

Starters

- House Salad** \$4.00
By popular demand- Spring mix, cucumber sticks, carrots and tomato with house ginger dressing.
- SuViche® Salad** \$5.95
Shredded green cabbage, carrots, juicy pieces of diced chicken, and peanuts, all dressed with a sesame honey house dressing.
- Shrimp teriyaki Salad** \$8.95
Shrimp, mixed greens, sweet diced mango, and thinly sliced red onion tossed in our teriyaki orange dressing.
- Salmon Tartar** \$9.95
Diced salmon mixed with avocado and our unique tartar sauce on a bed of mixed greens. *Tuna add \$3.00*
- Tuna Tataki** \$9.95
Slices of seared tuna served over sashimi avocado, with toasted peanuts and a homemade orange honey tataki sauce.
- Lomo saltado Spring Rolls** \$5.95
All the things you love from our famous Lomo Saltado chopped and stuffed inside a crispy wonton skin with a side of homemade huancaína sauce.
- Causa** \$8.50
Six pillars of our lime and aji amarillo infused mashed potato, wrapped around thinly sliced avocado, then topped with your choice of tuna or chicken. *Crab add \$3.00*

Ceviches

Diced white fish marinated in lime juice and SuViche Peruvian Sauce, most are garnished with cancha, choclo and camote topped with thinly sliced red onions. Your choice of sauce.

Fish ▼ \$7.00 **Seafood** ▼ \$13.95

SuViche® CEVICHE A twist on the Peruvian "cevichada," ours is flavored with Japanese spices; this rich sauce is a staple! Don't be afraid to ask for some in a glass... It's that good.

SuVama® CEVICHE A special blend of our SuViche and Aji Amarillo sauces, it's a common favorite, flavorful and rich, this one fires on all the right cylinders.

Aji Amarillo
Our SuViche Peruvian Sauce blends perfectly with our house made aji amarillo paste to create a spectacular display of color and explosion of flavors.

Natural
The Signature SuViche Peruvian Sauce at its finest. Pure and simple. Enjoy.

Chifa
A fusion of sweet and sour, based from SuViche Peruvian Sauce, enhanced with teriyaki, pickled ginger, chopped avocado and sliced onion, then topped with fried wonton crisps. With all these extras, you won't find our usual garnishes here!

Mexicano
Flavored with diced onions, tomatoes, and avocado- a bit of Mexican flare goes a long way paired with our SuViche Peruvian Sauce. Don't expect the traditional garnishes here either; this one is perfect as is!

Tiraditos

Sashimi style cuts of white fish smothered in the sauce of your choice. **\$7.95** ● **\$8.95**

- SuViche®** (a thicker, more concentrated version of the aforementioned Ceviche SuViche)
- Crema de Aji Amarillo** (a rich and balanced blend of garlic, vinegar, and aji amarillo)
- Natural**
- Chifa**
- Bi-Color** Choose two Sauces from above ●

Tasteful Specialties

Saltado Your choice of juicy chicken breast, lomo (steak), or seafood sautéed with red and green onions, tomatoes, and our mind-blowing signature Lomo Sauce served with a side of crunchy french fries and white rice. **\$9.95** ● **\$12.95** ● **\$13.95**

Aji de Gallina Juicy shredded chicken breast in our aji amarillo cream sauce on top of sliced Idaho potatoes, sprinkled with walnuts, with a side of white rice. **\$9.95**

Pescado Escabeche Flaky and succulent white fish breaded with Japanese panko crumbs, lightly fried, served with crisp Idaho potato rounds and our take on the famous escabeche sauce. **\$10.95**

Arroz Chaufa A Peruvian take on the well known Cantonese style fried rice. We start with our homemade chaufa sauce that blends sweet and savory perfectly, then add our famous Lomo sauce, and this dish is a no brainer. Available with **chicken breast, lomo (steak) or seafood**. **\$8.95** ● **\$11.95** ● **\$13.95**

Arroz Humedo Our Peruvian style risotto; your choice of juicy chicken breast or seafood sautéed in a perfectly blended Peruvian pepper cream sauce, add rice and tomatoes then finished with parmesan cheese. Topped with a citrus marinated red onion slaw... "salsa criolla". **\$10.95** ● **\$13.95**

Sides

• Fries • Rice • Avocado • Choclo • Sweet Potato **\$2.50**

Sauces **\$1.50**
• SuViche • Huancaína • Eel • Avocado • Ponzu • Spicy Mayo • Cilantro • Curry

Desserts

• Madness Chocolate Cake \$5.00 • Tiramisu Lucuma \$5.50
• Suspiro Limeno \$5.00 • Cheesecake Lucuma \$5.00
• Crème Brulee Chirimoya \$5.00 • Alfajores \$2.50

Beverages

Pure Water ● Pure Earth
Water will be provided by Vero Water for **\$.50 p/person** not to exceed **\$2.00 per table**.

