Private Dining 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/.

Large groups and private dining.

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.

Food and Drinks Menu

The Menus

Our chef director has carefully curated a selection of delectable menus especially created for events and receptions. These include the very best seasonal ingredients with a focus on fish and seafood. The menus have been designed to suit all tastes and occasions and take on different formats.

Our menus are seasonal, and are served family style which reflects our main restaurant service, with all the dishes being served on platters in the middle of the table.

Please select one menu for your whole party. We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

Cocktails, Wine & Sake

We are able to offer a collection of cocktails, alcoholic and non-alcoholic, and classic beverages in the private dining room. We can serve any of those found in the menu throughout the evening, in addition to creating further choices on request by way of a pre-order with our experienced bar team.

Our sommelier has put together a list of champagnes, fine wines, and sake to complement the Asian influenced dishes. The balanced and thought-provoking wine list collates vintages and cepages from all over the world.

Preselection of beverages, including cocktails, wine or champagne, is recommended for large group dining to provide best flow in service.

Seawhip · 65 per Person

Only available for lunch, Monday to Saturday. Served family style.

Salt & Pepper Squid
Kombu & Lime

Crispy Duck & Watermelon
Pomegranate & Cashew

Yellowtail* Sashimi
Green Mandarin Ponzu

Prawn Gyoza
Lemongrass & Garlic

Maki* Selection

Steamed Sea Bass
Ginger & Cilantro

Baby Chicken
Pickles

Kimchi Fried Rice
Egg & Vegetables

Warm Cinnamon Donuts
Exotic Cream & Chocolate Sauce

Hiro · 115 per Person

Available for lunch and dinner. Served family style. Sommelier's wine pairing 85.

Salt & Pepper Squid
Kombu & Lime

Zucchini Tempura

Yuzu Mayo

Heirloom Tomato Salad

Smoked Eggplant Puree

Vegan

Pork Belly Skewers

Pear & Ginger

Edamame Gyoza

Szechuan Pepper

Vegetarian

Sashimi & Sushi Platter*

Baby Chicken

Pickles

Salmon* Teriyaki

Goma & Watercress

Broccolini

Yuzu Chimichurri

Warm Cinnamon Donuts

Exotic Cream & Chocolate Sauce

Flower Garden · 115 per Person

Vegetarian. Available for lunch and dinner. Served family style.

Edamame Gyoza

Szechuan Pepper

Vegetarian

Greens, Yuzu & Olive Salad

Feta & Grilled Vegetables

Vegetarian

Green Dragon Maki

Vegan

Sweet Corn Fried Rice

Dried Miso & Truffle

Vegetarian

Crispy Tofu & Avocado

Maple Lime Dressing

Vegan

Broccolini

Yuzu Chimichurri

Vegetarian

Grilled Sweet Potato

Lemongrass & Cilantro

Vegan

Sorbet & Exotic Fruit Platter

Vegan

Sekushi · 165 per Person

Available for lunch and dinner. Served family style. Sommelier's wine pairing 125.

Yellowtail Sashimi*

Mandarin Ponzu

Crispy Pink Shrimp

Yuzu Mayo

Tuna* Tataki

Truffle Mayo & Yuzu Soy

Wagyu Gyoza

Black Truffle

Crispy Duck & Watermelon

Pomegranate & Cashew

Sashimi & Sushi Platter*

Spicy Beef Tenderloin*

Ginger & Black Pepper

Caramelized Black Cod

Spicy Miso

Broccolini

Yuzu Chimichurri

Vegetarian

Dessert Platter

Premium · 220 per Person

Available for lunch and dinner. Served family style. Sommelier's wine pairing 165.

Oysters*

Smoked Chili

O-Toro* Tartare & Caviar

Avocado & Ponzu

Wagyu* Tataki

Tarragon Mustard

Greens, Yuzu & Olive Salad

Feta & Grilled Vegetables

Beef* & Shishito Skewers

Ancho Chili

Premium Sushi Platter*

USDA Prime Ribeye*

Grilled Lobster

Sansho Pepper & Shiso Butter

Sweet Corn Fried Rice

Truffle

Sexy Ever After Dessert Platter

Menu enhancements are available upon request. Prices are subject to 20% service charge, 5% administrative fee and 8% taxes. Menus are seasonal.

Enhance Your Experience

Available for lunch and dinner. A prix-fixe menu is required.

Add 3 Canapes · 20 per Person

Sexy Croquettes

Chicken Yakitori

Watermelon, Feta & Shiso Skewers

Caviar

Royal Baerii
30g 95

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

Canapes

Available for cocktail receptions only. Price per piece.

Snacks

Sexy Black Cod Croquette 5

Sexy Fish* Taco 9

Guacamole 5

Salmon Ceviche 7

Skewer

Pork Belly 9
Pickled Nashi Pears

Chicken Yakitori 9
Scallions & Shichimi

Watermelon 6

Feta & Shiso

Watermelon 9

Duck & Pea Shoots

Tofu 7

Avocado, Maple Lime Dressing

Sweet Potato 5

Lemongrass

Gyoza

Prawn 7

Soy & Ginger Dressing

Wagyu 8

Foie Gras & Truffle

Edamame 6

Szechuan Pepper

Tempura

Zucchini 3

Crispy Pink Shrimp 5

Yuzu Mayo

Lobster 11

Smoked Marie Rose

Maki

Tiger Prawn Tempura 6

Salmon* & Avocado **6**

Green Dragon **6**
Vegan

Soft Shell Crab **7**

Nigiri*

Selection of Nigiri **8 each**
Tuna, Yellowtail, Salmon

Signature Nigiri*

Wagyu & Foie Gras **19**

King Crab **14**
Spicy Mayo Gunkan

Caviar Gunkan **60**

Open Bar Packages

Priced per person. Bar packages are reserved for groups of 12 and over.

Silver: Wine & Beer

2 Hours **60**

3 Hours **85**

Includes: sommelier selection of rosé, white and red wine; Sexy Fish lager. Add on: welcome cocktail, 20.

Gold: Wine, Beer & Spirits

2 Hours	**85**
3 Hours	**110**

Includes: welcome drink of prosecco; sommelier selection of rosé, white and red wine; Sexy Fish lager; spirits: Reyka vodka, Beefeater gin, Milagro Silver tequila, The Lost Explorer Espadín mezcal, Flor de Caña 4 year old rum, Maker's Mark bourbon, Monkey Shoulder scotch. Add on: welcome cocktail, 20.

Platinum: Wine, Beer, Spirits & Cocktails

2 Hours	**130**
3 Hours	**160**

Includes: welcome drink of champagne; sommelier selection of rosé, white and red wine; Sexy Fish lager; spirits: Ketel One vodka, Tanqueray No. Ten gin, Don Julio Blanco tequila, The Lost Explorer Espadín mezcal, Zacapa 23 rum, Bulleit bourbon, JW Black Label scotch, Martell VS cognac; cocktails: selection of 3 cocktails.

Beverage Guidelines

Beverage packages are for the entire group. All packages include soft beverages: Coke, Diet Coke, Sprite, ginger ale, ginger beer and club soda. Specialty cocktails and shots are not included in beverage packages. Beverages will be served to guests one at a time.

Important information

If you have a food allergy or a special dietary requirement, please inform a member of staff.

* 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.