



SEXY FISH

セクシーフィッシュ

PRIVATE DINING & EVENTS



FOOD AND DRINKS MENU

THE MENUS

OUR CHEF DIRECTOR HAS CAREFULLY CURATED A SELECTION OF DELECTABLE MENUS ESPECIALLY CREATED FOR EVENTS AND RECEPTIONS. THESE INCLUDE THE VERY BEST SEASONAL INGREDIENTS WITH A FOCUS ON FISH AND SEAFOOD. THE MENUS HAVE BEEN DESIGNED TO SUIT ALL TASTES AND OCCASIONS AND TAKE ON DIFFERENT FORMATS.

COCKTAILS

WE ARE ABLE TO OFFER A COLLECTION OF EXQUISITE COCKTAILS AND CLASSIC BEVERAGES IN THE PRIVATE DINING ROOM, ALL CREATED BY ONE OF OUR SKILLED BARTENDERS. WE CAN SERVE ANY OF THOSE FOUND IN THE ATTACHED MENU THROUGHOUT THE EVENING, IN ADDITION TO CREATING FURTHER CHOICES ON REQUEST BY WAY OF A PRE-ORDER WITH OUR EXPERIENCED BAR TEAM.

WINE & SAKE

OUR SOMMELIER HAS PUT TOGETHER A LIST OF CHAMPAGNES, FINE WINES, AND SAKE TO COMPLEMENT THE ASIAN INFLUENCED DISHES. THE BALANCED AND THOUGHT-PROVOKING WINE LIST COLLATES VINTAGES AND CEPAGES FROM ALL OVER THE WORLD.

ALL MENUS ARE SERVED SHARING STYLE WHICH REFLECTS OUR MAIN RESTAURANT SERVICE, WITH ALL THE DISHES BEING SERVED ON PLATTERS IN THE MIDDLE OF THE TABLE.

** PRESELECTION OF BEVERAGES, INCLUDING COCKTAILS, WINE OR CHAMPAGNE, IS REQUIRED FOR LARGE GROUP DINING TO PROVIDE BEST FLOW IN SERVICE





LUNCH MENUS



SEAWHIP

65 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE
(SERVED MONDAY - SATURDAY FOR LUNCH ONLY)

SALT & PEPPER SQUID
CRISPY DUCK & WATERMELON SALAD



YELLOWTAIL* SASHIMI GREEN MANDARIN PONZU

PRAWN GYOZA SOY & GINGER DRESSING

MAKI SELECTION



STEAMED SEABASS CHILI & SOY

BABY CHICKEN PICKLES

KIMCHI FRIED RICE



CHOCOLATE & SALTED CARAMEL DELICE

ADD ON

35 PER PERSON | SHARED FOR THE TABLE

HALF LOBSTER & SANSHO

WAGYU A5 SIRLOIN 2OZ

(V) VEGETARIAN

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST.

A SERVICE CHARGE OF 20%, 5% ADMIN FEE AND TAX WILL BE ADDED TO YOUR FINAL BILL.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.





DINNER MENUS



SEKUSHI

102 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

CRISPY PINK SHRIMP YUZU MAYO
THINLY SLICED YELLOWTAIL*
CRISPY DUCK & WATERMELON



GRILLED TIGER PRAWN CHILI & LIME
PRAWN GYOZA LEMONGRASS & GARLIC



SASHIMI & MAKI PLATTER*



SPICY BEEF TENDERLOIN* GINGER
CARAMELIZED BLACK COD
BROCCOLINI YUZU CHIMICHURRI



VANILLA CHEESECAKE

ADD 3 CANAPÉS

\$18 PER PERSON

SEXY CROQUETTES
CRISPY PINK SHRIMP & YUZU KOSHO DIP
WATERMELON, FETA & SHISO SKEWER

(V) VEGETARIAN

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FLOWER GARDEN

VEGETARIAN

95 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

EDAMAME GYOZA SZECHUAN PEPPER

GREEN HOUSE SALAD FETA & OLIVE YUZU



VEGAN SUSHI PLATTER



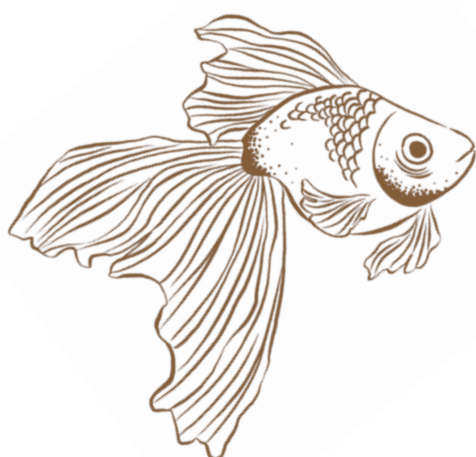
SWEET CORN FRIED RICE

CRISPY TOFU SALAD

GREEN ASPARAGUS WAFU SAUCE



EXOTIC FRUIT PLATTER & SORBET



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PREMIUM

182 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

OYSTERS* SMOKED CHILI

CAVIAR DIP & PRAWN CRACKERS

LOBSTER TEMPURA SMOKED MARIE ROSE



BEEF CARPACCIO* BLACK TRUFFLE

SALMON CEVICHE*

WAGYU GYOZA FOIE GRAS & TRUFFLE



PREMIUM SUSHI & SASHIMI



JAPANESE A5 WAGYU*

CHILEAN SEA BASS MISO CREMA

ASPARAGUS & SMOKED PONZU



SEXY FISH DELUXE DESSERT PLATTER



ADD 3 CANAPÉS
\$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST.

