

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

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



FOOD ALLERGIES &
DIETARY RESTRICTIONS:

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

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 115

SEASONAL
SOMMELIER'S WINE PAIRING - 85

SALT & PEPPER SQUID
ZUCCHINI TEMPURA
HEIRLOOM TOMATO SALAD

PORK BELLY SKEWERS
EDAMAME GYOZA

SASHIMI & MAKI PLATTER*

BABY CHICKEN
SALMON* TERIYAKI
BROCCOLINI

WARM CINNAMON DONUTS

SEKUSHI 165

CLASSIC
SOMMELIER'S WINE PAIRING - 125

YELLOWTAIL SASHIMI*
CRISPY PINK SHRIMP

TUNA* TATAKI
WAGYU GYOZA
CRISPY DUCK & WATERMELON

SASHIMI & SUSHI PLATTER*

SPICY BEEF TENDERLOIN*
CARAMELIZED BLACK COD
SWEET POTATO

DESSERT PLATTER

PREMIUM 220

SEASONAL
SOMMELIER'S WINE PAIRING - 165

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

GREENS, YUZU, & OLIVE SALAD
BEEF* & SHISHITO SKEWERS

PREMIUM SUSHI PLATTER*

USDA PRIME RIBEYE
GRILLED LOBSTER
SWEET CORN FRIED RICE

SEXY EVER AFTER PLATTER

SUSHI BAR

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
BOTAN EBI SPOTTED PRAWN 20
HOKKAIDO - UNI SEA URCHIN 36

SIGNATURE NIGIRI*

2 PIECES

WAGYU & FOIE GRAS YOUNG PEACH 38
BOTAN EBI & CAVIAR 32 GF
KING CRAB SPICY MAYO GUNKAN 28
CAVIAR GUNKAN 120

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
HAMACHI* YUZU TRUFFLE SOY 24

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WHITE TRUFFLE SEASON

FRESH WHITE TRUFFLE
SHAVED TABLESIDE 12/GR

RAW

WAGYU BEEF* TATAKI TARRAGON MUSTARD 32
YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 24
SALMON* CEVICHE SHICHIMI RICE CRACKER 22 GF
BEEF CARPACCIO* BLACK TRUFFLE 36
TUNA TATAKI* TRUFFLE MAYO & YUZU SOY 27
YELLOWTAIL TARTARE* PONZU 21
SEXY FISH* TACO GUACAMOLE & TARTARE 2PC 18
KING CRAB JAPANESE VINAIGRETTE 110
TUNA TIRADITO 24

SALADS

CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG
HEIRLOOM TOMATO SMOKED EGGPLANT PUREE 17 VG GF
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 36
GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V

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 DASHI BROTH & YUZU SALT 24
WHOLE FRIED SNAPPER TAMARIND DRESSING 57
ZUCCHINI YUZU MAYO 16 V

TREATS ADD-ONS

BLACK TRUFFLE 6/GR
OSCIETRA CAVIAR 8/GR

SKEWERS

GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28
CHICKEN YAKITORI SCALLION & SHICHIMI 19
GLAZED PORK BELLY PEAR & GINGER 21
BEEF* & SHISHITO ANCHO CHILI 27

ROBATA

GRILLED TIGER PRAWN CHILI & LIME 38 GF
GRILLED BRANZINO YUZU BEURRE BLANC 68
SALMON TERIYAKI* GOMA & WATERCRESS 36
CARAMELIZED BLACK COD SPICY MISO 52 GF
CHILEAN SEA BASS RAMSEN MISO 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 LEG & TRUFFLE 95

WAGYU & PRIME CUTS*

JAPANESE KAGOSHIMA A5 SIRLOIN 1 OZ 40
JAPANESE KAGOSHIMA A5 FILLET 1 OZ 48
AUSTRALIAN WAGYU SKIRT 14 OZ 90 GF
AUSTRALIAN WAGYU TOMAHAWK 32 OZ 280
RIBEYE USDA PRIME 12 OZ, SEAWEED BUTTER 71
PORTERHOUSE 28 OZ 198
NEW YORK STRIP 10 OZ 62

SIDES

KIMCHI FRIED RICE EGG & VEGETABLES 18
ADD PORK +9 / ADD DUCK +12
SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 VG
ADD KING CRAB +48
STEAMED RICE GOMA SEEDS 5 VG GF
GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG GF
BROCCOLINI YUZU CHIMICHURRI 16
GRILLED SWEET CORN UME SHISO BUTTER 16 V GF
GRILLED SEASONAL MUSHROOMS GARLIC MISO CREMA 18

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