SEXY FISH

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CONTENTS

RAINBOW REEF ROOM | 4

POSEIDON'S TABLE | 5

CHEF'S TABLE | 7

LARGE TABLE | 8

BAR RECEPTIONS | 9

EXCLUSIVE HIRE | 10

FOOD AND DRINKS MENU | 12

CANAPÉS MENUS | 24

CELEBRATION CAKE MENU | 26



RAINBOW REEF ROOM

SEXY FISH PAIRS CONTEMPORARY CUISINE WITH CUTTING-EDGE ART AND DESIGN TO CREATE A DYNAMIC NEW DINING EXPERIENCE.

THE RAINBOW REEF ROOM IS AN EXCLUSIVE AND DRAMATICALLY DESIGNED PRIVATE DINING SPACE, WHICH SITS ADJACENT TO THE MAIN RESTAURANT. THE ROOM HAS ILLUMINATED AGATE FLOORING, BLUE SILK CLADDED PANELS, COMFORTABLE CORAL LEATHER SEATING AND A LIVE CORAL FISH TANK WHICH STRETCHES ACROSS THE ENTIRE BACK WALL OF THE ROOM. THE SPACE ALSO FEATURES A RETRACTABLE SHADE THAT OPENS UP TO THE MAIN DINING HALL, ALLOWING GUESTS TO BE PART OF THE RESTAURANT EXPERIENCE IF THEY DESIRE OR KEPT CLOSED FOR A MOMENT OF ESCAPISM.

ENQUIRE NOW

VIEW THE SPACE

45

SEATED

50

STANDING



POSEIDON'S TABLE

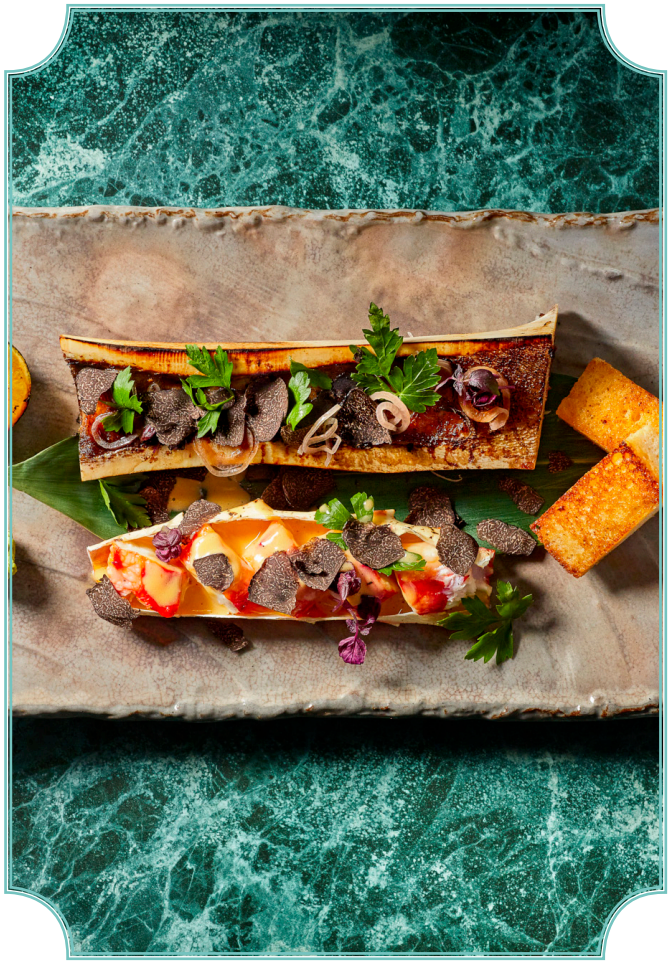
ENJOY OUR SEMI-PRIVATE DINING TABLE WITHIN OUR RAINBOW REEF ROOM. WHETHER YOUR VIEW IS THE MAIN DINING HALL OR THE CORAL REEF TANK, YOUR GUESTS WILL FEEL AS IF THEY'VE TRANSPORTED INTO AN UNDERWATER OASIS PARADISE. THIS IS A GREAT OPTION TO ENJOY THE EXCLUSIVE FEEL OF A PRIVATE DINING SPACE WHILE STILL REMAINING IN AN INTIMATE SOCIAL SETTING WITH NEARBY DINING GUESTS.



