

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

PubBelly

#IWANTMYSUSHI

TO GO ROLL PLATTERS

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

TO GO SUSHI PLATTERS

2 PEOPLE \$20.00 (2) Tuna (2) Hamachi (2) Salmon (2) White Fish	3 PEOPLE \$30.00 (3) Tuna (3) Hamachi (3) Salmon (3) White Fish	4 PEOPLE \$40.00 (4) Tuna (4) Hamachi (4) Salmon (4) White Fish	5 PEOPLE \$52.00 (5) Tuna (5) Hamachi (5) Salmon (5) White Fish
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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.

OUR CLASSICS

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

CHEF'S SELECTION

A variety of Sushi or Sashimi selected by our Chef	6 PCS 15 12 PCS 28 18 PCS 40
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SNACKS

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

ROBATA GRILL

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

SUSHI BAR PUBBELLY ROLLS

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

SUSHI OR SASHIMI / PRICED PER 2 PIECES

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

PUBBELLY SASHIMI

BIGEYE TUNA* - ECUADOR basil vinegar, stracciatella, heirloom tomato	16
HAMACHI JALAPENO* - KYUSHU yuzu soy, cilantro, roasted poblanos	15
WHITE FISH* - DAILY CATCH passionfruit ponzu, pineapple, serrano peppers, corn nuts	14
YUKKE WAGYU TARTARE* 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.