



1001 SOUTH MIAMI AVENUE | MIAMI, FL 33130
WWW.SEXYFISHMIAMI.COM | @SEXYFISHMIAMI

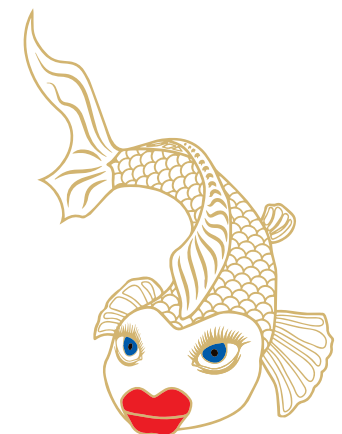
SEXY FISH

セクシーフィッシュ

WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

WHILE YOU DECIDE

- SALT & PEPPER SQUID 17
- GUACAMOLE NORI CHIPS 18 VG
- COCHUJANG & HONEY GLAZED MILK BUN
- SMOKED KOMBU BUTTER 10
- STEAMED EDAMAME 8 VG
- SPICY EDAMAME 9 V
- MISO SOUP 8



V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER.
*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THERE IS RISK ASSOCIATED WITH CONSUMING RAWOYSTERS. 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.

TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE) SUBJECT TO AVAILABILITY

SEKUSHI

SEASONAL 115
PERFECT PAIRING
N.V. PERRIER-JOUËT - GRAND BRUT - 120

CRISPY ROCK SHRIMP YUZU MAYO
THINLY SLICED YELLOWTAIL*GREEN
MANDARIN PONZU
CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN CHILI & LIME
EDAMAME GYOZA SZECHUAN PEPPER

SASHIMI & SUSHI PLATTER*

SPICY BEEF TENDERLOIN*
SALMON TERIYAKI GOMA & WATERCRESS
BROCCOLINI SPICY MISO QUINOA

SIGNATURE SEXY FISH CHEESECAKE

FISHMAS

CLASSIC 165
PERFECT PAIRING
N.V. G.H. MUMM - GRAND CORDON ROSÉ 100

OYSTERS' GILLARDEAU
CRISPY PINK SHRIMP YUZU MAYO

SALMON & CHU TORO TIRADITO

BLACK COD CROQUETTE
WAGYU GYOZA BLACK TRUFFLE
TURBOT CARPACCIO WHITE TRUFFLE

SUSHI & SASHIMI PLATTER*

JAPANESE A5 WAGYU
GRILLED LOBSTER
GREEN ASPARAGUS SMOKED DASHI

SEXY FISHMAS DESSERT PLATTER

PREMIUM

SEASONAL 220
PERFECT PAIRING
N.V. LOUIS ROEDERER - COLLECTION 244 - 140

OYSTERS' GILLARDEAU

O TORO TARTARE & CAVIAR
LOBSTER TEMPURA SMOKED MARIE ROSE

CRISPY DUCK & WATERMELON
POMEGRANATE & CASHEW
WAGYU TOAST SMOKED KIMCHI &
HOLLANDAISE

BLACK COD CROQUETTE

PREMIUM SUSHI & SASHIMI*

JAPANESE A5 WAGYU SIRLOIN*
CAMELIZED BLACK COD SPICY MISO
SWEET CORN FRIED RICE DRIED MISO &
TRUFFLE

SEXY FISHMAS DESSERT PLATTER

RAW

WAGYU BEEF* TATAKI TARRAGON MUSTARD 28
YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 21
SALMON CEVICHE 20
BEEF CARPACCIO* BLACK TRUFFLE 36
TUNA TATAKI* 31
YELLOWTAIL TARTARE* YAMASA PONZU 21
SALMON & CHU TORO TIRADITO 27
SEXY FISH TACO 8 EACH
KING CRAB* JAPANESE VINAIGRETTE 110
TURBOT* CARPACCIO BROWN BUTTER PONZU 32
OCTOPUS TIRADITO OLIVE & PONZU DRESSING 18

SALADS

CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG
HEIRLOOM TOMATO SMOKED EGGPLANT PUREE 17 VG
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 34
GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18
WATERCRESS & FENNEL LEMON MISO 17 V