20

GUESTS SEATED









18

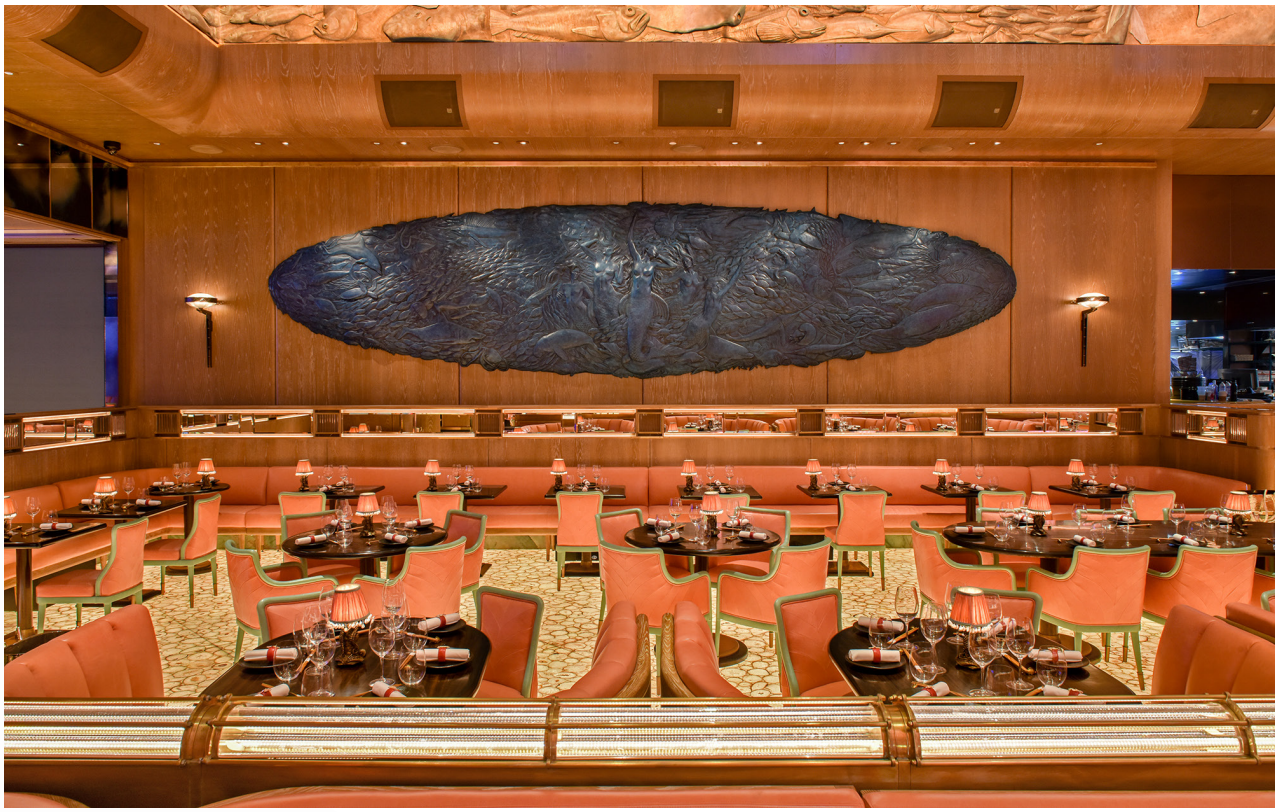
GUESTS MAXIMUM



CHEF'S TABLE

THE SEMI PRIVATE DINING TABLE IS PERFECT FOR PARTIES OF UP TO 18 GUESTS, WHERE YOU CAN ENJOY ALL OF THE RESTAURANT SURROUNDINGS, BUT WITH JUST ENOUGH PRIVACY FOR YOUR EXCLUSIVE LUNCH OR DINNER.

THIS TABLE IS ON AN ELEVATED PLATFORM THAT OVERLOOKS THE MAIN DINING ROOM. IT FEATURES A VIEW OF THE MOST EXTRAVAGANT WINE COLLECTION IN MIAMI.



