

MIAMI BEACH  
BRICKELL CITY CENTRE

DAILY  
4PM-7PM  
SUNDAY - THURSDAY  
10PM-CLOSE

**SUSHI**  
*pubb belly*  
#IWANTMYSUSHIFOR HAPPY HOUR

<b>EDAMAME</b> bbq salt	4
<b>SNAPPER SALAD</b> bean sprouts, tomatoes, amazu ponzu, shichimi	9
<b>FRENCH ONION MISO SOUP</b> soft tofu, scallions, gruyere, onion confit	5.50
<b>CHICKEN YAKITORI</b> ginger miso, sesame seeds	6
<b>PORK BELLY</b> orange peel & tobanjan	7
<b>SPARE RIBS</b> chinese BBQ, pickles	11.50
<b>TRUFFLE CORN</b> cotija, truffle crema, yuzu	4.50
<b>JAPANESE BRAVAS</b> kimchee, cilantro aioli, crispy garlic	6
<b>WEDGE SALAD</b> baby iceberg lettuce, creamy ginger dressing, radishes, beets	5
<b>JAPANESE EGGPLANT</b> red miso, garlic chips, chives, sesame powder	6
<b>BIGEYE TUNA*</b> spicy tuna "arroz pegao", truffle oil, sea salt	9.50
<b>CRISPY SALMON ROLL*</b> cream cheese, eel sauce, spicy mayo, crispy panko	7.50
<b>NAVARRO SALMON*</b> crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce	9
<b>OCTOPUS CEVICHE*</b> avocado, red onion, tempura flakes, yuzu, ginger soy	9

\*There is a risk associated with consuming raw or undercooked foods such as meat, poultry, or seafood products. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. Discounts will not be available during happy hour. 20% service charge included for parties of 6 or more.

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FROM  
the  
BAR

## COCKTAILS \$8

### LYCHEE PASSION

Junmai sake, lychee juice, fresh passion fruit seeds

### SPICY PIÑA

Junmai sake, pineapple puree, jalapeño syrup, yuzu

### LOS ANDES

Pisco, muscatel grapes, kiwi, Thai basil seeds, lime juice, topped with brut sparkling

### ROSA

Junmai ginjo sake, ginger syrup, lychee juice, topped with rosé sparkling

### FRESA

Absolut Vodka, nama sake, strawberry syrup, grapefruit liquor, lime juice, Peychaud's bitter

### DAIQUIRI MIDORI

Pisco quebranta, fresh limes, green chartreuse, lemongrass

### HOTTO

Olmeca Altos Plata Tequila reposado, canton ginger liquor, pineapple-sage syrup, agave nectar, habanero bitters, hickory smoked salt

### YOU'RE A KYURI

Beefeater Gin, muddled cucumbers, Thai basil, ginger syrup, lime juice

### TOROPICARU

Absolut Vodka, peach liquor, fresh mango, lemongrass syrup, topped with brut sparkling

## BEER \$4

**KIRIN LIGHT** Lager / 12 oz

## WINE BY THE GLASS \$6

### JUVE Y CAMPS

Cava Brut, Penedes, NV

### LA PETITE PERRIERE 2015

Sauvignon Blanc / Vin De France / France

### BILLETE "BOUQUET"

Rose, Cotes De Provence, 2016

### UNO 2013

Malbec / Mendoza / Argentina

## SAKE \$6

**TOZAI TYPHOON**