

SUSHI

APPETIZERS TO SHARE

HOT

EDAMAME

bbq salt **7**

SHISHITO PEPPERS

pistachio & miso **10**

FRENCH ONION MISO SOUP

soft tofu, scallions, gruyere, onion confit **9**

KOREAN BRAVAS

kimchee, cilantro aioli, crispy garlic **12**

ROCKSHRIMP TEMPURA

"traditional" or "buffalo" **19**

JAPANESE FRIED CHICKEN

mustard miso, pickles, lettuce, kimchee, seaweed salt **15**

SALT & PEPPER SQUID

crispy garlic, shichimi, smoked ponzu **12**

SHORT RIB & TRUFFLE DUMPLINGS

corn, parmesan cheese, truffle oil **15**

COLD

TUNA PIZZA*

crispy tortilla, garlic aioli, truffle oil **16**

TUNA TARTARE*

capers, shallots, wasabi cream, sesame oil, nori chips **16**

WEDGE SALAD

baby iceberg, creamy ginger dressing, pearl onions, radishes, beets **9**

TOSTONES CON CEVICHE*

hamachi, ginger soy, cilantro, red onion **17**

SALMON TARTARE TAQUITO*

(2 PER ORDER)

avocado mousse, red pico de gallo, masago roe **12**

SCREAMING ORGASM*

seared bigeye tuna, spicy ponzu, daikon, masago roe **16**

PB VEGAN PIZZA

ahimi, avocado, seaweed, sesame, truffle oil, sea salt **10**

PUBBELLY ROLLS

BIGEYE TUNA*

spicy tuna "arroz pegao", truffle oil, sea salt **17**

BUTTER KRAB ROLL*

goma soy paper, kanikama, ponzu, warm clarified butter **14**

ROCKSHRIMP TEMPURA*

avocado, mango, spicy tuna, spicy mayo **16**

CRISPY SALMON ROLL*

cream cheese, avocado, eel sauce, spicy mayo, crispy panko **16**

THE HEAT ROLL*

spicy tuna, nori tempura flakes, albacore, garlic ponzu, garlic aioli **16**

YELLOWTAIL*

green soy paper, truffled yuzu, kanikama, nori tempura flakes **17**

WAGYU BEEF TARTARE*

gochujang mustard, avocado, sesame, truffle poached egg **16**

NAVARRO SALMON*

krab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce **15**

I AM SALMON

salmon, shichimi soy paper, chives, red onion, wasabi aioli **16**

OCTOPUS CEVICHE

avocado, red onion, tempura flakes, yuzu, ginger soy **16**

SAKE ABURI*

kanikama, seared salmon, yuzu miso, truffle oil, shichimi **17**

ARAÑA

soft shell crab, lettuce, serrano, avocado, tomatillo **17**

CRUNCHY QUINOA

shrimp, kanikama, crispy quinoa, avocado, ginger, jalapeño, spicy ponzu **14**

SPICY VEGGIE ROLL

ahimi, avocado, panko, cucumber, pear, mango, shichimi, jalapeño, garlic ponzu **10**