LARGE TABLE

PERFECT FOR LARGE GROUPS OF UP TO 14 GUESTS WHO PREFER TO STAY WITHIN THE ACTION OF OUR MAIN DINING ROOM. GUESTS MAY STILL ENJOY DINING FROM OUR GROUP MENUS AND FROM ALL THE PERSONALIZED SERVICES AVAILABLE FOR LARGE GROUPS HERE.



100

GUESTS MAXIMUM

BAR RECEPTIONS

WHETHER YOU'RE LOOKING TO HOST A COCKTAIL RECEPTION FOR GROUPS OF UP TO 100 GUESTS, OR A SMALLER EVENING DRINKS RECEPTION WITH CANAPES IN A SEMI-PRIVATE BAR AREA, WE OFFER THE PERFECT SETTING FOR A SOCIAL GATHERING AROUND THE ICONIC PINK ONYX BAR FEATURING DRAMATIC ARTWORK BEAUTIFULLY DISPLAYED AROUND AND ABOVE YOUR GUESTS.



250

SEATED

350

STANDING

EXCLUSIVE HIRE

OUR UNDERWATER INSPIRED INTERIOR WITH TEN ORIGINAL DAMIEN HIRST ARTWORKS AND A DRAMATIC FRANK GEHRY INSTALLATION SETS THE STAGE FOR YOUR EVENT. COMBINE THIS WITH DELECTABLE ASIAN INSPIRED DINING, CREATIVELY DELICIOUS COCKTAILS, AND AN EXTENSIVE CHAMPAGNE AND WINE LIST. TOGETHER WE CAN CREATE EXCEPTIONAL AND MEMORABLE EVENTS.

WHETHER YOU'RE LOOKING TO HOST A STANDING COCKTAIL RECEPTION FOR UP TO 350 OR A SIT DOWN DINING EXPERIENCE FOR UP TO 250 GUESTS, THE RESTAURANT CAN BE EXCLUSIVELY RESERVED FOR LUNCH OR DINNER. FOR PRIVATE EVENING EVENTS, YOUR GUESTS MAY ALSO BE ENTERTAINED BY OUR DJS, DANCERS, ALLURING MERMAIDS, AND OTHER WORLD-CLASS ENTERTAINMENT.




SEXY FISH
2019
PINOT NOIR
NAPA VALLEY
AS ONE CRU



FOOD AND DRINKS MENU

THE MENUS

OUR CHEF DIRECTOR HAS CAREFULLY CURATED A SELECTION OF DELECTABLE MENUS ESPECIALLY CREATED FOR EVENTS AND RECEPTIONS. THESE INCLUDE THE VERY BEST SEASONAL INGREDIENTS WITH A FOCUS ON FISH AND SEAFOOD. THE MENUS HAVE BEEN DESIGNED TO SUIT ALL TASTES AND OCCASIONS AND TAKE ON DIFFERENT FORMATS.

OUR DINING MENUS ARE EACH NAMED AFTER FAMOUS CORALS, BECAUSE CORAL REEFS FORM A KEY PART OF OCEAN LIFE, AND AMONGST MANY OTHER VITAL FEATURES THEY CREATE A SOCIAL GATHERING PLACE FOR MANY OF THE OCEAN'S SPECIES AND CHARACTERS.

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY

WE ARE HAPPY TO CATER FOR GUESTS WITH SPECIFIC DIETARY REQUIREMENTS AND ARRANGE ALTERNATIVE DISHES WHERE REQUIRED.

ALL MENUS ARE SERVED SHARING STYLE WHICH REFLECTS OUR MAIN RESTAURANT SERVICE, WITH ALL THE DISHES BEING SERVED ON PLATTERS IN THE MIDDLE OF THE TABLE.





FOOD AND DRINKS MENU

COCKTAILS

WE ARE ABLE TO OFFER A COLLECTION OF EXQUISITE COCKTAILS AND CLASSIC BEVERAGES IN THE PRIVATE DINING ROOM, ALL CREATED BY ONE OF OUR SKILLED BARTENDERS. WE CAN SERVE ANY OF THOSE FOUND IN THE ATTACHED MENU THROUGHOUT THE EVENING, IN ADDITION TO CREATING FURTHER CHOICES ON REQUEST BY WAY OF A PRE-ORDER WITH OUR EXPERIENCED BAR TEAM.

