



A BITE
OF ASIA
IN
SOUTH
FLORIDA

Where Every Dish Is A Journey

Welcome to 107 Taste

We've crafted a menu carefully selecting our favorite gastronomy from Asia's most celebrated kitchens.



Just like we do at home

Our recipes are filled with the comforting, familiar flavors you'd find in a family kitchen in Asia. Hearty, and full of love - it's like being invited over for dinner at our home.





VEGETARIAN



SPICY



YU'S RECIPE



CHEF RECOMMENDATIONS

STARTERS 前菜

VEGETABLE SPRING ROLL

素春卷



Originated during the Spring Festival in China, when people would make thin pancakes filled with fresh vegetables as a symbol of the new season's harvest.



SPICY GARLIC EDAMAME

蒜香辣毛豆



These beans are rich in protein, fiber, and various vitamins and minerals, making them a nutritious choice.



GYOZA

Pork / Chicken
Steamed / Fried



Dumplings made with ground meat and vegetables.

During Chinese New Year, families bond over making gyozas, a tradition symbolizing unity and good fortune.



TAKOYAKI

章鱼小丸子



Japanese ball-shaped snack. Made with cabbage and octopus. Fish flakes and mayo on top.

It is widely recognized as a quintessential example of Osaka street food.



BLUE CRAB RANGOON

蓝蟹芝士云吞



House-made crispy wonton filled with blue crab meat, premium crab sticks, cream cheese and scallion, sweet and sour sauce on the side.



STARTERS 前菜



AVOCADO CRAB SPRING ROLL

牛油果蟹柳卷 (4 PC/ 6 PC)



House-made spring roll with avocado, premium crab sticks and scallion, comes with hoisin sauce and spicy mayo.



SWEET N' HOT STICKY WINGS

甜辣鸡翅  (4 PC/ 6 PC)



Crispy chicken wings tossed with three different Asian chili sauce.



HONEY GARLIC WINGS

蒜香蜜糖鸡翅 (4 PC/ 6 PC)



Crispy chicken wings tossed with house-made honey garlic sauce.



SHRIMP SPICY MAYO

辣蛋黄酱虾球



Crispy shrimp tossed with house-made spicy mayo sauce.



PORK BELLY BUN

五花肉夹包



Soft steamed bun, filled with cabbage, tender pork belly, scallion, cilantro, hoisin sauce.

WOK NOODLES 炒面

We use a high-flame wok, adding a unique smoky flavor that honors the essence you'd find in East Asia.

SINGAPORE RICE NOODLE

星洲炒米粉  

Stir-fried rice noodle with egg, mixed vegetable, curry flavor.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Despite its name, Singapore Rice Noodles were actually created in Hong Kong, they named the dish to give it an exotic, Southeast Asian appeal.



PAD WOON SEN

泰式炒粉丝

Stir-fried glass noodle with egg, house special sauce, mixed vegetable.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Lower in calories and carbohydrates compared to traditional rice noodles, making Pad Woon Sen a popular choice for those looking for a lighter meal.

CHEESY NOODLE ON FIRE

辣味芝士炒面  

Stir-fried noodle with mixed vegetable, sweet and spicy sauce, mozzarella cheese.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Chef Yu drew inspiration from Korean cuisine, incorporating Chinese cooking techniques and a special sauce to craft this dish.



WOK NOODLES 炒面

Our rich, house-made sauces capture the vibrant street-food spirit of East Asia in every bite.



BLACK PEPPER YAKI UDON

黑椒炒乌冬  



Stir-fried udon noodle with mixed vegetable, black pepper sauce.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Udon noodles have their roots in Japan. Chef Yu enhances this dish by infusing it with Hong Kong's black pepper sauce.

PAD THAI NOODLE

泰式炒河粉

Stir-fried rice noodle with egg, mixed vegetable, tamarind sauce, fish sauce, peanut on top.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Pad Thai is the most popular street food in Thailand, which reflects the history and culture about the country.



