

MIAMI BEACH
BRICKELL CITY CENTRE

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

SUSHI
pubb belly
#IWANTMYSUSHIFOR HAPPY HOUR

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

www.PUBBELLYSUSHI.com | @pubbellysushi

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

SAPPORO 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

DEWATSURU