WINE & SAKE

OUR SOMMELIER HAS PUT TOGETHER A LIST OF CHAMPAGNES, FINE WINES, AND SAKE TO COMPLEMENT THE ASIAN INFLUENCED DISHES. THE BALANCED AND THOUGHT-PROVOKING WINE LIST COLLATES VINTAGES AND CEPAGES FROM ALL OVER THE WORLD.

** PRESELECTION OF BEVERAGES, INCLUDING COCKTAILS, WINE OR CHAMPAGNE, IS REQUIRED FOR LARGE GROUP DINING TO PROVIDE BEST FLOW IN SERVICE



SEA FAN

45 PER PERSON

(MONDAY – FRIDAY SERVED FOR LUNCH ONLY)

SHAREABLE STARTERS PLUS A SELECTION OF

3 MAINS AND 1 DESSERT TO BE SERVED FAMILY STYLE



SALT & PEPPER SQUID

CRISPY DUCK WATERMELON SALAD

YELLOWTAIL SASHIMI & GREEN MANDARIN PONZU

STEAMED SEA BASS, CHILLI & SOY

BABY CHICKEN, CHICKPEAS & YUZU

SPICY SKIRT STEAK*

GREEN DONBURI (V)

SALMON TERIYAKI

GOLD FISH & COFFEE OR TEA

SEASONAL FRUIT

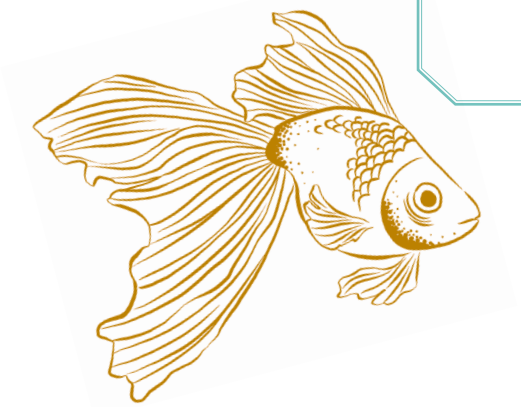
CHOCOLATE & SALTED CARAMEL DELICE

ADD ON

35 PER PERSON

HALF LOBSTER & SANCHO

WAGYU A5 SIRLOIN 2OZ



(V) VEGETARIAN

A SERVICE CHARGE OF 20%, 5% ADMIN FEE AND TAX WILL BE ADDED TO YOUR FINAL BILL.
ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES.

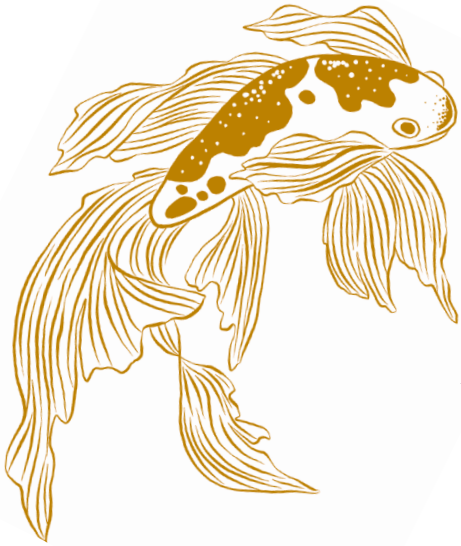
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

SEAWHIP

65 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE

(SERVED MONDAY - FRIDAY FOR LUNCH ONLY)



SALT & PEPPER SQUID

CRISPY DUCK & WATERMELON SALAD

YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU

PRAWN GYOZA, SOY & GINGER DRESSING

EDAMAME & SZECHUAN PEPPER GYOZA (VG)

STEAMED SEA BASS, CHILI & SOY

1/2 BABY CHICKEN YUZU

KIMCHI FRIED RICE

CHOCOLATE & SALTED CARAMEL DELICE

ADD 3 CANAPÉS

$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER



(VG) VEGAN

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STAR

140 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE



SALT & PEPPER SQUID

THINLY SLICED SMOKED ORA KING SALMON BAO BUN

SEA BASS CRUDO

YELLOWTAIL SASHIMI & GREEN MANDARIN PONZU

EDAMAME & SZECHUAN PEPPER GYOZA (VG)

GRILLED SWEET POTATO, COCONUT & WASABI FOAM (VG)

