

<p>CHEF'S SASHIMI</p> <p><i>A variety of Sashimi selected by our Chef</i></p> <p>6 PIECES 15 - 12 PIECES 28 18 PIECES 40</p>	<p>OUR CLASSICS</p> <p>TUNA PIZZA crispy tortilla, garlic aioli, truffle oil16*</p> <p>EDAMAME bbq salt7</p> <p>TUNA TARTARE capers, shallots, tosau, wasabi cream, sesame oil, potato chips16*</p> <p>TOSTONES CON CEVICHE hamachi ginger soy, cilantro, red onion17*</p> <p>ROCKSHRIMP TEMPURA "traditional" or "buffalo".....19</p>	<p>RAW OYSTERS</p> <p>- Daily Selection - lime, ponzu kimchee cocktail sauce</p> <p>HALF DOZEN 18</p>
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SNACKS

SALMON TARTARE TAQUITO (2 per order) 12*
avocado mousse, red pico de gallo, masago roe

SHRIMP CEVICHE TAQUITO (2 per order) 12*
japanese spicy cocktail sauce

SCREAMING ORGASM 16*
seared bigeye tuna, spicy ponzu, daikon, masago roe

SNAPPER SALAD 15
bean sprouts, tomatoes, amazu ponzu, shichimi

SALT & PEPPER SQUID 12
crispy garlic, shichimi, smoked ponzu

FRENCH ONION SOUP 9
soft tofu, scallions, gruyere, onion confit

ROBATA GRILL

CHICKEN YAKITORI 10
ginger miso, sesame seeds

STEAK ANTICUCHO 17
rustic aji panca

PORK BELLY 12
orange peel & tobanjan

MISO BLACK COD 23
charred spring onions

FILET MIGNON 27
yuzu truffle, charred spring onions

GRILLED OCTOPUS 18
spicy lemongrass, crispy garlic

LAMB CHOPS 7 ea.
red miso, key lime

SPARE RIBS 19
chinese BBQ, pickles

HAMACHI KAMA 20
baby bok choy, crumbled black beans

SEA SCALLOPS (2 PIECES) 14
miso butter, yuzu-truffle sauce

VEGETABLES

TRUFFLE CORN 8
cotija, truffle crema, yuzu

JAPANESE BRAVAS 10
kimchee, cilantro aioli, crispy garlic

WEDGE SALAD 9
baby iceberg lettuce, creamy ginger dressing, radishes, beets

BABY BOK CHOY 9
garlic ponzu, black beans, red chili flakes

JAPANESE EGGPLANT 10
red miso, garlic chips, chives, sesame

HEIRLOOM TOMATOES & BURRATA 10
pearl onions, basil ponzu

SHIMEJI BUTTER 11
seasonal mushrooms, sake, yuzu

SHISHITO PEPPERS 10
miso & pistachio

BABY ZUCCHINI 10
yuzu-truffle sauce, sesame

EXTRA SIDE OF SAUCE 1

SUSHI BAR

PUBBELLY ROLLS

BIGEYE TUNA 16*
spicy tuna "arroz pegao", truffle oil, sea salt

BUTTER CRAB ROLL 12*
goma soy paper, kanikama, ponzu, warm clarified butter

ROCKSHRIMP TEMPURA 16*
avocado, mango, spicy tuna tartare, spicy mayo

CRISPY SALMON ROLL 13*
cream cheese, eel sauce, spicy mayo, crispy panko

THE HEAT ROLL 16*
spicy tuna, nori tempura flakes, albacore, garlic ponzu, spicy mayo

YELLOWTAIL 16*
green soy paper, truffled yuzu, kanikama, nori tempura flakes

WAGYU BEEF TARTARE 15*
gochujang mustard, avocado, sesame, truffle poached egg

NAVARRO SALMON 15*
crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce

OCTOPUS CEVICHE 15*
avocado, red onion, tempura flakes, yuzu, ginger soy

HAMACHI G ROLL 16*
hamachi tartare, crispy garlic, cucumber, avocado, chili oil

PUBBELLY SUSHI TO GO

REQUEST OUR TO GO MENU FROM YOUR SERVER

NOW DELIVERING WITH POSTMATES AND UBER EATS

OR

VISIT WWW.PUBBELLYSUSHI.COM

SUSHI OR SASHIMI / PRICED PER PIECE

BIGEYE TUNA - Ecuador 2.5*

EEL - China 5

HAMACHI - Kyushu 3*

SALMON - Scotland 2*

MADAI - Kumamoto Japan 2*

FLUKE - Jeju Island 3*

IKURA - Japan 5*

OCTOPUS - Spain 2

SCALLOP - Hokkaido - Japan 3.5*

UNI - Japan 8*

YUKKE WAGYU TARTARE - spicy miso, quail egg 12*

TUNA POKE - seaweed, ogo, red onion, sesame sweet soy 12*

SALMON KIMCHEE POKE - seaweed, ogo, red onion, garlic aioli 8*

PUBBELLY SASHIMI

BIGEYE TUNA - ECUADOR 16*
basil vinegar, stracciatella, heirloom tomato

HAMACHI JALAPENO - KYUSHU 15*
yuzu soy, cilantro, roasted poblanos

WHITE FISH - DAILY CATCH 14*
passion fruit ponzu, pineapple, serrano peppers, corn nuts

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk of serious illness from raw or undercooked foods.

