorations, Logo Use, and Client's Property: All displays and/or decorations proposed by Client will be subject to the prior written approval of the Venue in each instance. Use of the Venue's logo in any printed or promotional materials must be approved in advance by the Venue. Outside vendors would be required to submit a Certificate of Insurance. Venue's COI Requirements are available upon request. Client is responsible to pay vendors.

CAKE CUTTING FEE

\$8 per person

VALET PARKING FEE

Upon request



GEKKO

CONTACT US
events@gekkomiami.com