CHILEAN SEA BASS, RAMSON MISO & TRUFFLE

PRIME SPICY BEEF TENDERLOIN

VANILLA CHEESECAKE & DONUTS

ADD 3 CANAPÉS

$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER



(VG) VEGAN

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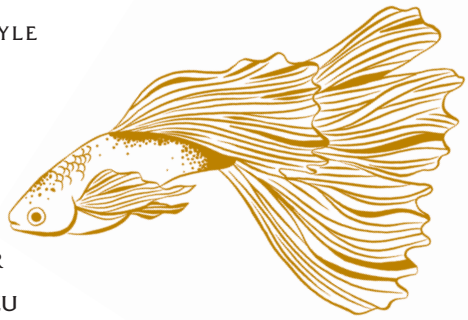
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FLOWER GARDEN

VEGETARIAN

95 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE



EDAMAME GYOZA & SZECHUAN PEPPER

GREEN HOUSE SALAD, FETA & OLIVE YUZU

VEGAN SUSHI PLATTER

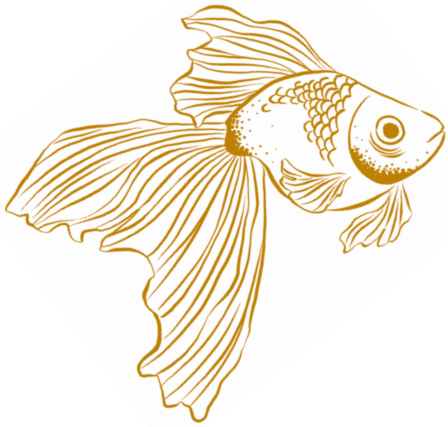
SWEET CORN FRIED RICE

CRISPY TOFU SALAD

GREEN ASPARAGUS, WAFU SAUCE

CARAMELIZED MUSHROOMS

EXOTIC FRUIT PLATTER OR SORBET



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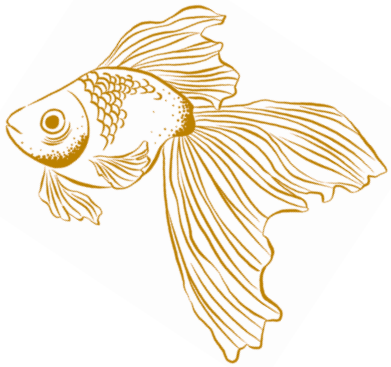
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CARNATION

180 PER PERSON



DISHES ARE TO BE SERVED FAMILY STYLE

SALT & PEPPER SQUID

TUNA BELLY* KOMBU CURED & SMOKED

SALMON TARTARE & KOREAN SPICE

CRISPY DUCK & WATERMELON SALAD

WAGYU GYOZA, FOIE GRAS & TRUFFLE

GRILLED TIGER PRAWN, CHILI & LIME SKEWER

CARAMELIZED BLACK COD & SPICY MISO

PRIME SPICY BEEF TENDERLOIN



VANILLA CHEESECAKE & DONUTS

ADD 3 CANAPÉS

$18 PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER

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BUBBLE

260 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE



TUNA BELLY* KOMBU CURED & SMOKED
ERYNGII MUSHROOM TEMPURA & TRUFFLE
OYSTERS, CHILI

LOBSTER TEMPURA, SMOKED MARIE ROSE DIP
BEEF CARPACCIO, BONE MARROW & TRUFFLE
CRISPY DUCK & WATERMELON SALAD

SEXY SASHIMI PLATTER, PREMIUM SELECTION

GRILLED SCALLOP, APPLE & JALAPENO
CARAMELIZED BLACK COD & SPICY MISO
WAGYU & KING CRAB, BBQ

SEXY EVER AFTER DESSERT PLATTER



ADD 3 CANAPÉS
PER PERSON

SEXY CROQUETTES
CRISPY PINK SHRIMP & YUZU KOSHO DIP
WATERMELON, FETA & SHISO SKEWER

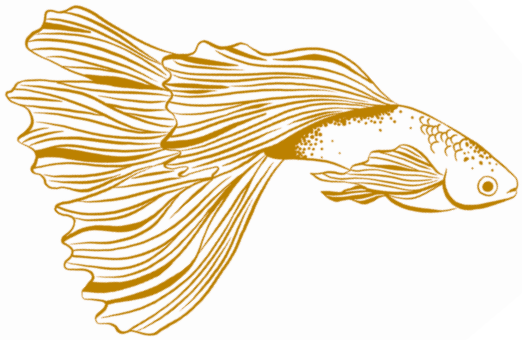
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VENUS