*Peanut allergies disclaimer

*Our food may contain peanut, dairy, egg, or shellfish products. Please ask a server if you have any concerns.

NOODLE SOUP 汤面

Our rich and Umami broth is crafted in the traditional way—slow-cooked for 8 hours to extract deep, savory flavors. Each bowl is a comforting reminder of the care and time invested in creating a taste that warms your soul and keeps you coming back for more.

* TONKOTSU RAMEN

豚骨拉面



Chicken & pork & anchovy fish broth, nitamago egg, wood ear mushroom, bamboo, scallion, garlic oil.

Protein options: Fried Tofu 1.50, Chicken 2.00, Braised Pork Belly 3.00, Steak 3.00, Shrimp 3.50.

Originated in Fukuoka, the name "Tonkotsu" means "pork bones", and the broth is made by simmering these bones for hours until they dissolve into a rich, creamy broth.



* SZECHUAN MA LA NOODLE

四川麻辣米粉



Chicken and pork broth, Szechuan peppercorn, house-made chili sauce, boiled egg, scallion, wood ear mushroom, bamboo, cilantro, peanut.

Protein options: Fried Tofu 1.50, Chicken 2.00, Braised Pork Belly 3.00, Steak 3.00, Shrimp 3.50.

Noodle options: Ramen Noodle, Glass Noodle, Rice Noodle.

Szechuan food is known for its spicy-numb flavor profile that tingles your tongue, offering a unique taste sensation with a distinctive character.

RAMEN ADD ON

Bamboo 1.50
Corn 1.00
Bean sprouts 1.00
Wood ear mushroom 1.00
Scallion 1.00
Nitamago egg 2.00

Fried Tofu 2.00
Chicken 2.50
Steak 3.50
Braised Pork Belly 3.50
Shrimp (6) 4.50
Extra Noodle 2.00
Extra Broth 2.00

NOODLE SOUP 汤面



* MISO RAMEN



味增拉面

Chicken & pork broth, miso, nitamago egg, corn, bamboo, scallion, garlic oil, sesame.

Protein options: Fried Tofu 1.50, Chicken 2.00, Braised Pork Belly 3.00, Steak 3.00, Shrimp 3.50.

It originated in Hokkaido using miso paste, offering a balance of deep umami flavors and a slight sweetness.

LEMONGRASS HO FUN

香茅河粉 



Chicken & pork broth, flat rice noodle, lemongrass, fish sauce, garlic, tamarind sauce, chili, bean sprouts, bamboo, scallion, cilantro.

Protein options: Fried Tofu 1.50, Chicken 2.00, Shrimp 3.50

Noodle options: Ho Fun, Ramen Noodle.

Lemongrass is a commonly used herb in East Asian cuisine. Our lemongrass Ho Fun, with its unique tangy and spicy flavor, is sure to awaken your taste buds.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Our food may contain peanut, dairy, egg or shellfish products. Please ask a server if you have any concerns.

RICE DISHES 米类



PINEAPPLE FRIED RICE

菠萝炒饭 

Egg, pineapple, mixed vegetables, sweet soy sauce.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

Thai people created this savory dish when they were introduced to pineapples for the first time by the Portuguese in the 16th century.

PINEAPPLE GU LAO CHICKEN

菠萝咕咾鸡

Pineapple, crispy chicken, sweet and sour sauce.

It was one of the first dishes the Cantonese used to bring to other parts of the world and get their names known across the culinary arts.



TTEOKBOKKI RICE CAKE

辣炒年糕  

Rice cake, sweet and spicy sauce, mixed vegetables, boiled egg.

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.00, Shrimp 3.50, Pick Three 5.50.

It started as a royal dish and transitioned into a popular street food in Korea loved by people from all walks of life.



MAPO TOFU

麻婆豆腐  

Soft Tofu, ground pork, Schezuan peppercorns, chili bean paste, garlic, ginger, scallion, soy sauce

Options: White Rice, Udon Noodles.

