

## LOCATIONS & HOURS

### MIAMI BEACH

**LUNCH**  
Monday - Saturday  
12PM - 6PM

**DINNER**  
Sunday - Thursday  
6PM - 11PM  
Friday & Saturday  
6PM - 12AM

**BRUNCH**  
Sunday  
12PM - 4PM

**HAPPY HOUR**  
Daily  
4PM - 7PM  
Sunday - Thursday  
10PM - CLOSE

### BRICKELL CITY CENTRE

**LUNCH**  
Monday - Saturday  
11:30AM - 5PM

**DINNER**  
Sunday - Thursday  
5PM - 11PM  
Friday & Saturday  
5PM - 12AM

**BRUNCH**  
Sunday  
11:30AM - 4PM

**HAPPY HOUR**  
Daily  
4PM - 7PM  
Sunday - Thursday  
10PM - CLOSE

## DELIVERY



## TAKE-OUT

BRICKELL 786.899.5038  
MIAMI BEACH 305.531.9282

@pubbellysushi | www.PUBBELLYSUSHI.com

# SUSHI

#IWANTMYSUSHI

## TO GO ROLL PLATTERS

<b>2 PEOPLE</b> \$35.00	<b>4 PEOPLE</b> \$65.00
(1) Yellowtail roll (1) Rockshrimp roll (1) California Roll	(1) Yellowtail roll (1) Octopus Ceviche Roll (1) Rockshrimp roll (1) Heat roll (1) California Roll
<b>3 PEOPLE</b> \$50.00	<b>5 PEOPLE</b> \$75.00
(1) Yellowtail roll (1) Rockshrimp roll (1) Heat roll (1) California Roll	(1) Yellowtail roll (1) Octopus Ceviche Roll (1) Rockshrimp roll (1) Heat roll (1) Veggie Roll (1) California Roll

## TO GO SUSHI PLATTERS

<b>2 PEOPLE</b> \$20.00	<b>3 PEOPLE</b> \$30.00	<b>4 PEOPLE</b> \$40.00	<b>5 PEOPLE</b> \$52.00
(2) Tuna (2) Hamachi (2) Salmon (2) White Fish	(3) Tuna (3) Hamachi (3) Salmon (3) White Fish	(4) Tuna (4) Hamachi (4) Salmon (4) White Fish	(5) Tuna (5) Hamachi (5) Salmon (5) White Fish

## CATERING

Pubbelly Sushi offers a delicious collection of catering packages and can provide an excellent waitstaff team to service your event. We specialize in catering to private jets, yachts, garden parties, office parties and much more. Please contact us at [events@bbh305.com](mailto:events@bbh305.com).

## OUR CLASSICS

<b>TUNA PIZZA*</b> crispy tortilla, garlic aioli, truffle oil	16
<b>EDAMAME</b> bbq salt	7
<b>TUNA TARTARE*</b> capers, shallots, tozazu, wasabi cream, sesame oil, potato chips	16
<b>TOSTONES CON CEVICHE*</b> hamachi, ginger soy, cilantro, red onion	17

## CHEF'S SELECTION

<b>A variety of Sushi or Sashimi selected by our Chef</b>	<b>6 PCS</b> 15	<b>12 PCS</b> 28	<b>18 PCS</b> 40
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## SNACKS

<b>SALMON TARTARE TAQUITO (2 per order)*</b> avocado mousse, red pico de gallo, masago roe	12
<b>SHRIMP CEVICHE TAQUITO (2 per order)*</b> japanese spicy cocktail sauce	12
<b>SCREAMING ORGASM*</b> seared bigeye tuna, spicy ponzu, daikon, masago roe	16
<b>SNAPPER SALAD</b> bean sprouts, tomatoes, amazu ponzu, shichimi	15
<b>SALT &amp; PEPPER SQUID</b> crispy garlic, shichimi, smoked ponzu	12
<b>FRENCH ONION SOUP</b> soft tofu, scallions, gruyere, onion confit	9

## ROBATA GRILL

<b>CHICKEN YAKITORI</b> ginger miso, sesame seeds	10
<b>STEAK ANTICUCHO</b> rustic aji panca	16
<b>PORK BELLY</b> orange peel & tobanjan	12
<b>MISO BLACK COD</b> charred spring onions	20
<b>FILET MIGNON</b> yuzu truffle, charred spring onions	27
<b>GRILLED OCTOPUS</b> spicy lemongrass, crispy garlic	18
<b>LAMB CHOPS</b> red miso, key lime	7 ea.
<b>SPARE RIBS</b> chinese BBQ, pickles	19

## SUSHI BAR PUBBELLY ROLLS

<b>BIGEYE TUNA*</b> spicy tuna "arroz pegao", truffle oil, sea salt	16
<b>BUTTER KRAB ROLL*</b> goma soy paper, kanikama, ponzu, warm clarified butter	12
<b>CRISPY SALMON ROLL*</b> cream cheese, eel sauce, spicy mayo, crispy panko	13
<b>THE HEAT ROLL*</b> spicy tuna, nori tempura flakes, albacore, garlic ponzu, spicy mayo	16
<b>YELLOWTAIL*</b> green soy paper, truffled yuzu, kanikama, nori tempura flakes	16
<b>WAGYU BEEF TARTARE*</b> gochujang mustard, avocado, sesame, truffle poached egg	15
<b>NAVARRO SALMON*</b> crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce	15
<b>OCTOPUS CEVICHE</b> avocado, red onion, tempura flakes, yuzu, ginger soy	15
<b>GARLIC HAMACHI ROLL</b> hamachi tartare, crispy garlic, cucumber, avocado, chili oil	16

## SUSHI OR SASHIMI / PRICED PER 2 PIECES

<b>BIGEYE TUNA*</b> - Ecuador .....	7
<b>SALMON*</b> - Scotland .....	6
<b>HAMACHI*</b> - Kyushu .....	6
<b>MADAI*</b> - Kumamoto Japan .....	6
<b>FLUKE*</b> - Jeju Island .....	6
<b>SCALLOP*</b> - Hokkaido - Japan .....	7
<b>OCTOPUS</b> - Spain .....	5
<b>IKURA*</b> - Japan .....	8
<b>UNI*</b> - Japan .....	16
<b>EEL</b> - China .....	6

## PUBBELLY SASHIMI

<b>BIGEYE TUNA*</b> - ECUADOR basil vinegar, stracciatella, heirloom tomato	16
<b>HAMACHI JALAPENO*</b> - KYUSHU yuzu soy, cilantro, roasted poblanos	15
<b>WHITE FISH*</b> - DAILY CATCH passionfruit ponzu, pineapple, serrano peppers, corn nuts	14
<b>YUKKE WAGYU TARTARE*</b> spicy miso, quail egg	12

\*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.