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

HOT
EDAMAME 7 [GF] [VG]  broil salt
SHISHITO PEPPERS 10 [GF] [VG]  pickled and miso
FRENCH ONION MISO SOUP 9  soft tofu, scallions, gruyere, onion confit
KOREAN BRAVAS 12 [GF]  kimchee, cilantro aioli, crispy garlic
ROCKSHRIMP TEMPURA* 19 "traditional" or "buffalo"
JAPANESE FRIED CHICKEN 15 mustard miso, pickles, lettuce, kimchee, seaweed salt
SALT & PEPPER SQUID 12 [GF]  crispy garlic, shichimi, smoked ponzu
SHORT RIB & TRUFFLE DUMPLINGS 15 corn, parmesan cheese, truffle oil

COLD
TUNA PIZZA* 16 crispy tortilla, garlic aioli, truffle oil
TUNA TARTARE* 16 capers, shallots, wasabi cream, sesame oil, nori chips
WEDE SALAD 9 [V]  baby iceberg, creamy ginger dressing, pearl onions, radishes, beets
TOSTONES CON CHEVICHÉ 17 [GF]  hamachi, ginger soy, cilantro, red onion
SALMON TARTARE TAQUITO* 12 [GF]  avocado mousse, pico de gallo, masago roe

SPECIALS
SCREAMING ORGASM* 16 16
sea salt
avocado, seaweed, sesame, truffle oil,
PB VEGAN PIZZA   10   [VG]

PB GRILL
BIGEYE TUNA** 17 17
spicy tuna "arroz pegao," truffle oil, sea salt
BUTTER KRAK ROLL 14 14
goma soy paper, kanikama, ponzu, warm clarified butter
ROCKSHRIMP TEMPURA* 16 16
avocado, mango, spicy tuna, spicy mayo
CRISPY SALMON ROLL 16 16
cream cheese, avocado, eel, sauce, spicy mayo, crispy panko
THE HEAT ROLL* 16 16
spicy tuna, nori tempura flakes, albacore, garlic ponzu, garlic aioli
YELLOWTAIL* 17 17
green soy paper, truffled yuzu, kanikama, nori tempura flakes
WAGYU BEEF TARTARE 16 16
gochujang mustard, avocado, sesame, truffle poached egg
NAVARRO SALMON* 15 15
kanikama, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce
TRUFFLE CORN 10 [GF] [V] 10
cojita, truffle crema, yuzu
BABY BOK CHOI 9 [VG] 9
garlic ponzu, black beans, red chili flakes
JAPANESE EGGPLANT 10 [GF] [V] 10
red miso, garlic chips, chives, sesame
DATES AVEC CHORIZO 14 [GF] 14
bacon, goat cheese, pimiento
BABY ZUCCHINI 10 10
yuzu truffle, sesame seeds
CHICKEN YAKITORI 10 [GF] [V] 10
ginger miso, sesame seeds
STEAK ANTICUCHO 17 17
rustic aji panca
PORK BELLY 16 16
orange peel, tobani

I AM SALMON* 16 16
salmon, shichimi soy paper, chives, red onions, wasabi aioli
OCTOPUS Ceviche 16 16
avocado, red onion, nori tempura flakes, yuzu, ginger
SAGE ABRU 17 17
kanikama, seared salmon, yuzu miso, truffle oil, shichimi
ARAÑÁ 17 17
soft shell crab, lettuce, serrano, avocado, tomatillo
CRUNCHY QUINOA 14 14
shrimp, kimchi, crispy quinoa, avocado, ginger, jalapeño, spicy ponzu
SPICY VEGGIE ROLL 10 [V] 10
avocado, panko, cucumber, pear, mango, shichimi, jalapeño, garlic ponzu
THE NAUGHTY LOBSTER ROLL 20 20
in collaboration with @thenaughtyfork. Maine lobster dynamite, spicy aioli, “cajun” kimchee butter

ROCKSHRIMP TEMPURA* 16 16
kimchi, nori tempura flakes, truffle yuzu, chives salt
SPICY SQUID 12 12
seaweed salt, mustard miso, pickles, lettuce, kimchi
SHISHITO PEPPERS 10 [GF] [VG] 10
"traditional" or "buffalo"
EDAMAME 7 [GF] [VG] 7

OCTOPUS CEVICHE 16 16
seared salmon, shichimi, yuzu truffle miso
WASABI CHICKEN 14 14
black truffle yuzu soy, frites, chives
BLACK SHICHIMI ABRU 8 [GF] 8
seared salmon, shichimi, yuzu truffle miso
WASABI CHIMICHURRI 11 11
aji panca, cilantro, parsley, crispy garlic, sea salt

SPICY VEGGIE ROLL 10 [V] 10
shrimp, kanikama, crispy quinoa, avocado, garlic, ponzu

PB NIGIRIS
SHIITAKE 10 [V] 10
white fish, foie gras, ginger, sesame seeds

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

TUNA CRISPY MISO 8 8
maguro, crispy miso, truffle butter soy
SHIROMI & FIOLE* 9 9
white fish, fôie gras, ginger, sesame seeds
CRISPY YELLOWTAIL* 10 10
black truffle yuzu soy, frites, chives

DATA & IMAGES

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 winner 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.

