SEXY FISH

PRIVATE DINING & EVENTS



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

SEA FAN

45 PER PERSON

(MONDAY - FRIDAY SERVED FOR LUNCH ONLY)

SHAREABLE STARTERS PLUS A SELECTION OF

MAINS AND 1 DESSERT TO BE SERVED FAMILY STYLE

SALT & PEPPER SQUID

CRISPY DUCK WATERMELON SALAD

YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU

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CHOICE OF
STEAMED SEABASS, CHILLI & SOY
BABY CHICKEN, CHICKPEAS & YUZU
SPICY SKIRT STEAK*
GREEN DONBURI (V)
SALMON TERIYAKI

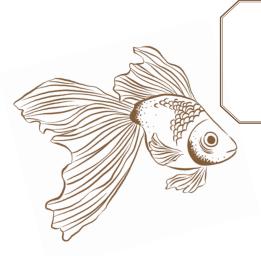
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CHOICE OF

GOLD FISH & COFFEE OR TEA

SEASONAL FRUIT

CHOCOLATE & SALTED CARAMEL DELICE



ADD ON

35 PER PERSON | SHARED FOR THE TABLE

HALF LOBSTER & SANCHO

WAGYU A5 SIRLOIN 2OZ

(V) VEGETARIAN

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.

SEAWHIP

65 PER PERSON

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

SALT & PEPPER SQUID

CRISPY DUCK & WATERMELON SALAD

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YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU
PRAWN GYOZA, SOY & GINGER DRESSING
MAKI SELECTION

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STEAMED SEABASS, CHILI & SOY
BABY CHICKEN, CHICKPEAS & YUZU
KIMCHI FRIED RICE

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CHOCOLATE & SALTED CARAMEL DELICE

ADD 3 CANAPÉS \$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER

(V) VEGETARIAN

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DINNER MENUS

STAR 140 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

SALT & PEPPER SQUID

THINLY SLICED SMOKED ORA KING SALMON BAO BUN*

YELLOWTAIL SASHIMI* MANDARIN PONZU

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EDAMAME & SZECHUAN PEPPER GYOZA (V)

SEASONAL VEGETABLE TEMPURA (VG)

GREEN DRAGON MAKI (VG)

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CHILEAN SEA BASS, RAMSON MISO & TRUFFLE
PRIME SPICY BEEF TENDERLOIN*
KIMCHI FRIED RICE

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VANILLA CHEESECAKE & DONUTS

ADD 3 CANAPÉS \$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER

(V) VEGETARIAN

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

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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

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VEGAN SUSHI PLATTER

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SWEET CORN FRIED RICE
CRISPY TOFU SALAD
GREEN ASPARAGUS, WAFU SAUCE
CARAMELIZED MUSHROOMS

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EXOTIC FRUIT PLATTER & SORBET



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

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CARNATION

180 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

SALT & PEPPER SQUID
YELLOWTAIL SASHIMI* MANDARIN PONZU
SALMON TARTARE* & KOREAN SPICE

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CRISPY DUCK & WATERMELON SALAD
WAGYU GYOZA, FOIE GRAS* & TRUFFLE
PRAWN CHILI & LIME SKEWER
GREEN DRAGON MAKI

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CARAMELIZED BLACK COD & SPICY MISO
RIBEYE* USDA PRIME*
CARAMELIZED MUSHROOM

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SEXY EVER AFTER DESSERT PLATTER



SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER

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

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BUBBLE

260 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

YELLOWTAIL SASHIMI* MANDARIN PONZU

CRISPY PINK SHRIMP

OYSTERS*, CHILI

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LOBSTER TEMPURA, SMOKED MARIE ROSE DIP BEEF CARPACCIO*, BONE MARROW & TRUFFLE CRISPY DUCK & WATERMELON SALAD

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SEXY SASHIMI* PLATTER, PREMIUM SELECTION

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APPLE & JALAPENO

CARAMELIZED BLACK COD & SPICY MISO

WAGYU*, BBQ

GREEN ASPARAGAUS

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SEXY EVER AFTER DESSERT PLATTER

ADD 3 CANAPÉS \$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER



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

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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

GYO7A

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 ROLLL 6
GREEN GOODNESS 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 NIGIRIS* 8
TUNA, YELLOWTAIL, SALMON

DESERTS

WARM CINNAMON DONUTS 6

GOLD FISH 6

CURATED SUSHI STATION
UPON RQUEST

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

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BEVERAGE PACKAGES

SILVER

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

WELCOME DRINK
WHITE & RED WINE

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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

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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

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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