HOT
EDAMAME 7 [GF] [VG]
blq salt
SHISHITO PEPPERS 10 [GF] [VG]
pistacho and miso
FRENCH ONION MOSO SOUP 9
soft tofu, scallions, gruyere, onion confit
KOREAN BRAVAS 12 [GF]
imchiche, cilantro aioli, crispy garlic
ROCKSHRIMP TEMPURA 19
"traditional" or "buffalo"
COLD
SCREAMING ORGASM* 16
sea salt
PB VEGAN PIZZA 10   [VG]
avocado, seaweed, sesame, truffle oil,
maggro roe
TOSTONES CON CEVICHE* 17
pearl onions, radishes, beets
BABY BOK CHOY 9   [VG]
garlic ponzu, black beans, red chili
GRAINS
JAPANESE EGGPLANT 10   [GF] [V]
red miso, garlic chips, chives, sesame
DATES AVEC CHORIZO 14   [GF] [V]
bacon, goat cheese, pupillo
BABY ZUCCHINI 10
avocado mousse, pico de gallo, masago roe
PB VEGAN PIZZA 10   [VG]
avocado, seaweed, sesame, truffle oil,
salt
*There is a risk associated with consuming raw or undercooked foods and/or meat, poultry, or seafood products. 20% service charge included for parties of 6 or more.

CHEF JOSÉ MENDÍN STORY

José Mendín is a five-time James Beard Foundation Award nominee, a Food & Wine magazine’s People’s Best New Chef Award winner, 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.
SODAS & DRINKS

**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

**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

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

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

WINES BY THE GLASS

**Rosé**
JUSTIN 13
rose, Central Coast, California, NV

**Bubbly**
BIN 30 12
brut rosé, Australia, NV

**Toresella** 14
prosecco, Italy, NV

**White**
VILLA SANDI 12
pinot grigio, Italy, NV

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

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

**Red**
ELOQUA 14
pinot noir, Oregon, NV

**Uno** 12
malbec, Antigal, NV

**Hahn** 14
cabernet sauvignon, California, NV

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