Lunch 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 Saturday from 12pm to 4pm.

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.

Sexy at Noon · 38 per Person

Monday to Saturday, 12pm to 4pm. Up to 8 guests. 4 courses. Finish with complimentary dessert or a cappuccino, or swap for a signature cocktail for an extra 10.

Course 1

Choose one.

Salmon Ceviche* (raw or undercooked)
Shichimi Rice Cracker

Yellowtail Sashimi* (raw or undercooked)
Mandarin Ponzu

Heirloom Tomato Salad
Smoked Eggplant Puree
Vegan

Edamame Gyoza
Szechuan Pepper
Vegetarian

Tiger Prawn Tempura
Dashi Broth & Yuzu Salt

Crispy Duck Salad **+6**

Watermelon, Pomegranate & Cashew

Course 2

Choose one.

Spicy Tuna* (raw or undercooked) Maki

Salmon* (raw or undercooked) & Avocado Maki

Green Dragon Maki

Vegan

3 Varieties Sashimi* (raw or undercooked)

3 Nigiri* (raw or undercooked) Selection

Sexy Fish* (raw or undercooked) Maki **+6**

Course 3

Choose one.

Crispy Tofu & Avocado

Maple Lime Dressing

Vegan

Prime Skirt Steak* (raw or undercooked)

6 oz, Chimichurri

Baby Chicken

Pickles

Grilled Tiger Prawn

Chili & Lime

Salmon Teriyaki* (raw or undercooked)
Pickles

Caramelized Black Cod **+14**
Spicy Miso

Course 4

Choose one.

Warm Donuts
Cinnamon

Sorbet
Chef’s Selection

Cappuccino
Chocolate Gold Fish

Mini Cheesecake **+6**
Strawberry & Golden Lime Sorbet

Or Make It a Cocktail · +10

Swap course 4 for a signature cocktail.

Cookies & Cream
Ketel One Vodka, Mr Black Coffee Liqueur, Cacao, Coffee, Tofu, Condensed Milk

Feeling Peachy
St-Germain Elderflower Liqueur, Martini Floreale, Rooibos, Blood Orange, Peach

Brickell No.2
Santa Teresa 1796 Rum, Lyre’s White Cane, Mango, Tamarind

While You Decide

Salt & Pepper Squid **18**

Guacamole Nori Chips **18**
Vegan

Steamed Edamame **8**
Vegan

Spicy Edamame **11**
Vegetarian

Miso Soup **9**

White Truffle Season

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

À la Carte

Salads

Greens, Yuzu & Olive **18**
Feta & Grilled Vegetables
Vegetarian

Crispy Duck & Watermelon **36**
Pomegranate & Cashew

Gyoza

Wagyu **38**
Foie Gras & Black Truffle

Prawn **25**

Lemongrass & Garlic

Edamame **20**

Szechuan Pepper

Vegetarian

Raw

Yellowtail Sashimi* (raw or undercooked) **24**

Green Mandarin Ponzu

Salmon* (raw or undercooked) Ceviche **22**

Shichimi Rice Cracker

Gluten free

Robata

Grilled Branzino **68**

Yuzu Beurre Blanc

Caramelized Black Cod **52**

Spicy 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

Ribeye* (raw or undercooked) **71**

USDA Prime 12 Oz, Seaweed Butter

Vegetables

Grilled Sweet Potato **15**

Lemongrass & Cilantro

Vegan

Broccolini **16**

Yuzu Chimichurri

Rice

Kimchi Fried Rice **18**

Add pork +9, add duck +12.

Sweet Corn Fried Rice **28**

Dried Miso & Truffle

Vegetarian

Add king crab +48.

Steamed Rice **5**

Goma Seeds

Vegan

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

Sushi Bar: 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) & Yuzu Truffle **24**

Sides

Steamed Rice **5**
Goma Seeds
Vegan

Kimchi Fried Rice **9**

Grilled Sweet Potato **8**
Lemongrass & Cilantro
Vegan

Broccolini **8**
Yuzu Chimichurri

Dessert

Mini Cheesecake **14**
Strawberry & Golden Lime Sorbet

Warm Donuts **12**
Cinnamon

Ice Cream or Sorbet Selection
Three Scoops 15, One Scoop 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.