There is a risk associated with consuming raw or undercooked foods such as meat, poultry, or seafood products. 20% service charge included for parties of 6 or more.

**APPETIZERS TO SHARE**

- **COLD**
  - SCREAMING ORGASM* 16
  - PB VEGAN PIZZA 10 [VG]
  - SALMON TARTARE TAQUITO* 12
  - WEDGE SALAD 9 [V]
  - SALT & PEPPER SQUID 12
  - ROCKSHRIMP TEMPURA 19
  - ROCKSHRIMP TEMPURA “traditional” or “buffalo”
  - JAPANESE FRIED CHICKEN 15
  - EDAMAME 7 [GF] [VG]
  - Dates Avec Chorizo 14 [GF]
  - Shiitake 10 [V]
  - Pork Belly 12
  - Tuna Pizza* 16
  - Tuna Tartare* 16
  - Natarro Salmon 15 [GF]
  - Truffle Corn 10 [GF] [V]
  - Tuna Tartare Bao* 12 [VG]
  - Baby Bok Choy 9 [VG]
  - Baby Zucchini 10
  - baby iceberg, creamy ginger dressing, truffle poached egg
  - Truffle Crema, yuzu
  - Crispy Garlic, chives, sesame
  - Crispy Quinoa 14 [GF]
  - Soft shell crab, lettuce, serrano, avocado, tomatillo
  - Shrimp, kimchi, crispy quinoa, avocado, garlic, jalapeño, spicy ponzu
  - Avocado, cucumber, pear, mango, shichimi, jalapeño, garlic ponzu
  - in collaboration with @thekithnchy
  - Asian lobster dynamite, spicy aioli
  - “cajun” kimchi sauce
  - Warm clarified butter
  - Fries, sesame
  - Sashimi, shichimi, yuzu truffle miso, truffle oil

- **HOT**
  - House Sashimi
  - Rockshrimp Tempura* 16
  - Rockshrimp Tempura “traditional” or “buffalo”
  - Yellowtail* 17
  - Spicy Tuna Roll* 17

- **SHORT RIB & TRUFFLE DUMPLINGS** 15
  - Salt & Pepper Squid 12
  - Crispy Garlic, shichimi, smoked ponzu
  - Shichimi, jalapeño, garlic ponzu
  - Seared Bigeye Tuna, spicy ponzu, daikon, avocado mousse, pico de gallo, masago roe
  - Seared Salmon, yuzu, truffle oil, shichimi
  - Soft shell crab, lettuce, serrano, avocado, tomatillo
  - Avocado, cucumber, pear, mango, shichimi, jalapeño, garlic ponzu
  - Asian lobster dynamite, spicy aioli

- **PB NIGIRIS**
  - I Am Salmon 16
  - Salmon, shichimi soy paper, chives, red onions, wasabi aioli
  - Octopus Ceviche 16
  - Avocado, red onion, nori tempura flakes, yuzu, ginger, soy
  - Sake Aburi 17
  - Kanikama, seared salmon, yuzu miso, truffle oil, shichimi
  - Arána 17
  - Soft shell crab, lettuce, serrano, avocado, tomatillo
  - Crispy Veggie Roll 10 [V]

- **PB GRILL**
  - Bigeye Tuna* 17
  - Spicy Tuna “arroz pegao,” truffle oil, sea salt
  - Butter Kraub Roll 14
  - Goma soy paper, kanikama, ponzu, warm clarified butter
  - I Am Salmon 16
  - Salmon, shichimi soy paper, chives, red onions, wasabi aioli
  - Octopus Ceviche 16
  - Avocado, red onion, nori tempura flakes, yuzu, ginger, soy
  - Sake Aburi 17
  - Kanikama, seared salmon, yuzu miso, truffle oil, shichimi
  - Arána 17
  - Soft shell crab, lettuce, serrano, avocado, tomatillo
  - Crispy Veggie Roll 10 [V]

- **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 Restaurant 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.
COCKTAILS

MO MULA 15
vodka, yuzu, cilantro, ginger beer

LA CHILA 15
tequila, mezcal, watermelon, jalapeño syrup, lemon

PUBBELLY MOJITO 15
blueberry acai vodka, rum, muddled blackberries, mint, lime, and cherry bitters, topped with prosecco

SAKES BY THE GLASS

COLD
HAKKAISAN TOKUBETSU HONJOZO 11
“EIGHT PEAKS” classic-style with clean, dry, and mellow flavors

KUBOTA SENJU GINJO 12
“1000 CELEBRATIONS” delicate, clean and crisp finish, perfectly layered and balanced

BORN JUNMAI DAIJINJO 14
“GOLD” lively aromas of green apple and peach, gentle, complex notes of pear and citrus

AMABUKI GIN NO KURENAI ROSE SAKE 12
“PINK FLOWER” rose hues from purple rice, touch of fruitiness balanced by crisp acidity

BEERS

COEDO RURI 9
pilsner, Japan, 11oz

COEDO MARIHANA 9
session IPA, Japan, 11oz

COEDO SHIRO 9
hefeweizen, Japan, 11oz

KIRIN CHIBA 8
lager, Japan, 12oz

KIRIN LIGHT 8
lager, Japan, 12oz

SAPPORO 8
lager, Japan, 12oz

MANGOLANDIA 8
mango blonde ale, Veza Sur, Wynwood, Florida, 12 oz

LUCKY BUDDHA 8
japanese rice lager, Australia, 12 oz

WYNWOOD LA RUBIA 8
blonde ale, Wynwood, Florida, 12 oz

SAKE COCKTAILS

TEASY BEAR 14
junmai sake, green tea syrup, fresh honey and ginger

LUCKY KAT 14
junmai sake, watermelon, thai basil, tapioca

MILKY WAY 13
nigori sake, junmai sake, lychee puree, passion fruit boba

FU-MANCHU 13
junmai sake, pineapple puree, yuzu, jalapeño syrup

MOCKTAILS

TIN TIN 15
rum, papaya puree, coconut milk, lime juice

THE RISING SUN 15
vodka, jalapeño syrup, ginger, passion fruit foam

RUSTY CHOPSTICK 15
japanese whisky, drambuie, shiso, lemon

SANS’S GRIA 13
red wine, seasonal fruit, boba, salty lime foam

TIKI TIKI 15
rum, papaya puree, coconut milk, lime juice

CURIOUSITIES

COEDO RURI 9
pilsner, Japan, 11oz

COEDO MARIHANA 9
session IPA, Japan, 11oz

COEDO SHIRO 9
hefeweizen, Japan, 11oz

KIRIN CHIBA 8
lager, Japan, 12oz

KIRIN LIGHT 8
lager, Japan, 12oz

SAPPORO 8
lager, Japan, 12oz

MANGOLANDIA 8
mango blonde ale, Veza Sur, Wynwood, Florida, 12 oz

LUCKY BUDDHA 8
japanese rice lager, Australia, 12 oz

WYNWOOD LA RUBIA 8
blonde ale, Wynwood, Florida, 12 oz

SODAS & DRINKS

COCK-A-DORA 8 OZ 4.50

DIET COCA-DORA 8 OZ 4.50

SPRITE 8 OZ 4.50

GINGER ALE 10 OZ 4.50

SAN PELLEGRINO 750 ML 8

AQUA PANNACIA 750 ML 8