

<p><b>CHEF'S SASHIMI</b></p> <p><i>A variety of Sashimi selected by our Chef</i></p> <p><b>6 PIECES 15 - 12 PIECES 28 18 PIECES 40</b></p>	<p><b>OUR CLASSICS</b></p> <p><b>TUNA PIZZA</b> crispy tortilla, garlic aioli, truffle oil .....16*</p> <p><b>EDAMAME</b> bbq salt .....7</p> <p><b>TUNA TARTARE</b> capers, shallots, tosau, wasabi cream, sesame oil, potato chips .....16*</p> <p><b>TOSTONES CON CEVICHE</b> hamachi ginger soy, cilantro, red onion .....17*</p> <p><b>ROCKSHRIMP TEMPURA</b> "traditional" or "buffalo".....19</p>	<p><b>RAW OYSTERS</b></p> <p>- Daily Selection - lime, ponzu kimchee cocktail sauce</p> <p><b>HALF DOZEN 18</b></p>
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**SNACKS**

**SALMON TARTARE TAQUITO (2 per order)** 12\*  
avocado mousse, red pico de gallo, masago roe

**SHRIMP CEVICHE TAQUITO (2 per order)** 12\*  
japanese spicy cocktail sauce

**SCREAMING ORGASM** 16\*  
seared bigeye tuna, spicy ponzu, daikon, masago roe

**SNAPPER SALAD** 15  
bean sprouts, tomatoes, amazu ponzu, shichimi

**SALT & PEPPER SQUID** 12  
crispy garlic, shichimi, smoked ponzu

**FRENCH ONION SOUP** 9  
soft tofu, scallions, gruyere, onion confit

**ROBATA GRILL**

**CHICKEN YAKITORI** 10  
ginger miso, sesame seeds

**STEAK ANTICUCHO** 17  
rustic aji panca

**PORK BELLY** 12  
orange peel & tobanjan

**MISO BLACK COD** 23  
charred spring onions

**FILET MIGNON** 27  
yuzu truffle, charred spring onions

**GRILLED OCTOPUS** 18  
spicy lemongrass, crispy garlic

**LAMB CHOPS** 7 ea.  
red miso, key lime

**SPARE RIBS** 19  
chinese BBQ, pickles

**HAMACHI KAMA** 20  
baby bok choy, crumbled black beans

**SEA SCALLOPS (2 PIECES)** 14  
miso butter, yuzu-truffle sauce

**VEGETABLES**

**TRUFFLE CORN** 8  
cotija, truffle crema, yuzu

**JAPANESE BRAVAS** 10  
kimchee, cilantro aioli, crispy garlic

**WEDGE SALAD** 9  
baby iceberg lettuce, creamy ginger dressing, radishes, beets

**BABY BOK CHOY** 9  
garlic ponzu, black beans, red chili flakes

**JAPANESE EGGPLANT** 10  
red miso, garlic chips, chives, sesame

**HEIRLOOM TOMATOES & BURRATA** 10  
pearl onions, basil ponzu

**SHIMEJI BUTTER** 11  
seasonal mushrooms, sake, yuzu

**SHISHITO PEPPERS** 10  
miso & pistachio

**BABY ZUCCHINI** 10  
yuzu-truffle sauce, sesame

**EXTRA SIDE OF SAUCE** 1

**SUSHI BAR**

**PUBBELLY ROLLS**

**BIGEYE TUNA** 16\*  
spicy tuna "arroz pegao", truffle oil, sea salt

**BUTTER KRAB ROLL** 12\*  
goma soy paper, kanikama, ponzu, warm clarified butter

**ROCKSHRIMP TEMPURA** 16\*  
avocado, mango, spicy tuna tartare, spicy mayo

**CRISPY SALMON ROLL** 13\*  
cream cheese, eel sauce, spicy mayo, crispy panko

**THE HEAT ROLL** 16\*  
spicy tuna, nori tempura flakes, albacore, garlic ponzu, spicy mayo

**YELLOWTAIL** 16\*  
green soy paper, truffled yuzu, kanikama, nori tempura flakes

**WAGYU BEEF TARTARE** 15\*  
gochujang mustard, avocado, sesame, truffle poached egg

**NAVARRO SALMON** 15\*  
crab, serrano peppers, mozzarella, crispy onions, spicy mayo, eel sauce

**OCTOPUS CEVICHE** 15\*  
avocado, red onion, tempura flakes, yuzu, ginger soy

**HAMACHI G ROLL** 16\*  
hamachi tartare, crispy garlic, cucumber, avocado, chili oil

**PUBBELLY SUSHI TO GO**

REQUEST OUR TO GO MENU FROM YOUR SERVER

NOW DELIVERING WITH POSTMATES AND UBER EATS

OR

VISIT [WWW.PUBBELLYSUSHI.COM](http://WWW.PUBBELLYSUSHI.COM)

**SUSHI OR SASHIMI / PRICED PER PIECE**

**BIGEYE TUNA - Ecuador** ..... 2.5\*

**EEL - China** ..... 5

**HAMACHI - Kyushu** ..... 3\*

**SALMON - Scotland** ..... 2\*

**MADAI - Kumamoto Japan** ..... 2\*

**FLUKE - Jeju Island** ..... 3\*

**IKURA - Japan** ..... 5\*

**OCTOPUS - Spain** ..... 2

**SCALLOP - Hokkaido - Japan** ..... 3.5\*

**UNI - Japan** ..... 8\*

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**YUKKE WAGYU TARTARE - spicy miso, quail egg** ..... 12\*

**TUNA POKE - seaweed, ogo, red onion, sesame sweet soy** ..... 12\*

**SALMON KIMCHEE POKE - seaweed, ogo, red onion, garlic aioli** ..... 8\*

**PUBBELLY SASHIMI**

**BIGEYE TUNA - ECUADOR** 16\*  
basil vinegar, stracciatella, heirloom tomato

**HAMACHI JALAPENO - KYUSHU** 15\*  
yuzu soy, cilantro, roasted poblanos

**WHITE FISH - DAILY CATCH** 14\*  
passion fruit ponzu, pineapple, serrano peppers, corn nuts

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk of serious illness from raw or undercooked foods.

20% service charge included for parties of 6 or more people

<b>CHEF PARTNER</b> José Mendín	<b>SUSHI CHEF</b> Yuki Ieto	<b>EXECUTIVE CHEF</b> Jorge Mijangos
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