

#IWANTMYSUSHI



SNACKS

EDAMAME bbq salt	7
TUNA PIZZA* crispy tortilla, garlic aioli, truffle oil	16
SCREAMING ORGASM* seared bigeye tuna, spicy ponzu, daikon, masago roe	16
MISO SOUP tofu, scallion, cilantro	5

TAQUITOS 2 PER ORDER

SALMON & LEMONGRASS*	12
HAMACHI CEVICHE*	12
TUNA TARTARE*	12

VEGETABLES

WEDGE SALAD baby iceberg lettuce, creamy ginger dressing, radishes, beets	9
HEIRLOOM TOMATOES & BURRATA pearl onions, basil ponzu	10

**SUSHI BAR
PUBBELLY ROLLS**

BUTTER KRAB ROLL* goma soy paper, kanikama, ponzu, warm clarified butter	12
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
OCTOPUS CEVICHE* avocado, red onion, tempura flakes, yuzu, ginger soy	15
HAMACHI G ROLL* hamachi tartare, crispy garlic, cucumber, avocado, chili oil	16
PB RAINBOW* tuna, salmon, hamachi, krab, avocado, cucumber, daikon, spicy ponzu	14
CATERPILLAR MARKET* eel, avocado, cucumber, cream cheese, sesame, eelracha sauce	12
QUICHUA SALMON ROLL* seared salmon, quinoa, avocado, japanese pickles, yuzu miso	14

POKE BOWL

All pokes are served with your choice of rice (brown, white or quinoa), bean sprouts, goma wakame, kale, red onions, japanese pickles, sesame seeds, soy beans

CHOICE OF FISH

BIGEYE TUNA	16
HAMACHI	16
SALMON	14
KANIKAMA KRAB	14

CHOICE OF DRESSING

PB POKE
WHITE GINGER
CILANTRO LIME

SUSHI OR SASHIMI / PRICED PER 2 PIECES

BIGEYE TUNA*	7
SALMON*	6
HAMACHI*	7
OCTOPUS	5
EEL	6

PUBBELLY SASHIMI

BIGEYE TUNA* basil vinegar, stracciatella, heirloom tomato	16
HAMACHI JALAPENO* yuzu soy, cilantro, roasted poblanos	15
WHITE FISH* - DAILY CATCH passion fruit ponzu, pineapple, serrano peppers, corn nuts	14

DESSERTS

MOCHI ICE CREAM ask your server for flavor details	12
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*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.
20% service charge included for parties of 6 or more people

CHEF PARTNER
José Mendín

EXECUTIVE CHEF
Jorge Mijangos

www.PUBBELLYSUSHI.com

@pubbellysushi

LOCATIONS

- MIAMI BEACH**
1424 20th Street
Miami Beach FL, 33139
305.531.9282
- BRICKELL**
701 S Miami Ave, Suite 421
Miami, FL 33131
786.899.5038
- AMERICAN AIRLINES ARENA**
Dewar's VIP Lounge
601 Biscayne Blvd
Miami, FL 33132
- CASA DE CAMPO**
Plaza Portofino
La Marina de Casa de Campo
República Dominicana
+1 809.523.3333
- DADELAND**
8970 SW 72nd Pl
Miami, FL 33156
786.369.5472



DELIVERY



TAKE-OUT

19501 Biscayne Blvd Suite 069
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