PB GRILL

DATES AVEC CHORIZO

bacon, goat cheese, piquillo **14**

TRUFFLE CORN

cotija, truffle crema, yuzu **10**

BABY BOK CHOY

garlic ponzu, black beans, red chili flakes **9**

JAPANESE EGGPLANT

red miso, garlic chips, chives, sesame **10**

BABY ZUCCHINI

yuzu truffle sauce, sesame **10**

CHICKEN YAKITORI

ginger miso, sesame seeds **10**

STEAK ANTICUCHO

rustic ají panca **17**

PORK BELLY

orange peel, tobanjan **16**

MISO BLACK COD

charred spring onions **29**

FILET MIGNON

yuzu truffle sauce, charred spring onions **35**

GRILLED OCTOPUS

spicy lemongrass, crispy garlic **18**

LAMB CHOPS 2 PCS

red miso, key lime **24**

SPARE RIBS

chinese bbq, pickles **19**

WILD MUSHROOM TOBAN

seasonal mushrooms, garlic, coconut milk, yuzu soy **18**

LOBSTER DYNAMITE

kanikama, masago, scallions, spicy mayo **24**

PB KIMCHEE FRIED RICE

pork belly, kimchee, garlic, peas, pineapple, soy **15**

HOUSE SASHIMI

RAW OYSTERS (HALF DOZEN)*

lime, ponzu, kimchee cocktail sauce **18**

CRISPY HAMACHI*

black truffle & yuzu soy, frites, sesame salt **17**

LEMONGRASS SALMON*

roasted peppers, tomatoes, hazelnuts, lime **16**

BIGEYE TUNA SASHIMI*

burrata, heirloom tomatoes, basil ponzu, olive oil **17**

HAMACHI POBLANO*

yuzu soy, roasted poblanos, cilantro, schichimi **17**

BAO BUNS

ARAÑA BAO

soft shell crab, mint, basil, cilantro, red curry **12**

BUFFALO CHICKEN

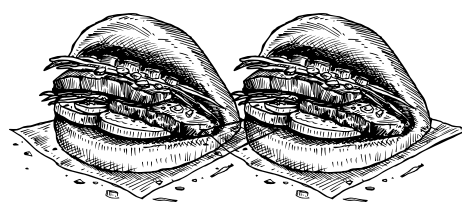
blue cheese, carrots, chives, buffalo sauce **11**

PORK BELLY

kimchi, cucumber, onion, sesame, hoisin **12**

SHIITAKE

crispy shallots, chives, tofu crema, black garlic sauce **10**



PB NIGIRIS

WAGYU CHIMICHURRI*

ají panca, cilantro, parsley, crispy garlic, sea salt **11**

TUNA CRISPY MISO*

maguro, crispy miso, sesame, truffle butter soy **8**

SHIROMI & FOIE*

white fish, foie gras, ginger, sesame **9**

CRISPY YELLOWTAIL*

black truffle yuzu soy, frites, chives **10**

BLACK SHICHIMI ABURI*

seared salmon, shichimi, yuzu truffle miso **8**

*Two pieces per order.



JOSÉ MENDÍN STORY

Chef José Mendín is a five-time James Beard Foundation Award nominee, a Food & Wine® magazine's People's Best New Chef Award nominee, and the recipient of the StarChefs Rising Star Restaurateur Award. He has appeared as a judge on Telemundo's MasterChef Latino and New York Times says his concepts are praised for having "fundamentally transformed the city's food landscape." Chef Mendín founded Pubbelly Sushi in 2011. The menu blends his native roots with Japanese ingredients to create inventive and playful dishes that pack serious flavor.

*There is a risk associated with consuming raw or undercooked foods such as meat, poultry, or seafood products. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of illness from raw oysters and should eat oysters fully cooked. 20% service charge included for parties of 6 or more.

SUSHI



WINES BY GLASS

ROSÉ

JUSTIN

rosé, Central Coast, 2018 **12**

BUBBLY

BIN 30

brut rosé, Australia, NV **10**

TORESELLA

prosecco, Italy, NV **11**

WHITES

VILLA SANDI

pinot grigio, Italy, 2018 **11**

LA PETITE PERRIÈRE

sauvignon blanc, France, 2019 **11**

LANDMARK

Overlook chardonnay, Sonoma, 2018 **13**

REDS

ELOUAN

pinot noir, Oregon Blend, 2018 **13**

UNO

malbec, Antigal, 2018 **11**

HAHN

cabernet, California, 2017 **13**

SAKES

COLD

HAKKAISAN TOKUBETSU HONJOZO

“EIGHT PEAKS”

classic-style with clean, dry, and mellow flavors **10 | 68**

KUBOTA SENJU GINJO

“1000 CELEBRATIONS”

delicate, clean and crisp finish perfectly layered & balanced **11 | 63**

BORN JUNMAI DAIGINJO

“GOLD”

lively aromas of green apple & peach, gentle yet complex notes of pears & citrus **12 | 78**

AMABUKI GIN NO KURENAI ROSE SAKE

“PINK FLOWER”

beautiful rosé hues from purple rice, touch of fruitiness balanced by crisp acidity **11 | 69**