Vegetarian option available

The "Ma" in MaPo Tofu stands for "numbing," thanks to the Schezuan peppercorns that give the dish its signature tingling sensation on your tongue. It's a deliciously spicy experience that's both flavorful and fun!



RICE DISHES 米类

MAMA PORK FRIED RICE

妈妈卤肉炒饭



Five spice braised pork belly, egg, green peas, carrot, fried shallot, cilantro.

It's a cherished recipe from Chef Yu's grandmother. A dish that brings lovely memories to her.



* DONBURI

丼饭



Sweet sake, soy sauce, onion, fried egg.

Protein options: Fried Tofu 1.50, Chicken 2.00, Steak 3.00.

Donburi, which means "bowl," is not just a meal but a concept in Japanese cuisine, representing a quick and satisfying dish that can be adapted to include a wide range of ingredients.

GENERAL 107 CHICKEN

107左宗鸡



Crispy chicken, green pepper, red pepper, special savory sauce.

It is one of the exclusive dishes that started after the Chinese immigration to the western world.



KIDS MENU 儿童餐

CHICKEN FRIED RICE

鸡肉蛋炒饭

CHICKEN FRIED NOODLE

鸡肉炒面

DESSERTS 甜点

TARO BASQUE CHEESECAKE

香芋巴斯克



Handmade cheesecake with taro and oreo, baked until caramelized on the top with a rich, smooth interior, vanilla ice cream and peanuts on the side.



NUTELLA CREPE CAKE

巧克力千层



Handmade layers of thin crepes filled with cream and nutella, vanilla ice cream and peanuts on the side.

COCONUT CREPE CAKE

椰子千层



Handmade layers of thin crepes filled with coconut cream and coconut flakes, vanilla ice cream and peanuts on the side.



THAI DONUTS

泰式甜甜圈



Fluffy fried dough, served with condensed milk.

9 INCH CAKE

9寸蛋糕



Bring home the unique flavors of Taro Basque Cheesecake, Nutella Crepe Cake or Coconut Crepe cake. **(Pre-order three days in advance)**



18% gratuity will be added to groups of four or more.
Please check the bill carefully.



Indulge in the heartwarming flavors of homemade-style Asian cuisine

Chef Yu Bi and Dr. Lei founded 107 Taste, bringing their passion for food and hospitality to life, creating an unforgettable dining experience for all.

Inspired by her grandmother's unbeatable recipes, Chef Yu Bi uses traditional Asian flavors and cooking techniques to transport South Florida to an authentic dinner in an Asian home.

Her grandmother, Yuanfang Pu was a recognized chef in China in the 1960s, and Chef Yu's dedication to her craft started from a young age when she began cooking for her friends and family.



At 107 Taste, we treat our guests like friends and family, providing a pleasant dining experience is our top priority.

"A Bite of Asia" is not just our slogan but our mission. Visit any of our locations in Miami Lakes, Plantation, FIU, Coral Gables, and Brickell to experience authentic Asian cuisine.



Why is 107 Taste our name?

An immigrant love story

Chef Yu Bi and Dr. Lei, originally from China, met at Florida International University on 107th Ave in SW Miami, where they bonded over their shared love for food and dreamed of opening a home-style Asian restaurant together.

Years passed, they got married and settled into a home near the FIU campus on 107th Ave, where they shared their dreams and aspirations.

Fueled by their passion and determination, Chef Yu Bi and Dr. Lei finally opened 107 Taste, located on 107th Ave, close to FIU. The name "107 Taste" is a tribute to the road that brought them together. Their goal is to share their passion for Asian cuisine with the South Florida community, which they proudly call home for life.

For Chef Yu Bi and Dr. Lei, 107 Taste is more than just a business venture; it symbolizes their love and journey as immigrants. They also opened a different restaurant brand called Cajun Boil. A place where people from all walks of life can come together and enjoy a meal made with love.

Their journey serves as a reminder that anything is possible with hard work, determination, and love.