SKEWERS

GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28
CHICKEN YAKITORI 17
GLAZED PORK BELLY PEAR & GINGER 19

ROBATA

STEAMED SEA BASS CHILI & SOY 36
GRILLED TIGER PRAWN CHILI & LIME 38
GRILLED BRANZINO SHISO PESTO 65
SALMON TERIYAKI* GOMA & WATERCRESS 34
CAMELIZED BLACK COD SPICY MISO 49
CHILEAN SEA BASS MISO CREMA 56
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 59/98
SPICY BEEF TENDERLOIN* 6 oz , GINGER & BLACK PEPPER 58
BABY CHICKEN PICKLES 38
CAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 60
KING CRAB & BONE MARROW BLACK TRUFFLE 98
IBERICO SECRETO* 6OZ TRUFFLE MAYO 42

SUSHI BAR

CAVIAR & OYSTERS*

OSCIETRA 6 STARS
30G 192 50G 320 125G 790
OYSTERS WEST COAST 6 EACH

SIGNATURE NIGIRI*
2 PIECES

WAGYU & FOIE GRAS YOUNG PEACH 38
SCALLOP & SEA URCHIN 37
BOTAN EBI & CAVIAR 32
KING CRAB SPICY MAYO GUNKAN 28
CAVIAR GUNKAN 120

CHEF'S SELECTION

3 VARIETIES SASHIMI* (6 PIECES) 40
5 VARIETIES SASHIMI* (10 PIECES) 72
7 VARIETIES SASHIMI* (14 PIECES) 98

SASHIMI & NIGIRI*
SASHIMI 2 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA 16
CHU-TORO MEDIUM FATTY TUNA 26
O-TORO FATTY TUNA 36
HAMACHI YELLOWTAIL 16
SAKE SALMON 14
SHIMA - AJI STRIPED JACK 18
MADAI SEA BREAM 16
KINMEDAI GOLDEN EYE SNAPPER 18
HIRAME FLOUNDER 14
BOTAN EBI* SPOTTED PRAWN 20
HOKKAIDO - HOTATE SCALLOP 18
HOKKAIDO - UNI SEA URCHIN 36

MAKI

TIGER PRAWN TEMPURA 22
TORO* CAVIAR 56
SOFT SHELL CRAB 24
GREEN DRAGON 20 VG
SALMON* & AVOCADO 20
TORO* TAKU & NEGI 21
SPICY TUNA* 25
KING CRAB* CALIFORNIA 38
SEXY FISH MAKI* 28
HAMACHI* YUZU TRUFFLE SOY 22
SCALLOP* JALAPENO DRESSING 22

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 38
EDAMAME SZECHUAN PEPPER 20 V
PRAWN LEMONGRASS & GARLIC 25

TEMPURA

LOBSTER SMOKED MARIE ROSE 49
CHICKEN SPICY LIME DRESSING 14
CRISPY PINK SHRIMP YUZU MAYO 20
TIGER PRAWN 24
SEASONAL VEGETABLE 20 VG
WHOLE FRIED SNAPPER TAMARIND DRESSING 56

TREATS ADD-ONS

OSCIETRA CAVIAR 8/GR
BLACK TRUFFLE 6/GR

WAGYU & PRIME CUTS*

JAPANESE KAGOSHIMA A5 SIRLOIN 1 oz 40
JAPANESE KAGOSHIMA A5 FILLET 1 oz 48
AUSTRALIAN WAGYU SKIRT 14 oz 86
AUSTRALIAN WAGYU TOMAHAWK 32 oz 280
RIBEYE USDA PRIME 12 oz, SEAWEED BUTTER 68
BONE-IN RIBEYE 24 oz, SEXY CONDIMENTS 198
NEW YORK STRIP 10 oz 58

SIDES

KIMCHI FRIED RICE 18
ADD PORK +9 / ADD DUCK +12
SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V
ADD SNOW CRAB +48
MUSHROOM FRIED RICE TAKUWAN & POACHED EGG 16 V
STEAMED RICE 5 VG
GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG
GREEN ASPARAGUS SMOKED CREAMY PONZU 12
BROCCOLINI YUZU CHIMICHURRI 12 VG
GRILLED SWEET CORN UME SHISO BUTTER 13

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