Sundown Somewhere Happy Hour 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/.

Happy hour: Monday to Friday, 4pm to 7pm. Sunday, 5pm to 7pm.

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.

Nigiri · 8 Each

2 pieces.

Tuna*

Chu-Toro* **+5**

O-Toro* **+10**

Salmon*

Yellowtail*

Madai*

Kinmedai*

Maki · 12 Each

6 to 8 pieces.

Green Dragon
Vegan

Tiger Prawn Tempura

King Crab California **+4**

Salmon* & Avocado

Hamachi* & Yuzu Truffle

Sexy Fish* & Wasabi Soy

Spicy Tuna*

Tempura · 10 Each

Salt & Pepper Squid

Chicken Tempura

Crispy Pink Shrimp

Robata, Skewers & Wagyu · 12 Each

Chicken Yakitori

Pork Belly
Pickled Nashi Pears

Wagyu Tenderloin* **+10**
Spicy Miso, 2 oz

Grilled Tiger Prawns **+14**

Sexy Fish Tacos · Set of Three 18

Spicy Tuna

Salmon Ceviche

Octopus

Sexy Fish Crispy Rice · Set of Three 16

Hamachi

Spicy Tuna

Avocado

Sweet Sundown · 6 Each

Mini Vanilla Cheesecake

Donuts & Exotic Curd

Ice Cream Scoop

Cocktails · 12

Chios
reyka vodka, axia mastiha, citrus, basil, fennel, soda water

Brickell
hendrick's gin, strawberry, earl grey, peach, oregano, tonic water

Puerto Escondido
milagro silver tequila, coconut water, banana, lime, salt

San Juan
monkey shoulder scotch, coconut syrup, pineapple, strawberry, pandan

Champagne

Prices shown by the glass and by the bottle.

Perrier-Jouët Grand Brut **17 glass, 85 bottle**

Perrier-Jouët Belle Epoque 2016 **60 glass, 300 bottle**

Wine · 11

White

2025 sauvignon blanc, Yealands, Marlborough, New Zealand

Rosé

2023 prestige rosé, Château Minuty, Côtes de Provence, France

Red

2023 red blend, Aviary, Birds of Prey, Napa, USA

Sake · 9

Junmai Ginjo

Nami, Mexico

Beer

Sexy Fish Lager **6**

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.