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
- GOCHUJANG & 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. G.H. MUMM - GRAND CORDON ROSÉ - 100

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

GRILLED TIGER PRAWN CHILI & LIME
EDAMAME GYOZA SZECHUAN PEPPER

SASHIMI & MAKI PLATTER*

SPICY BEEF TENDERLOIN*
SALMON* TERIYAKI GOMA & WATERCRESS
BROCCOLINI YUZU CHIMICHURRI

SIGNATURE SEXY FISH CHEESECAKE

FISHMAS

CLASSIC 165
PERFECT PAIRING
N.V. PERRIER-JOUËT - GRAND BRUT - 120

OYSTERS* SMOKED CHILI
CRISPY PINK SHRIMP YUZU MAYO
SALMON* & CHU-TORO* TIRADITO

BLACK COD CROQUETTE
WAGYU GYOZA BLACK TRUFFLE
TURBOT CARPACCIO*
BROWN BUTTER PONZU

NIGIRI & MAKI PLATTER*

JAPANESE A5 WAGYU*
GRILLED LOBSTER
GREEN ASPARAGUS
SMOKED CREAMY PONZU

SEXY FISHMAS DESSERT PLATTER

PREMIUM

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

OYSTERS* SMOKED CHILI
O-TORO* TARTARE & CAVIAR
LOBSTER TEMPURA SMOKED MARIE ROSE

CRISPY DUCK & WATERMELON
POMEGRANATE & CASHEW
WAGYU* TOAST
SMOKED KIMCHI & HOLLANDAISE
BLACK COD CROQUETTE

PREMIUM SUSHI PLATTER*

JAPANESE A5 WAGYU*
CARAMELIZED BLACK COD SPICY MISO
SWEET CORN FRIED RICE TRUFFLE

SEXY FISHMAS DESSERT PLATTER

SUSHI BAR

CAVIAR & OYSTERS*

ROYAL BAERII
30G 95

OSCIETRA ROYALE
30G 120 50G 210 125G 520

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

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RAW

WAGYU BEEF* TATAKI TARRAGON MUSTARD 28
YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 21
SALMON* CEVICHE 22
BEEF CARPACCIO* BLACK TRUFFLE 36
TUNA TATAKI* 25
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 V
WATERCRESS & FENNEL LEMON MISO 17 V

GYOZA

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

TEMPURA

LOBSTER SMOKED MARIE ROSE 52
CHICKEN SPICY LIME DRESSING 14
CRISPY PINK SHRIMP YUZU MAYO 20
TIGER PRAWN 24
SEASONAL VEGETABLE 20 VG
WHOLE FRIED SNAPPER TAMARIND DRESSING 57

TREATS ADD-ONS

OSCIETRA CAVIAR 8/GR
BLACK TRUFFLE 6/GR

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
CARAMELIZED BLACK COD SPICY MISO 52
CHILEAN SEA BASS MISO CREMA 56
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 62/98
SPICY BEEF TENDERLOIN* 6 OZ , GINGER & BLACK PEPPER 58
BABY CHICKEN PICKLES 38
CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 65
KING CRAB & BONE MARROW BLACK TRUFFLE 102
IBERICO SECRETO* 6OZ TRUFFLE MAYO 42

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 71
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 KING 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 15
BROCCOLINI YUZU CHIMICHURRI 12
GRILLED SWEET CORN UME SHISO BUTTER 13 V

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