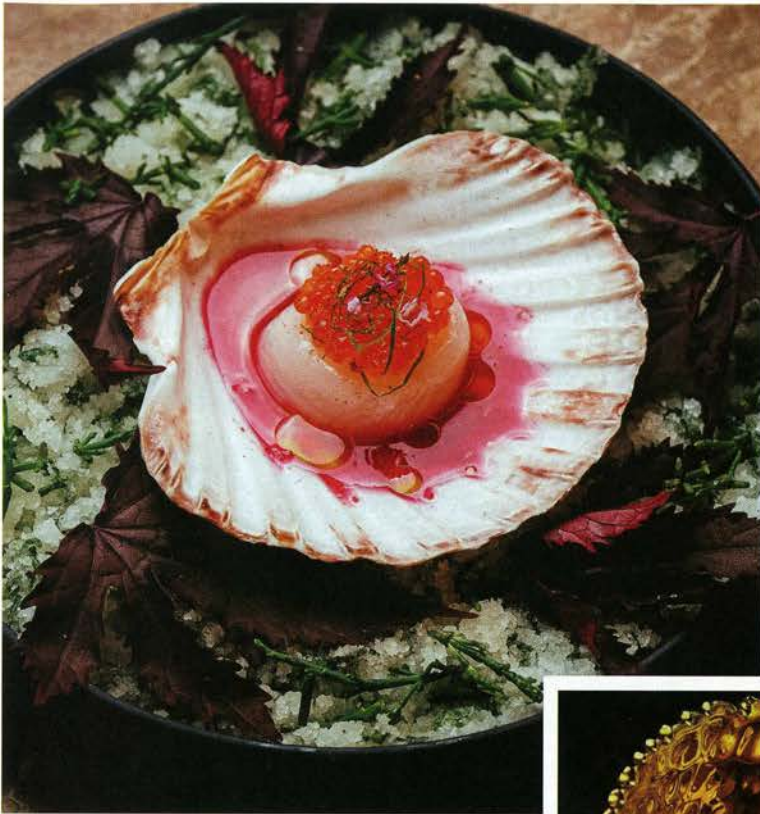


## SIP & SAVOR

BOLD FLAVORS, COOL COCKTAILS, AND LOCAL FAVORITES



FAENA HOTEL MIAMI BEACH

### NEW ON THE SCENE

## OMG Omakase

The Faena Hotel Miami Beach is acclaimed for its celebrity chef restaurants and riveting entertainment, and now a new by-word-of-mouth omakase experience combines the best of both. Say hello to **El Secreto Omakase**, a tantalizing, two-hour experience of edible performance art, curated by James Beard Award-winning chef Paul Qui.

This omakase spectacular is presented along and behind an intimate U-shaped table, framed by onyx black walls and festooned in intricate gilded artworks by renowned artists Juan Gatti and Amaya Bouquet. Here, a maximum of six guests interact with Qui's prodigies as they handcraft a 15-course tasting menu, underscored by Tokyo-style sushi and Kyoto-style kaiseki.

Expect plates that capture the robust flavors and textures of top Japanese seafood, such as the buttery sea urchin from Hokkaido (flown in daily) and prime

cuts of meat like the Sanuki Olive Wagyu from Kagawa Prefecture. Meanwhile, a dedicated beverage specialist ensures your gold-trimmed glassware remains full with small-batch sake, Champagne, or wines specially selected to match the night's courses. Pro tip: Reserve your seat at the table well in advance for either a 6:30 p.m. or 9 p.m. seating, Wednesday through Sunday. ([faena.com](http://faena.com)) —Paul Rubio

WOW-FACTOR AMBIENCE AND DISHES GO HAND IN HAND AT EL SECRETO OMAKASE.