

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 18
- GUACAMOLE NORI CHIPS 18 VG
- STEAMED EDAMAME 8 VG
- SPICY EDAMAME 11 V
- MISO SOUP 9



1001 SOUTH MIAMI AVENUE | MIAMI, FL 33130

WWW.SEXYFISHMIAMI.COM | @SEXYFISHMIAMI

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 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.**

TASTING MENUS

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

HIRO

SEASONAL 115
SOMMELIER'S WINE PAIRING - 85

SALT & PEPPER SQUID
THINLY SLICED YELLOWTAIL*
HEIRLOOM TOMATO SALAD

PORK BELLY SKEWERS
EDAMAME GYOZA

SASHIMI & MAKI PLATTER*

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

WARM CINNAMON DONUTS

SEKUSHI

CLASSIC 165
SOMMELIER'S WINE PAIRING - 125

OYSTERS* SMOKED CHILI
CRISPY PINK SHRIMP YUZU MAYO

TUNA* TATAKI
WAGYU GYOZA BLACK TRUFFLE
CRISPY DUCK & WATERMELON

SASHIMI & SUSHI PLATTER*

JAPANESE A5 WAGYU*
CARAMELIZED BLACK COD
GREEN ASPARAGUS

DESSERT PLATTER

PREMIUM

SEASONAL 220
SOMMELIER'S WINE PAIRING - 165

OYSTERS* SMOKED CHILI
O-TORO* TARTARE & CAVIAR
WAGYU* TATAKI

CRISPY DUCK & WATERMELON
WAGYU* TOAST
TURBOT* CARPACCIO

PREMIUM SUSHI PLATTER*

JAPANESE A5 WAGYU*
GRILLED LOBSTER
SWEET CORN FRIED RICE TRUFFLE

SEXY EVER AFTER PLATTER

RAW

WAGYU BEEF* TATAKI TARRAGON MUSTARD 32

YELLOWTAIL SASHIMI* GREEN MANDARIN PONZO 24

SALMON* CEVICHE 22

BEEF CARPACCIO* BLACK TRUFFLE 36

TUNA TATAKI* 27

YELLOWTAIL TARTARE* YAMASA PONZO 21

SEXY FISH* TACO 2PC 18

KING CRAB JAPANESE VINAIGRETTE 110

TURBOT* CARPACCIO BROWN BUTTER PONZO 32

SKEWERS

GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28

CHICKEN YAKITORI 19

GLAZED PORK BELLY PEAR & GINGER 21

BEEF* & SHISHITO ANCHO CHILI 27

ROBATA

GRILLED TIGER PRAWN CHILI & LIME 38

GRILLED BRANZINO SHISO PESTO 68

SALMON TERIYAKI* GOMA & WATERCRESS 36

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 62

BABY CHICKEN PICKLES 38

CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 65

KING CRAB & BONE MARROW BLACK TRUFFLE 102

SUSHI BAR

CAVIAR & OYSTERS*

ROYAL BAERII 30G 95
OSCIETRA ROYALE 30G 120 50G 210 125G 520
OYSTERS WEST COAST 6 EACH

SEXY SUSHI PLATTER

SELECTION OF SIGNATURE AND
CLASSIC NIGIRIS, MAKI AND SASHIMI 109

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

SASHIMI & NIGIRI*

SASHIMI 2 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA 18

CHU-TORO MEDIUM FATTY TUNA 29

O-TORO FATTY TUNA 36

HAMACHI YELLOWTAIL 17

SAKE SALMON 16

MADAI SEA BREAM 16

KINMEDAI GOLDEN EYE SNAPPER 19

BOTAN EBI SPOTTED PRAWN 20

HOKKAIDO - HOTATE SCALLOP 18

HOKKAIDO - UNI SEA URCHIN 36

MAKI

TIGER PRAWN TEMPURA 24

TORO* CAVIAR 56

SOFT SHELL CRAB 24

GREEN DRAGON 20 VG

SALMON* & AVOCADO 20

SPICY TUNA* 27

KING CRAB CALIFORNIA 38

SEXY FISH MAKI* 28

HAMACHI* YUZU TRUFFLE SOY 24

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 52

CRISPY PINK SHRIMP YUZU MAYO 20

TIGER PRAWN 24

WHOLE FRIED SNAPPER TAMARIND DRESSING 57

WAGYU & PRIME CUTS*

JAPANESE KAGOSHIMA A5 SIRLOIN 1 OZ 40

JAPANESE KAGOSHIMA A5 FILLET 1 OZ 48

AUSTRALIAN WAGYU SKIRT 14 OZ 90

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 PONZO 17

BROCCOLINI YUZU CHIMICHURRI 16

GRILLED SWEET CORN UME SHISO BUTTER 16 V

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