#IWANTMYSUSHI

PUBBELLY GLOBAL
**DRAFT BEERS**

- **Blue Moon** 7
  - belgian wheat ale, abv 5.4%, Golden, Colorado

- **Wynwood La Rubia** 8
  - blonde ale, abv 5%, Wynwood, Florida

**BEERS**

- **Blue Moon** 7
  - belgian wheat ale, abv 5.4%, Golden, Colorado

- **Concreto Beach Havana Lager** 7
  - vienna-style lager, abv 5.2%, Wynwood, Florida

- **Founders All Day IPA** 8
  - session ale, abv 4.7%, Grand Rapids, Michigan

- **South Beach IPA** 8
  - blood orange ale, abv 6.7%, Miami Beach, Florida

**SAKES BY THE GLASS**

- **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 Daiginjo** 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

- **COLD**

  - **COEDO RURI** 9
    - pilssner, Japan, 11 oz
  
  - **COEDO MARIHANA** 9
    - session ipa, Japan, 11 oz
  
  - **COEDO SHIRO** 9
    - helweizen, Japan, 11 oz

- **SODAS & DRINKS**

  - **Coca-Cola** 8 oz  4.50
  
  - **Diet Coca-Cola** 8 oz  4.50
  
  - **Sprite** 8 oz  4.50
  
  - **Ginger Ale** 10 oz  4.50
  
  - **San Pellegrino** 750 ml  8
  
  - **Aqua Panna** 750 ml  8

- **ROSE**

  - **Justin** 13
    - rosé, Central Coast, California, NV

- **RED**

  - **ELOUAN** 14
    - pinot noir, Oregon, NV

  - **UNO** 12
    - malbec, Antigal, NV

  - **HARIN** 14
    - cabernet sauvignon, California, NV

- **WHITE**

  - **Villa Sandi** 12
    - pinot grigio, Italy, NV

  - **Los Vascos** 12
    - sauvignon blanc, Chile, NV

  - **Landmark Overlook** 14
    - chardonnay, Sonoma, NV

- **MOCKTAILS**

  - **Berry Passion** 7
    - fresh muddled blackberries and strawberries, shaken with agave nectar, guava, and fresh lemon juice, topped with club soda

  - **Watermelon Crush** 8
    - fresh watermelon juice shaken with mint, simple syrup, and fresh lime juice, topped with club soda

  - **Cucumber Rehab** 9
    - cold pressed ginger juice shaken with cucumber essence, yuzu, and raw honey

  - **Mighty Coco** 9
    - creme de coconut shaken with fresh pineapple puree, and muddled limes, topped with ginger beer

- **WINE BY THE GLASS**

  - **ROSÉ**

    - **BIN 30** 12
      - rosé, Australia, NV

    - **Toreseilla** 14
      - prosecco, Italy, NV

  - **RED**

    - **ELOUAN** 14
      - pinot noir, Oregon, NV

    - **UNO** 12
      - malbec, Antigal, NV

    - **HARIN** 14
      - cabernet sauvignon, California, NV

  - **WHITE**

    - **Villa Sandi** 12
      - pinot grigio, Italy, NV

    - **Los Vascos** 12
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    - **Landmark Overlook** 14
      - chardonnay, Sonoma, NV

- **COCKTAILS**

  - **Teasy Bear** 14
    - junmai sake, green tea syrup, fresh honey and ginger

  - **Lucky Kat** 14
    - junmai sake, watermelon, thai basil, tapioca

  - **Milk Way** 13
    - nigori sake, junmai sake, lychee puree, passion fruit boba

  - **Fu Manchu** 13
    - junmai sake, pineapple puree, yuzu, jalapeno syrup

  - **Sang’s Gria** 13
    - red wine, seasonal fruit, boba, salty lime foam

- **SASHIS & DRINKS**

  - **COCA-COLA** 8 oz  4.50
  
  - **Diet Coca-Cola** 8 oz  4.50
  
  - **Sprite** 8 oz  4.50
  
  - **Ginger Ale** 10 oz  4.50
  
  - **San Pellegrino** 750 ml  8
  
  - **Aqua Panna** 750 ml  8

  - **Biscayne Bay Sairen’s Saison** 8
    - farmhouse ale-pilnsers, pale, and weat, abv 6.9%, Doral, Florida

  - **South Beach IPA** 8
    - blood orange ale, abv 6.7%, Miami Beach, Florida

  - **Concrete Beach Havana Lager** 7
    - vienna-style lager, abv 5.2%, Wynwood, Florida

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