JAPANESE MICRO BREWS

COEDO RURI

pilsner, Japan, 11oz **9**

COEDO SHIRO

hefeweizen, Japan, 11oz **9**

COEDO MARIHANA 9

session ipa, Japan, 11oz

OTHER BREWS

CUSQUEÑA

lager, Peru, 12oz **7**

MEDALLA LIGHT

lager, Puerto Rico, 10oz **7**

PUBBELLY LAGER

german-style lager, Biscayne Bay Brewery, FL, 12oz **8**

KIRIN ICHIBAN

lager, Japan, 12oz **7**

KIRIN LIGHT

lager, Japan, 12oz **7**

COCKTAILS

SIGNATURE

TEASY BEAR

junmai sake, green tea, honey, ginger **13**

LUCKY KAT

junmai sake, watermelon, thai basil, tapioca **13**

MILKY WAY

nigori saki junmai sake, lychee “milk”, passionfruit boba **12**

FU-MANCHU

junmai sake, pineapple, yuzu, spicy jalapeño syrup **12**

SANG’S GRJA

infused red wine, seasonal fruit, popping boba **12**

NON-ALCOHOLICS

JUICES

100% raw cold pressed juice, non-gmo, local & organic ingredients

D3+ 11

dragon fruit, pineapple, coconut water

P3+ 11

pineapple, mint, pear, apple

SODAS & DRINKS

Coke 12oz **4.50** Sprite 12oz **4.50**

Diet Coke 8oz **3.50** San Pellegrino 750ml **8**

Ginger Ale 10oz **4.50** Aqua Panna 750ml **8**

COCKTAILS WITH A TWIST

TIKI TIKI

Havana Club rum, papaya puree, coconut milk, lime juice **13**

THE KI CUP

New Amsterdam gin, chartreuse, salty lime foam, green tea, thyme **14**

THE RISING SUN

New Amsterdam vodka, jalapeño syrup, ginger, passionfruit foam **14**

MO MULA

New Amsterdam vodka, yuzu, cilantro, ginger beer **12**

RUSTY CHOPSTICK

Mars japanese whisky, drambuie, shiso, lemon **15**

LA CHULA

Maestro Dobel tequila, del maguey mezcal, watermelon, jalapeño syrup, lemon **13**

WINES BY BOTTLE

BUBBLY

VEUVE CLIQUOT

Yellow Label brut, champagne, NV **108**

PERRIER JOUET

La Belle Epoque brut, champagne, 2011 **250**

DOM PERIGNON

brut, champagne, 2009 **337**

TORESELLA

prosecco, Italy, NV **44**

BIN 30

brut rosé, Australia, NV **40**

ROSÉ

JUSTIN 46

rosé, Central Coast, 2018

MOULIN DE GASSAC 45

Guilhem rosé, France, 2018

WHITES

SANTA MARGHERITA

pinot grigio, Alto Adige, Italy, 2018 **48**

VILLA SANDI

pinot grigio, Italy, 2018 **44**

CHATEAU DE SANCERRE

Sancerre, Loire Valley, 2016 **63**

LA PETITE PERRIÈRE

sauvignon blanc, France, 2018 **44**

DUCKHORN

sauvignon blanc, Napa Valley, 2017 **63**

PATZ & HALL

chardonnay, Sonoma Coast, 2015 **52**

LANDMARK

Overlook chardonnay, Sonoma, 2018 **52**

REDS

SOTER

North Valley pinot noir, Oregon, 2016 **65**

CLOUDLINE

pinot noir, Oregon, 2018 **54**

FLOWERS

pinot noir, Sonoma Coast, 2017 **90**

ELOUAN

pinot noir, Oregon, 2018 **52**

UNO

malbec, Antigal, 2018 **44**

EMILIO MORO

Malleolus tempranillo, Ribera del Duero, 2015 **85**

HAHN

cabernet, California, 2017 **52**

REDS

HAHN

cabernet, California, 2017 **52**

THORN

merlot, Napa Valley, 2015 **115**

TURNBULL

Reserve Label, cabernet sauvignon, 2014 **185**

CAYMUS

cabernet sauvignon, Napa Valley, 2017 **213**