

107 TASTE

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SAVOR THE TASTE,
EXPERIENCE ASIA



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 PEANUT WONTONS

红油抄手 (6 PC / 8 PC)



Handmade pork and shrimp wontons drizzled with a rich peanut sauce and a touch of garlic chili oil for the perfect balance of nutty, savory, and spicy.



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.

SHRIMP SPICY MAYO

辣蛋黄酱虾球



(6 PC)



Crispy shrimp tossed with house-made spicy mayo sauce.



GYOZA 饺子



(4 PC / 6 PC)

(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.

STARTERS 前菜

SWEET N' HOT STICKY WINGS

甜辣鸡翅 (4 PC)



Crispy chicken wings tossed with three different Asian chili sauce.



HONEY GARLIC WINGS

蒜香蜜糖鸡翅 (4 PC)

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



AVOCADO KANI SALAD

牛油果蟹柳沙拉



Fresh avocado, shredded crab sticks, and scallions tossed in a creamy mayo sauce, served with crispy wonton skin on the side for the perfect crunch.



TAKOYAKI

章鱼小丸子 (5 PC)



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 (4 PC/ 6 PC)



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



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

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.

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 3.50, 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 WOON SEN

泰式炒粉丝



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

Protein options: Only Vegetable, Fried Tofu 1.50, Chicken 2.00, BBQ Pork 2.50, Steak 3.50, 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 3.50, 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.



CANTONESE MEI FUN

粵式炒米粉



Rice noodles stir-fried with egg and fresh vegetables, finished with flavorful soy sauce.

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

Originating from the Cantonese kitchens of Southern China, Chow Mei Fun became a symbol of balance—light, delicate noodles infused with the smoky “wok hei” flavor.

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 3.50, 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 SOUPS 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.



HOUSE WONTON NOODLE SOUP



本楼云吞面

Chicken & pork bone broth, handcrafted wontons filled with pork and shrimp, silky egg noodles, fresh bok choy and scallions, sesame oil.

Our House Wonton Noodle Soup is inspired by the flavors of family kitchens—delicate wontons wrapped by hand, served in a comforting broth that tastes like home. It's a dish that carries the warmth of tradition and the joy of sharing a bowl with loved ones.

* MISO RAMEN



味增拉面

Chicken & pork bone 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 3.50, Shrimp 3.50.

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



*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.

NOODLE SOUPS 汤面

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* TONKOTSU RAMEN



豚骨拉面

Chicken & pork bone 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 3.50, 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.



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* DAN DAN UDON

担担乌冬面



Chicken & pork bone broth, sesame sauce, udon noodles, garlic oil, chili oil, flavorful ground pork, nitamago egg, fresh bok choy, scallion, sesame.

Dan Dan noodles originally from Sichuan, China, known for their bold chili oil, numbing peppercorns, and savory minced meat topping.

Our version takes inspiration from that Sichuan classic but pairs it with chewy Japanese udon noodles. The thick, springy texture of udon holds the spicy, nutty sauce beautifully, creating a hearty and satisfying cross-cultural comfort bowl.

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 3.50, 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 3.50, 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.



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.



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* DONBURI

丼饭



Sweet sake, soy sauce, onion, fried egg.

Protein options: Fried Tofu 1.50, Chicken 2.00, Steak 3.50.

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.



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KIDS MENU 儿童餐

CHICKEN FRIED RICE

鸡肉蛋炒饭

CHICKEN FRIED NOODLE

鸡肉炒面

DESSERTS 甜点



TARO BRÛLÉE CHEESECAKE

香芋焦糖芝士蛋糕



Creamy cheesecake infused with the natural sweetness of taro, topped with a caramelized sugar crust for a delicate, golden crunch. Vanilla ice cream with 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.



THAI DONUTS



泰式甜甜圈

Served with dragon fruit condensed milk.



Celebrate your birthday at
107 Taste and enjoy one
complimentary dessert.

CHEF'S CHOICE ICE CREAM

精选冰激凌

Vanilla / Matcha Green Tea.



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, FIU, Coral Gables, South Miami 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.