Dinner Menu

Sexy Fish Miami, 1001 S Miami Avenue, Miami, Florida 33130. Telephone (305) 889-7888.
Menu items and prices may change. The latest menu is at sexyfishmiami.com/menus/.

Monday to Sunday from 5pm to 11:15pm.

Prices are in US dollars. Dietary labels are written in full after each dish (vegetarian, vegan, gluten free). An asterisk (*) marks items served raw or undercooked.

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**
Gluten free

Guacamole Nori Chips **18**
Vegan

Steamed Edamame **8**
Vegan, Gluten free

Spicy Edamame **11**
Vegetarian

Miso Soup **9**

Caviar* (raw or undercooked) & Oysters* (raw or undercooked)

Royal Baerii
30g 95

Oscietra Royale
30g 120, 50g 210, 125g 520

Oysters **6 each**

West Coast

Sexy Sushi Platter* (raw or undercooked)

Sexy Sushi Platter* (raw or undercooked) **109**

Selection of Signature and Classic Nigiris, Maki and Sashimi

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* (raw or undercooked)

Baby Chicken

Salmon* (raw or undercooked) Teriyaki

Broccolini

Warm Cinnamon Donuts

Sekushi · 165

Classic. Sommelier's wine pairing 125.

Yellowtail Sashimi* (raw or undercooked)

Crispy Pink Shrimp

Tuna* (raw or undercooked) Tataki

Wagyu Gyoza

Crispy Duck & Watermelon

Sashimi & Sushi Platter* (raw or undercooked)

Spicy Beef Tenderloin* (raw or undercooked)

Caramelized Black Cod

Sweet Potato

Dessert Platter

Premium · 220

Seasonal. Sommelier's wine pairing 165.

Oysters* (raw or undercooked)

O-Toro* (raw or undercooked) Tartare & Caviar

Wagyu* (raw or undercooked) Tataki

Greens, Yuzu & Olive Salad

Beef* (raw or undercooked) & Shishito Skewers

Premium Sushi Platter* (raw or undercooked)

USDA Prime Ribeye

Grilled Lobster

Sweet Corn Fried Rice

Sexy Ever After Platter

Sushi Bar

Sashimi & Nigiri* (raw or undercooked)

Sashimi 2 pieces, nigiri 2 pieces.

Akami **18**
Bluefin Tuna

Chu-Toro **29**
Medium Fatty Tuna

O-Toro **36**
Fatty Tuna

Hamachi **17**
Yellowtail

Sake **16**
Salmon

Madai **16**

Sea Bream

Botan Ebi **20**

Spotted Prawn

Hokkaido Uni **36**

Sea Urchin

Signature Nigiri* (raw or undercooked)

2 pieces.

Wagyu & Foie Gras **38**

Young Peach

Botan Ebi & Caviar **32**

Gluten free

King Crab **28**

Spicy Mayo Gunkan

Caviar Gunkan **120**

Maki

Tiger Prawn Tempura **24**

Toro* (raw or undercooked) Caviar **56**

Soft Shell Crab **24**

Green Dragon **20**

Vegan

Salmon* (raw or undercooked) & Avocado **20**

Spicy Tuna* (raw or undercooked) **27**

King Crab California **38**

Hamachi* (raw or undercooked) **24**
Yuzu Truffle Soy

White Truffle Season

Fresh White Truffle **12 per gram**
Shaved tableside

Raw

Wagyu Beef* (raw or undercooked) Tataki **32**
Tarragon Mustard

Yellowtail Sashimi* (raw or undercooked) **24**
Green Mandarin Ponzu

Salmon* (raw or undercooked) Ceviche **22**
Shichimi Rice Cracker
Gluten free

Beef Carpaccio* (raw or undercooked) **36**
Black Truffle

Tuna Tataki* (raw or undercooked) **27**
Truffle Mayo & Yuzu Soy

Yellowtail Tartare* (raw or undercooked) **21**
Ponzu

Sexy Fish* (raw or undercooked) Taco **18**
Guacamole & Tartare, 2 Pieces

King Crab **110**

Japanese Vinaigrette

Tuna Tiradito **24**

Salads

Crispy Tofu & Avocado **24**

Maple Lime Dressing

Vegan

Heirloom Tomato **17**

Smoked Eggplant Puree

Vegan, Gluten free

Crispy Duck & Watermelon **36**

Pomegranate & Cashew

Greens, Yuzu & Olive **18**

Feta & Grilled Vegetables

Vegetarian

Gyoza

Wagyu **38**

Foie Gras & Black Truffle

Edamame **20**

Szechuan Pepper

Vegetarian

Prawn **25**

Lemongrass & Garlic

Tempura

Lobster **52**
Smoked Marie Rose

Crispy Pink Shrimp **20**
Yuzu Mayo

Tiger Prawn **24**
Dashi Broth & Yuzu Salt

Whole Fried Snapper **57**
Tamarind Dressing

Zucchini **16**
Yuzu Mayo
Vegetarian

Treats Add-Ons

Oscietra Caviar **8 per gram**

Black Truffle **6 per gram**

Skewers

Grilled Octopus **28**
Cilantro & Yuzu Kosho

Chicken Yakitori **19**
Scallion & Shichimi

Glazed Pork Belly **21**
Pear & Ginger

Beef* (raw or undercooked) & Shishito **27**

Ancho Chili

Robata

Grilled Tiger Prawn **38**

Chili & Lime

Gluten free

Grilled Branzino **68**

Yuzu Beurre Blanc

Salmon Teriyaki* (raw or undercooked) **36**

Goma & Watercress

Caramelized Black Cod **52**

Spicy Miso

Gluten free

Chilean Sea Bass **56**

Ramsen Miso

Grilled Lobster **62 / 98**

Sansho Pepper & Shiso Butter

Spicy Beef Tenderloin* (raw or undercooked) **62**

6 Oz, Ginger & Black Pepper

Baby Chicken **38**

Pickles

Caramelized Lamb Cutlets* (raw or undercooked) **65**

Red Yuzu Kosho & Herbs

King Crab Leg & Truffle **95**

Wagyu & Prime Cuts* (raw or undercooked)

Japanese Kagoshima A5 Sirloin **40**

1 oz

Japanese Kagoshima A5 Fillet **48**

1 oz

Australian Wagyu Skirt **90**

14 oz

Gluten free

Australian Wagyu Tomahawk **280**

32 oz

Ribeye USDA Prime **71**

12 Oz, Seaweed Butter

Porterhouse **198**

28 oz

New York Strip **62**

10 oz

Sides

Kimchi Fried Rice **18**

Egg & Vegetables

Add pork +9, add duck +12.

Sweet Corn Fried Rice **28**

Dried Miso & Truffle

Vegan

Add king crab +48.

Steamed Rice **5**

Goma Seeds

Vegan, Gluten free

Grilled Sweet Potato **15**

Lemongrass & Cilantro

Vegan, Gluten free

Broccolini **16**

Yuzu Chimichurri

Grilled Sweet Corn **16**

Ume Shiso Butter

Vegetarian, Gluten free

Grilled Seasonal Mushrooms **18**

Garlic Miso Crema

Important information

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 member of staff before ordering.

* 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.