

<b>CHEF'S SELECTION</b>	<b>OUR CLASSICS</b>	<b>TAQUITOS</b>
<p><i>A variety of Sushi or Sashimi selected by our Chef</i></p> <p><b>6 PIECES 15 - 12 PIECES 28-18 PIECES 40</b></p>	<p><b>TUNA PIZZA*</b> crispy tortilla, garlic aioli, truffle oil .....10</p> <p><b>EDAMAME</b> sea salt .....6</p> <p><b>TUNA TARTARE*</b> capers, shallots, tozazu, wasabi cream, sesame oil, nori chips .....12</p> <p><b>TOSTONES CON CEVICHE*</b> hamachi, ginger soy, cilantro, red onion, yuzu .....16</p> <p><b>ROCKSHRIMP TEMPURA</b> "traditional" or "buffalo".....19</p>	<p style="text-align: center;"><i>Spicy Tuna</i></p> <p style="text-align: center;"><i>Yellowtail Ceviche</i></p> <p style="text-align: center;"><i>Lemongrass Salmon</i></p> <p style="text-align: center;"><i>Shrimp Ceviche</i></p> <p style="text-align: center;"><b>CHOICE OF 4 16</b></p>
<p><b>SNACKS</b></p> <p><b>DATES AVEC CHORIZO</b> 9 spicy tomato sauce, goat cream, bacon, scallions</p> <p><b>WAGYU BEEF TARTARE*</b> 12 tobanjan, yuzu dijonnaise, capers, apples, goat butter toast</p> <p><b>SALT &amp; PEPPER CALAMARI</b> 12 crispy garlic, shichimi, smoked ponzu</p> <p><b>SHORTRIB GYOZAS</b> 14 black truffle, yellow corn soy, parmesan</p> <p><b>SHISHITO PEPPERS</b> 10 miso &amp; pistachio</p> <p><b>JAPANESE BRAVAS</b> 10 kimchee, cilantro aioli, crispy garlic</p>	<p style="text-align: center;"><b>SUSHI BAR</b></p> <p style="text-align: center;"><b>PUBBELLY ROLLS</b></p> <p><b>BIGEYE TUNA*</b> 17 spicy tuna "arroz pegao", truffle oil, sea salt</p> <p><b>BUTTER CRAB ROLL*</b> 12 goma soy paper, snow crab, ponzu, warm clarified butter</p> <p><b>ROCKSHRIMP TEMPURA*</b> 16 avocado, mango, spicy tuna tartare, spicy mayo</p> <p><b>CRISPY SALMON ROLL*</b> 13 cream cheese, eel sauce, spicy mayo, crispy panko</p> <p><b>TIGUERASO*</b> 16 shrimp tempura, spicy tuna, avocado, kanikama</p> <p><b>YELLOWTAIL*</b> 16 green soy paper, truffled yuzu, kanikama, nori tempura flakes</p> <p><b>WAGYU BEEF TARTARE*</b> 16 gochujang mustard, avocado, sesame, truffle poached egg, green apple</p> <p><b>NAVARRO SALMON*</b> 12 crab, serrano peppers, mozzarella, crispy onions, spicy mayo</p> <p><b>DRAGON ROLL*</b> 18 shrimp tempura, eel, avocado, kanikama</p> <p><b>THE HEAT ROLL*</b> 16 spicy tuna, nori tempura flakes, albacore, garlic ponzu, spicy mayo</p> <p><b>HAMACHI G ROLL*</b> 16 hamachi tartare, crispy garlic, cucumber, avocado, chili oil</p> <p><b>SPICY LOBSTER TEMPURA*</b> 18 lobster, por tobello, tomato, sweet chili mayo</p>	
<p><b>SOUPS &amp; SALADS</b></p> <p><b>MISO SOUP</b> 8 soft tofu, scallions</p> <p><b>WEDGE SALAD</b> 10 iceberg wedge, white ginger dressing, radishes, beets</p> <p><b>"SCREAMING ORGASM"*</b> 14 seared bigeye tuna, spicy ponzu, daikon, masago roe</p> <p><b>HAWAIIAN POKI*</b> 11 wakame, masago roe, tuna, poki sauce</p> <p><b>HEIRLOOM TOMATOES &amp; BURRATA</b> 10 pearl onions, basil ponzu</p>	<p style="text-align: center;"><b>SUSHI OR SASHIMI / PRICED PER 2 PIECES</b></p> <p><b>BIGEYE TUNA*</b> - Ecuador ..... 7</p> <p><b>SALMON*</b> - Scotland ..... 6</p> <p><b>HAMACHI*</b> - Kyushu ..... 6</p> <p><b>MADAI*</b> - Kumamoto Japan ..... 6</p> <p><b>FLUKE*</b> - Jeju Island ..... 6</p> <p><b>SCALLOP*</b> - Hokkaido - Japan ..... 7</p> <p><b>OCTOPUS</b> - Spain ..... 5</p> <p><b>IKURA*</b> - Japan ..... 8</p> <p><b>UNI*</b> - Japan ..... 16</p> <p><b>EEL</b> - China ..... 6</p>	
<p><b>ROBATA GRILL</b></p> <p><b>CHICKEN YAKITORI</b> 10 ginger miso, sesame seeds</p> <p><b>STEAK ANTICUCHO</b> 14 rustic aji panca, crispy garlic</p> <p><b>BBQ PORK BELLY</b> 12 yakimiku &amp; tobanjan</p> <p><b>MISO BLACK COD</b> 25 charred scallion, caramelized lemon</p> <p><b>SPANISH OCTOPUS</b> 16 spicy lemongrass, crispy garlic</p> <p><b>LAMB CHOPS</b> 16 red miso, key lime</p> <p><b>10oz GRILLED CHURRASCO</b> 22 shiso chimichurri</p> <p><b>FILET MIGNON</b> 27 yuzu truffle, charred spring onions</p> <p><b>SPARE RIBS</b> 19 chinese BBQ, pickles</p>	<p style="text-align: center;"><b>PUBBELLY SASHIMI</b></p> <p><b>BIGEYE TUNA CAPRESE*</b> 16 basil vinegar, burrata, heirloom tomato</p> <p><b>HAMACHI POBLANO*</b> 16 yuzu soy, cilantro, roasted poblanos</p> <p><b>JAPANESE AMBERJACK*</b> 16 lemongrass romesco, morrones, hazelnuts</p>	
<p><b>EXTRAS</b></p> <p><b>BRUSSELS SPROUTS</b> 8 bacon miso</p> <p><b>HOME FRIES</b> 7 spicy mayo</p> <p><b>MOFONGO</b> 10 shoju broth, ginger, pork belly</p> <p><b>TOSTONES</b> 6 mayo ketchup</p> <p><b>PAN CON AJO</b> 4</p>	<p style="text-align: center;"><b>CHEF PARTNER José Mendín</b></p> <p style="text-align: center;"><b>EXECUTIVE CHEF Jorge Mijangos</b></p> <p style="text-align: center;"><b>www.pubbellysushi.com</b></p> <p style="text-align: center;"><b>instagram: @pubbellysushi</b></p>	
<p>*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.</p> <p>Prices are Subject to a 10% Service Charge plus a 18% Legal Tax (ITBIS). May be Paid in Dominican Pesos at the Current Exchange Rate.</p>		