



# BAREZZITO®

SUSHI+BAR+MUSIC

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2000 COLLINS AVENUE MIAMI BEACH, FL 33139 [www.barezzitousa.com](http://www.barezzitousa.com)

## SOUPS

### MISO SOUP

Kombo dashi katsubushi white and red miso chives shiitake tofu wakame.

\$ 6

### SPICY SEAFOOD SOUP

Fish sauce sriracha squid white fish shrimp octopus clams scallops enoki mushrooms lemon grass sesame oil ginger cilantro scallions.

\$ 8

### TOM KHA GAI

Fish sauce chicken breast sriracha lemon grass coconut milk mushrooms cilantro scallions.

\$ 8

## SALADS

### HOUSE SALAD GINGER DRESSING

Baby spinach radicchio arugula romaine lettuce filo noodles cherry tomatoes ginger dressing.

\$ 8

### GREEN PAPAYA SALAD

Green papaya red onions cucumber carrot cilantro daikon ginger thai dressing.

\$ 8

### THAI SALAD

Red onions cucumber carrot mint cilantro daikon garlic ginger cherry tomatoes peanuts thai dressing.

\$ 8

Squid \$12 Shrimp \$14

Beef \$12 Chicken \$10

### CRISPY SALAD

Kanikama scallions tobiko black sesame seeds tempura.

\$ 10

### SEAWEED SALAD

Akatosaka agonori fuero wakame hijiki sesame seeds sesame orange dressing.

\$ 8

### SASHIMI SALAD

Green mix daikon sprout salmon tuna hamachi citrus dressing.

\$ 16

## TO SHARE

### OCTOPUS TACO

Octopus sautéed in olive oil combined with green olive salt and black pepper (3pcs).

\$ 9

### GOBERNADOR TACO

Shrimp tempura refried beans red onions chipotle mayo (3pcs).

\$ 9

### BEEF CARPACCIO

Sirloin steak topped with citrus sauce.

\$ 16

### TUNA TOSTADA

Corn tostada sliced tuna serrano pepper avocado red onions chipotle mayo soy and lemon sauce.

\$ 9

### SCALLOP TOSTADA

Corn tostada sliced scallops serrano pepper avocado red onions chipotle mayo soy and lemon sauce.

\$ 9

### SALMON TOSTADA

Corn tostada sliced salmon serrano pepper cilantro chipotle mayo shirasho sauce soy and lemon sauce.

\$ 9

### TUNA TAQUITOS

Fried wonton skin tuna scallions avocado spicy mayo ponzu sauce.

\$ 12

### SHISHITO PEPPER

Tossed in olive oil and sprinkled with togarashi and coarse salt cooked in a hot grill.

\$ 7

### EDAMAME

The grand soybean simply steamed.

\$ 7

### SHRIMP SHUMAY

Steamed wonton skin filled with shrimp napa cabbage scallions carrots shiitake bamboo shoots ponzu sauce.

\$ 8

### PORK GYOZA

Steamed gyoza skin filled with pork shallots mint carrots ponzu sauce.

\$ 8

### BLANKETS

Fried rolled wonton skin filled with your choice of:

\$ 14

#### Vegetables \$ 8

Crab/Shitake \$ 12

Shrimp/Shitake \$ 10

### NEGIMAKI

Sliced New York steak grilled scallions shiitake sesame seed shallots and teriyaki sauce.

\$ 14

### GRILLED OCTOPUS

Marinated octopus in soy sauce and sake grilled served with

\$ 18

### SKEWERED

Scallions zucchini red bell peppers shallots teriyaki sauce (3pcs).

\$ 9

Chicken \$ 10 Beef \$ 12

Shrimp \$ 14 Mix \$ 14

### BACON POWER

Shrimp and asparagus wrapped in bacon cooked on the grill covered with shallot teriyaki sauce and white

\$ 14

### CRAB CAKES

Jumbo lump crab pieces fried served with kimchi sauce micro greens.

\$ 18

### GARDEN STEAK

Grilled marinated skirt steak served with shiitake scallions micro greens.

\$ 16

### SPICY ROCK SHRIMP

Tempura shrimp mixed with chipotle mayo sesame seeds.

\$ 13

### CRISPY TOFU

Fried diced tofu mixed with oyster sauce mirin sesame seeds topped with scallions.

\$ 9

### BAREZZITO STEAK

Grilled kobe beef steak served with red wine reduction and parsnips micro greens scallions fried shiitake soy lime vinegar.

\$ 20

### TORI CHICKEN

Fried diced chicken thigh marinated in soy sauce sake mirin black pepper served with tonkatsu sauce.

\$ 12

### GRILLED CALAMARI

Fresh squid soy sauce sake ginger garlic cilantro.

\$ 14

## CRUDOS

### SASHIMI BY PIECE

Tuna - Maguro \$ 3 White tuna \$ 3

Salmon Roe - Ikura \$ 4 Shrimp - ebi \$ 2

Salmon - Sake \$ 3 Eel - unagi \$ 3

Yellow Tail - Hamachi \$ 5 White Fish - izumidai \$ 2

Crab Stick - Kanikama \$ 2 Octopus - tako \$ 4

### SASHIMI COMBO

Tuna salmon white fish (2 pcs of each) crab shrimp (1 pc of each).

\$ 20

### TUNA TATAKI

Tuna daikon scallions sriracha.

\$ 14

### TRADITTOZZ

Hamachi Thin sliced jalapeno slices cilantro mojito sauce.

\$ 14

### SAFETY

Thin sliced cilantro red onions daikon suma ponzu mix sauce.

\$ 16

### TUNA

Thin sliced cilantro daikon suma red onions leche de tigra sauce.

\$ 16

### AGUACHE

Steamed shrimps cucumber citrus sauce and jalapeno dressing.

\$ 16

### LEON CEVICHE

White fish with yellow pepper sauce lime red onions cilantro sea salt.

\$ 14

### MEXICAN CEVICHE

White fish sweet peppers cilantro red onions mango leche de tigra sauce.

\$ 16

### MIX CEVICHE

Salmon Tuna Hamachi in rocoto sauce.

\$ 16

### OCTOPUS CEVICHE

Red onions cilantro kimchi aioli sauce pepper.

\$ 18

## CLASSIC ROLLS

### RAINBOW

Tuna salmon white fish kanikama avocado cucumber masago sesame seeds.

\$ 12

### CALIFORNIA

Kanikama avocado cucumber masago sesame seeds.

\$ 10

### SPICY TUNA

Tuna scallions avocado masago sesame seeds spicy mayo.

\$ 12

### KANISU

Kanikama avocado masago cucumber Kani su sauce.

\$ 12

### RED DRAGON

Eel shrimp tempura Tuna tempura flakes scallions cucumbers mayo masago sesame seed.

\$ 12

### SOUTH BEACH

Kanikama cream cheese avocado shrimp tempura spicy mayo eelsauce.

\$ 14

### HOT EEL

Avocado scallions broiled eel sprinkled with sansho.

\$ 12

## SIGNATURE ROLLS

### OCEAN STEAK ROLL

Skirt steak scallions asparagus and roasted garlic flakes served with seaweed salad and orange tobiko topped with jumping sauce and lemon pepper sauce.

\$ 14

### DECO ROLL

Tuna sliced mango avocado scallions and radish sprouts rolled in green soy bean paper served on the side.

\$ 14

### HAVANA ROLL

Pulled pork marinated and roasted in mojo sauce combined with avocado fried plantains and black bean sauce topped with mojito dressing.

\$ 14

### MOJITO ROLL