

SUSHI

Pubbelly

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

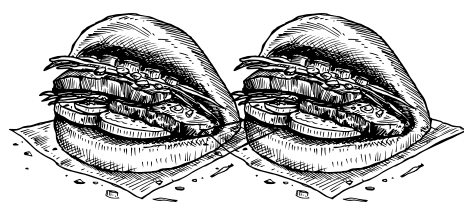
blue cheese, carrots, chives, buffalo sauce **11**

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**

TORSELLA
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 MARIHANA 9
session ipa, Japan, 11oz

COEDO SHIRO
hefeweizen, Japan, 11oz **9**

OTHER BREWS

CUSQUEÑA
lager, Peru, 12oz **7**

KIRIN ICHIBAN
lager, Japan, 12oz **7**

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

KIRIN LIGHT
lager, Japan, 12oz **7**

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

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 GRIA
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**

DRAFT BEERS

26 DEGREE CAPTAIN RON
hefeweizen, abv 5.6%
Pompano Beach, Florida **7**

BLUE MOON
belgian wheat ale, abv 5.4%
Golden, Colorado **7**

WYNWOOD LA RUBIA
blonde ale, abv 5%
Wynwood, Florida **7**

STELLA ARTOIS
belgian blonde lager, abv 5%
Belgium **7**

MONK IN THE TRUNK
american amber, abv 5.5%
Inlet Brewery, Florida **7**

FOUNDERS ALL DAY IPA
session ale, abv 4.7%, Michigan **8**

SOUTH BEACH IPA
blood orange ipa, abv 6.7%
Miami Beach, Florida **8**

CONCRETE BEACH HAVANA LAGER
vienna-style lager, abv 5.2%
Wynwood, Florida **7**

CIGAR CITY MADURO
brown ale, abv 5.5%
Tampa, Florida **8**

BISCAYNE BAY SAIREN'S SAISON
farmhouse ale-pilners,
pale, & wheat, abv 6.9%
Doral, Florida **8**

KAPITAN'S KOLSCH
german-style lager, abv 4.8%
Biscayne Bay Brewery, Florida **7**

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**

TORSELLA
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**