

# 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

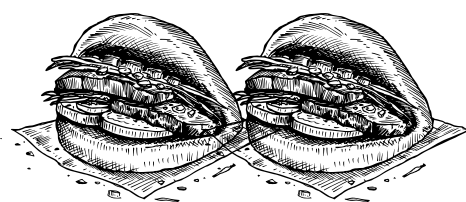
blue cheese, carrots, chives, buffalo sauce **11**

#### 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 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**

## 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**