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BUBBLE

260 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

YELLOWTAIL SASHIMI* MANDARIN PONZU

CRISPY PINK SHRIMP

OYSTERS* SMOKED CHILI



LOBSTER TEMPURA SMOKED MARIE ROSE DIP

BEEF CARPACCIO* BLACK TRUFFLE

CRISPY DUCK & WATERMELON SALAD



SEXY SASHIMI* PLATTER PREMIUM SELECTION



GRILLED TIGER PRAWNS

CARAMELIZED BLACK COD SPICY MISO

WAGYU* BBQ

GREEN ASPARAGUS



SEXY FISH DELUXE DESSERT PLATTER

ADD 3 CANAPÉS

\$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER



MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST.

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SEMI EXCLUSIVE & BAR RECEPTION

SNACKS

SEXY CROQUETTE 5
CRISPY PINK SHRIMP & YUZU KOSHO DIP 5
PORK BELLY, PICKLED NASHI PEARS, MUSTARD MISO 6

GYOZA

PRAWN GYOZA , SOY & GINGER DRESSING 7
WAGYU GYOZA, FOIE GRAS* & TRUFFLE 8
EDAMAME GYOZA & SECHUAN PEPPER 6

MAKI

SNOW CRAB CALIFORNIA ROLL 7
PRAWN TEMPURA ROLL 6
SALMON AVOCADO ROLL 6
GREEN GODDESS ROLL 6

SALADS

WATERMELON , FETA & SHISO SKEWER 6
WATERMELON, DUCK & PEA SHOOTS 7.5
TOFU, AVOCADO, MAPPLE SYRUP DRESSING 7

SKEWERS

CHICKEN YAKITORI 9

TEMPURA

LOBSTER TEMPURA 11

VEGETABLES

SWEET POTATO SKEWER, LEMONGRASS 5

NIGIRI

SELECTION OF NIGIRI* 8
TUNA, YELLOWTAIL, SALMON

DESERTS

WARM CINNAMON DONUTS 6
GOLD FISH 6

CURATED SUSHI STATION
UPON REQUEST

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST.

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BEVERAGE PACKAGES

SILVER

TWO HOURS: \$80
THREE HOURS: \$100
PER PERSON

WELCOME DRINK

WHITE & RED WINE



SPIRITS

ABSOLUT ELYX VODKA

BEEFEATER GIN

AVION SILVER TEQUILA

DON Q RUM

MONKEY SHOULDER SCOTCH

MAKER'S MARK BOURBON

LOST EXPLORER ESPADÍN MEZCAL

WINE

WHITE: 2022 SAUVIGNON BLANC
MULDERBOSCH
STELLENBOSCH, SOUTH AFRICA

RED: 2019 DUAS QUINTAS
RAMOS PINTO - DOURO, PORTUGAL

BEER

SEXY FISH LAGER

GOLD

TWO HOURS: \$110
THREE HOURS: \$130
PER PERSON

WELCOME DRINK

PROSECCO - N.V. JEIO - BISOL



COCKTAILS

SELECTION OF TWO COCKTAILS

SPIRITS

KETEL ONE VODKA

HENDRICK'S GIN

CÓDIGO 1530 BLANCO TEQUILA

BRUGAL 1888 RUM

JOHNNIE WALKER SCOTCH

ANGEL'S ENVY BOURBON

LOST EXPLORER ESPADÍN MEZCAL

WINE

WHITE: 2023 CHABLIS
SAINTE CLAIRE - JEAN-MARC
BROCARD - BURGUNDY, FRANCE

RED: 2019 RED BLEND
BIRDS OF PREY - AVIARY, NAPA, USA

2023 CHÂTEAU MINUTY
PRESTIGE ROSÉ
CÔTES DE PROVENCE, FRANCE

BEER

SEXY FISH LAGER

PLATINUM

TWO HOURS: \$130
THREE HOURS: \$150
PER PERSON

WELCOME DRINK

CHAMPAGNE
N.V. CHÂTEAU DE BLIGNY
GRAND RÉSERVE - BRUT



COCKTAILS

SELECTION OF THREE COCKTAILS

SPIRITS

ABSOLUT ELYX VODKA

BEEFEATER GIN

CÓDIGO 1530 BLANCO TEQUILA

DON Q RUM

MONKEY SHOULDER SCOTCH

MAKER'S MARK BOURBON

LOST EXPLORER ESPADÍN MEZCAL

WINE

WHITE: 2023 CHABLIS
SAINTE CLAIRE - JEAN-MARC
BROCARD - BURGUNDY, FRANCE

RED: 2019 RED BLEND
BIRDS OF PREY - AVIARY, NAPA, USA

2023 CHÂTEAU MINUTY
PRESTIGE ROSÉ
CÔTES DE PROVENCE, FRANCE

BEER

SEXY FISH LAGER

BEVERAGE GUIDELINES

BEVERAGE PACKAGES ARE FOR THE ENTIRE GROUP.
ALL PACKAGE INCLUDED: SOFT BEVERAGES: COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER, CLUB SODA
SPECIALTY COCKTAILS & SHOTS NOT INCLUDED IN BEVERAGE PACKAGES.
BEVERAGES WILL BE SERVED TO GUESTS ONE AT A TIME.
BAR PACKAGES ARE RESERVED FOR GROUPS OF 25 AND OVER

CONTACT US

TO ENQUIRE ABOUT PRIVATE EVENTS & CELEBRATIONS
PLEASE CONTACT OUR PRIVATE DINING TEAM
EVENTS.MIAMI@SEXYFISH.COM OR CALL **(305)-889-7888 EXT 105**



SEXY FISH, 1001 S MIAMI AVENUE, FLORIDA 33130

SEXYFISHMIAMI.COM

ENQUIRE NOW