

SUSHI MENU

DEAR VALUED GUEST

*Thank you for your stay at The Setai, Miami Beach.
In an effort to be true to our vision, we have invested a lot of time
sourcing the finest locally farmed fresh ingredients.*

Scott Brown
SCOTT BROWN
Chef de Cuisine



SUSHI MENU

NIGIRI

(2 pcs per order)

HAMACHI 12
Yellowtail

MAGURO 12
Tuna

EBI 10
Tiger Shrimp

SAKE 10
Salmon

MAKI

YELLOWTAIL ROLL 21
Yellowtail, Scallions, Mango

SPICY TUNA ROLL 22
Tuna, Scallions, Kimchee

CALIFORNIA ROLL 22
Blue Crab, Avocado, Cucumber, Tobiko

VEGETABLE ROLL 18
Cucumber, Avocado, Gobo, Kanpyo, Asparagus

SALMON ROLL 19
Avocado, Salmon, Scallions

RICELESS ROLL 21
Tuna, Salmon, Asparagus, Tobiko, Cucumber

PLEASE NOTE ALL PRICES ARE IN US DOLLARS &
ARE SUBJECT TO 20% SERVICE CHARGE & 9% TAXES.

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have A Medical Condition. There Is A 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, & Should Eat Oysters Fully Cooked. If Unsure of Your Risk, Consult A Physician



For reservations, please call 855 923 7899 or email dining@thesetaihotel.com

For more information about our Culinary Program, special offers
and events, please visit our website.

www.TheSetaiHotel.com

Facebook: [@TheSetai](https://www.facebook.com/TheSetai) Instagram: [@TheSetaiMiamiBeach](https://www.instagram.com/TheSetaiMiamiBeach)