20% service charge included for parties of 6 or more people

CHEF PARTNER José Mendín	SUSHI CHEF Yuki Ieto	EXECUTIVE CHEF Jorge Mijangos
www.pubbellysushi.com		instagram: @pubbellysushi

COCKTAILS 13**LIGHT YAGAMIA**

Awa No Kaori Sudachi Shochu, Charred Pineapple, Chipotle Syrup, Yuzu

ARSENE LUPIN III

Echigo Sake, Lychee Shrub, Shiso Leaf, Lemon, Topped with Bai Mio Sparkling Sake

ALUCARD

Awa No Kaori Sudachi Shochu, Cocchi Americano, Lustau East Indian Solera

EZRA SCARLET

Awa No Kaori Sudachi Shochu infused with Strawberries, Lemon, Topped with Cava

BLACK JACK

Orion Beer, Japanese Lager Influenced Michelada Mix

BEER**KIRIN ICHIBAN**

Lager / 500 ml can

9

KIRIN LIGHT

Lager / 12 oz

6

REKORDERLIG PASSIONFRUIT HARD CIDER

Cider / Sweden / 12 oz

8

WEIHENSTEPHANER HEFE

Weizen / Germany / 12 oz

7

JAPANESE MICRO BREWED BEERS**ORION**

Lager / Japan / 12 oz

12

HATACHINO NEST

White Ale / Japan / 12 oz

12

OZE NO YUKIDOKE

IPA / Japan / 11 oz

15

ECHIGO RED

Red Ale / Japan / 11 oz

13

ECHIGO STOUT

English Stout / Japan / 11 oz

13

ECHIGO KOSHIKARI

Rice Lager / Japan / 17 oz

17

SAKE | GLASS, CARAFE & BOTTLE**BAI MIO**

Sparkling Sake / 300ml

18

TENSEI SONG BY THE SEA

Junmai Ginjo / 720ml

35 | 80

PURE DAWN

Junmai Ginjo / 300ml

24

PURE DAWN

Junmai Ginjo / 720ml

12 | 28 | 50

KO KASUMI

Nigori / 720ml

22 | 40

TOZAI SNOWMADIEN

Nigori / 720ml

12 | 25 | 45

ECHIGO

Junmai / 720ml

9 | 25 | 52

TENTAKA ORGANIKA

Junmai / 720ml

40 | 75

KONTEKI

Junmai Daiginjo / 720ml

14 | 45 | 80

CHOKAISAN

Junmai Daiginjo / 720ml

55 | 100

TAKATENJIN SWORD IN SUN

Tokubetsu Honjozo / 720ml

14 | 35 | 65

KIKUSUI FUNAGUCHI

Nama (Yellow Can) / 200ml

18

AMABUKI ICHIGO

Junmai Daiginjo Nama / 720ml

65

SPARKLING**MAS FI CAVA NV**

Penedes / Spain

10 | 40

GRAHAM BECK ROSE NV

West Cape / South Africa

11 | 45

LAURENT PERRIER BRUT NV

France

19 | 81

ROEDERER ROSE 2010

Champagne / France

120

WHITE WINE**MICHAEL POZZAN 2015**

Chardonnay / Russian River Valley / California

10 | 40

JOSEPH DROUHIN 2015

Chardonnay / Chablis / France

50

LA PETITE PERRIERE 2015

Sauvignon Blanc / Vin De France / France

10 | 40

ROGER NEVEU 2015

Sauvignon Blanc / Sancerre / France

55

SENDA VERDE 2015

Albariño / Rias Baixas / Spain

40

DOMANE WACHAU 2015

Gruener Veltliner / Terrassan / Austria

11 | 45

RIFF 2015

Pinot Grigio / Veneto / Italy

10 | 40

DR. LOOSEN DR. L SERIES GRAY SLATE 2015

Reisling / Mosel / Germany

10 | 40

SANTA BARBARA 2015

Verdicchio / Marche / Italy

40

CHATEAU DE SAINT COSME "LITTLE JAMES PRESS BASKET" 2015

Blend Viognier-Sauvignon Blanc / Pays d'Oc / France

40

ROSE**CHATEAU DE FONTENILLE LA BELLE ROSE 2015**

Bordeaux / France

10 | 40

TRIENNES ROSE

Provence / France

12 | 45

RED WINES**BADIA A COLTIBUONO "CETAMURA" 2015**

Sangiovese / Chianti Classico / Italy

40

VINA ALBERDI RESERVA 2010

Tempranillo / Rioja / Spain

12 | 50

TANGLEY OAKS 2012

Cabernet Sauvignon / North Coast / California

15 | 60

SOTER NORTH VALLEY 2014

Pinot Noir / Willamette Valley / Oregon

65

PINOT PROJECT 2014

Pinot Noir / California

11 | 45

UNO 2013

Malbec / Mendoza / Argentina

10 | 40

OUR RESTAURANTS

BRICKELL CITY CENTRE
MIAMI BEACH
AMERICAN AIRLINES ARENA
CASA DE CAMPO, DR

www.pubbellysushi.com

instagram: @pubbellysushi