460 PER PERSON

DISHES ARE TO BE SERVED FAMILY STYLE



CRISPY PINK SHRIMP & YUZU KOSHO DIP

THINLY SLICED SMOKED ORA KING SALMON BAO BUN

YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU

LOBSTER TEMPURA & SMOKED MARY ROSE

CRISPY DUCK & WATERMELON SALAD

SELECTION OF NIGIRI & SASHIMI

ERYNGII MUSHROOM TEMPURA & TRUFFLE

CHILEAN BASS, RAMSON MISO & TRUFFLE

WAGYU TOMAHAWK & POTATO FOAM, TRUFFLE

SEXY EVER AFTER DESSERT PLATTER

ADD 3 CANAPÉS

PER PERSON

SEXY CROQUETTES

CRISPY PINK SHRIMP & YUZU KOSHO DIP

WATERMELON, FETA & SHISO SKEWER



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FISH

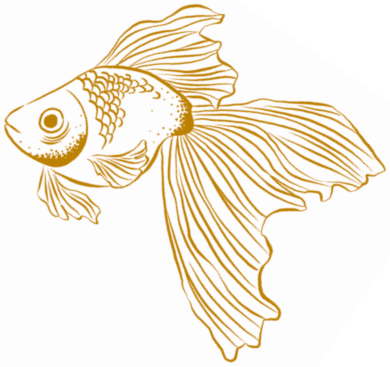

SEXY FISH




EXIT







CANAPÉS MENUS

WATERMELON , FETA & SHISO SKEWER 6

SEXY CROQUETTE 5

CRISPY PINK SHRIMP & YUZU KOSHO DIP 5

PORK BELLY, PICKLED NASHI PEARS, MUSTARD MISO 6

WATERMELON, DUCK & PEA SHOOTS 7.5

PRAWN SKEWER, CHILI & LIME DRESSING 7

TOFU, AVOCADO, MAPLE SYRUP DRESSING 6

PRAWN GYOZA , SOY & GINGER DRESSING 7

WAGYU GYOZA, FOIE GRAS & TRUFFLE 8

EDAMAME GYOZA & SECHUAN PEPPER 6

CURED ORA KING SALMON BAO BUN 11

SWEET POTATO SKEWER, LEMONGRASS 5

KING CRAB CALIFORNIA ROLL 7

PRAWN TEMPURA ROLL 6

SALMON AVOCADO ROLLL 6

SCALLOPS & FOIE GRAS ROLL 9

GREEN GOODNESS ROLL 6

SELECTION OF NIGIRIS 8
BLUE FIN, TUNA, YELLOWTAIL, SALMON

JAPANESE FISH OF THE DAY 12

WARM CINNAMON DONUTS 6



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CELEBRATION CAKE MENU

*ALL CAKE ORDERS MUST BE SUBMITTED 72 HOURS IN ADVANCE



SEXY SNICKERS CHOCOLATE
40 PEOPLE

JIVARA MILK CHOCOLATE SPONGE, MI-AMERE NAMELAKA, ROASTED GOLDEN PEANUT CARAMEL, TROPICAL CREAMY

268



VELVET ROUGE
20 - 30 PEOPLE

RED VELVET SPONGE, CREAM CHEESE, PRALINE, MIXED BERRY

200



COCONUT EXOTICA
20 - 30 PEOPLE

TAHITIAN SPONGE, CREME DE COCONUT CITRON, EXOTIC GELEE, TOASTED COCONUT

200

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CONTACT US

TO ENQUIRE ABOUT PRIVATE EVENTS & CELEBRATIONS
PLEASE CONTACT OUR PRIVATE DINING TEAM
EVENTS.MIAMI@SEXYFISH.COM OR CALL **(305)-889-7888 EXT 105**

SEXY FISH, 1001 S MIAMI AVENUE, FLORIDA 33130

SEXYFISHMIAMI.COM

ENQUIRE NOW