Sunday Brunch 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/.

Sexy Sunday Brunch.

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.

Standard Brunch Experience · 78 per Person

2 hour limitless culinary experience.

To Start

For the table.

Japanese Bread Service

Miso Soup

Guacamole Nori Chips
Vegan

Salt & Pepper Squid

Prawn Gyoza
Lemongrass & Garlic

Culinary Showcase

Selection of Sushi*, Sashimi*, Salads and Raw* Bites

Mains

Select one.

Baby Chicken

Pickles

USDA Prime Skirt Steak*

6 Oz, Chimichurri

Salmon Teriyaki*

Goma & Watercress

Crispy Tofu & Avocado Salad

Vegan

Slow Cooked Brisket

4 Oz, Sexy Steak Sauce

Sides

For the table.

Kimchi Fried Rice

Add pork +9, add duck +12.

Grilled Sweet Corn

Shiso Ume Butter

Broccolini

Yuzu Chimichurri

Sexy Treats

Royal Baerii Caviar **+95**

30g

Grilled Lobster **+98**

Sansho Pepper & Shiso Butter

Japanese Kagoshima A5 Sirloin* **+80**

2 oz

Japanese Kagoshima A5 Fillet* **+96**

2 oz

Australian Wagyu Tomahawk* **+280**

32 oz

Grilled Branzino **+65**

Yuzu Beurre Blanc

Dessert Station

Selection of House-Made Japanese Sweets & Treats

Upgrade Your Brunch with Our Bottomless Experiences

All bottomless packages include cocktails and alcohol-free beverages.

With Champagne **120 per person**

Château de Bligny Grand Réserve N.V.

With Champagne & Rosé **150 per person**

Perrier-Jouët Grand Brut N.V. & Laurent-Perrier Cuvée Rosé N.V.

With Belle Epoque **300 per person**

Perrier-Jouët Belle Epoque 2018

Cocktails

Chios **18**

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

Brickell **18**

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

San Juan **18**

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

Mimosa **17**

sparkling wine, orange

Bellini **17**

sparkling wine, peach

Alcohol-Free Beverages

Cookies & Cream **16**

cacao, coffee, tofu, condensed milk

Brickell No. 2 **15**

lyre's white cane, mango, tamarind, sesame

Ch-Iki **15**

seedlip garden 108, rice orgeat, pink peppercorn, sticky mango, yuzu

Beverages will be served to guests one at a time. Beverage service concludes at the end of the 2-hour experience.

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.