Vero Sparkling Water \$2.50 per bottle

Sodas **\$1.95**

• Coke • Diet Coke • Sprite • Fanta
• Inka Cola/Light

Juices **\$2.95**
Passion Fruit • Mango • Chicha morada

Coffee
Coffee Espresso/Decaf **\$2.00**
Double **\$3.00**
Coffee with Milk **\$3.00**
Cortadito **\$2.25**

Ice Tea/ Green Tea **\$2.95**

Hot Tea **\$2.00**

Beers **\$4.50**

• Sapiro, Cusquena, Heineken, Corona
• Miller Lite **\$3.00**

Sake

Tyku Silver **\$16.00**

Tyku Black **\$22.00**

Hot Sake **\$4.50**

Wine **Glass \$7** **Bottle \$24**

• Cabernet Sauvignon
• Malbec • Pinot Noir
• Pinot Grigio • Chardonnay

www.suviche.com

*Consuming raw or undercooked seafood may increase your risk of food borne illness.
An 18% convenience fee will be added to tabs of \$45 or more, please adjust this fee at your discretion.

"Great sushi takes time young grasshopper; Be patient- good things come to those who wait"

Sushi

Full (8 pieces) / Half (4 pieces)

Exotic Sushi Rolls

1. **SuViche[®] ROLL** Crispy shrimp, cream cheese and avocado, topped with ruby red tuna covered in our signature SuViche Sauce. **\$10.50/\$5.75**
2. **Perfection[®] ROLL** Crispy shrimp, cream cheese and real crab salad, topped with avocado and tempura flakes, garnished with spicy mayo and eel sauce. **\$10.50/\$5.75**
3. **Parmesan Roll:** Crispy shrimp and avocado topped with gratin Parmesan cheese. **\$8.50**
4. **Lime Roll:** Crispy shrimp, cream cheese and salmon topped with thinly sliced lime. **\$9/\$5**
5. **Tropical Roll:** Crispy shrimp and cucumber, topped with thinly sliced mango, finished with eel sauce and a hint of coconut. **\$9/\$5**
6. **Jalapeño Roll:** White fish and avocado, sprinkled with cilantro and topped with a slice of jalapeno pepper (mild as can be) then torched spicy mayo. **\$9/\$5**
7. **Steak Roll:** Avocado, cucumber and mixed greens, with juicy slices of sashimi lomo (sautéed steak) on top served with spicy mayo and a side of our famous Lomo Base Sauce. **\$11.50**
8. **Tuna Furay Roll:** Proud of our tempura roll! Tuna, avocado and scallions topped with your choice of house curry sauce, or our special huancaína sauce. **\$10.50**
9. **Fiji Roll:** Real crab salad, cucumber and avocado topped with crispy white fish and eel sauce. **\$9.75/\$5.25**
10. **Macadamia Roll:** Crispy Shrimp, macadamia nuts and cucumber sprinkled with cilantro and more macadamia, topped with eel sauce. **\$9.75/\$5.25**
11. **NY Roll:** White fish, avocado and cream cheese topped with slices of salmon, served with spicy mayo and masago. **\$10.50/\$5.75**
12. **TNT Roll:** The most elaborate baked roll in SuViche! Please be patient; avocado cucumber and real crab salad, topped with a heaping mixture of tuna, salmon, and masago, then finished with torched spicy mayo and eel sauce. **\$14.50**
13. **Miami Roll:** Tuna, salmon, cucumber, and cream cheese sprinkled with chives and tempura flakes, with spicy mayo and avocado sauce. **\$10.50/\$5.75**
14. **Spicy Tuna Roll:** Our secret spicy tuna recipe, cucumber, and avocado topped with real crab salad and tempura flakes. **\$11.50/\$6.50**
15. **Coconut Roll:** Crispy shrimp, cream cheese, avocado and toasted coconut wrapped in soy paper served with spicy mayo and more toasted coconut flakes. **\$10.50/\$5.75**
16. **Samba Roll:** Crispy shrimp, avocado and cucumber, topped with fresh tuna and white fish, finished with our Crema de Aji Amarillo and Cilantro Sauce. **\$12.50/\$6.75**
17. **Nectar Roll:** Crispy shrimp, cream cheese, toasted coconut and mango, wrapped in soy paper, topped with avocado sitting in our orange honey tataki sauce then finished with eel sauce. **\$10.50/\$5.75**
18. **The White Hot Heat Roll:** Spicy tuna, tempura flakes and cream cheese topped with more tuna, served with SuViche Sauce and sriracha. **\$12.50/\$6.75**
19. **Citrus Fire Roll:** Mango, jalapeno, tuna and cream cheese topped with lime and a chili pepper infused eel sauce. **\$11.50/\$6.50**
20. **Cilantro Roll:** Crispy shrimp, tomato, red onion, and our signature Cilantro Sauce. **\$10.50/\$5.75**
21. **Veg Roll:** Cucumber, mixed greens, carrots, avocado, and macadamia topped with signature Cilantro Sauce. **\$7/\$4**

*All of our sushi can be prepared with brown rice or soy paper for a \$1 charge



Brickell

305-960-7097

DINE IN - TAKE OUT - DELIVERY

49 SW 11 Street
Miami, FL 33130

South Beach

COMING SOON

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