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Executive Chef/Partner - Huy Q. Tin
 General Manager - Dan Chau

Small Plates



- MISO CRAB BISQUE** served with toasted ciabatta 7
- OYSTERS*** 4pc, shallot mignonette, smoked trout roe east 14 | west 20 | shooter 6
- TUNA CRISPY RICE*** bluefin tuna, aonori, smoked trout roe, sweet chili aioli 16
- ARANCINI** katsu risotto, japanese curry, parmesan, crème fraîche 7
- HAND MADE DUMPLINGS** ginger-scallion pork, ponzu 12 | szechuan beef 13
- CALAMARI** karaage squid, pickled red onion, sweet chili remoulade 16
- JAPANESE FRIED CHICKEN** miso-lime crème fraîche, katsu sauce 16
- TUNA POKE*** choice of spicy kobachi or hawaiian poke sauce 22
- BEEF TARTARE*** Australian Wagyu, gochujang, asian pear, soy cured egg yolk, ciabatta 18
 add roasted bone marrow +15

Garden

- EDAMAME** salted 7 | garlic lime 8 | bbq rub 8 | truffle 8 | additional flavor +1
- SEA GREEN SALAD[†]** wakame varieties, baby kale, goma vinaigrette 7
- OSAKA SPROUTS** crispy brussels, bonito flakes, okonomiyaki style 14
- KIMCHI PAPAS BRAVAS** murasaki, crème fraîche, chives 14
- CHARRED MUSHROOMS** royal trumpet, porcini aioli, crispy shallots, chives 18
- OSHINKO PLATE** varieties of house pickled vegetables 8
- KOREAN CHIRASHI SALAD** Hwe dup bap, assorted fish with fresh greens, nori sheets, gochujang dressing 24

Meat + Seafood

- FRESH CATCH** shari risotto, asparagus, butter ponzu
 Canadian cold water lobster 50 | FL red grouper 35 | U10 sea scallops 32 | Faroe Island salmon 30
- CHARRED OCTOPUS** chili lime fish sauce, peanuts, puffed purple rice 20
- GRILLED HAMACHI KAMA** garlic-ginger soy glaze, charred lemon 20
- SALT & PEPPER BEEF RIBS** Creekstone Farms, hoisin bbq & housemade hot sauce 24
- CHAR-GRILLED STEAKS** pepper crust, papas bravas, grilled asparagus, shari risotto, Japanese whisky demi-glace
 Australian Wagyu top sirloin 6oz 36 | Creekstone Farms ribeye 12oz 49
 add roasted bone marrow +15 | add Canadian cold water lobster +35

Rice + Noodles

- FRIED RICE** egg, onion, chives, aonori, sesame seeds crab 32 | beef short rib 30
- BI BIM BAP** braised short rib, poached egg*, assorted vegetables over rice, gochujang served in a hot stone bowl 30
- RAMEN*** 18-hour pork broth, chashu, soy egg*, beni shoga, caramelized onion, bean sprouts, garlic, chives
 tonkotsu 18 | miso 18 | spicy miso 19 | side of volcano paste +2

20% Gratuity is applied for parties of 6 or more.

*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses.
 There is risk consuming raw oysters

[†]Contains Peanut



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Sushi Tastings*

- LIONFISH AGUACHILE dashi aguachile verde, lemongrass pesto 18
- HAMACHI TARTARE doenjang sauce, truffle caviar, jalapenos, nori chips 11
- SALMON CRUDO yuzu miso, avocado, truffle caviar 17
- TUNA TATAKI black garlic aioli, ginger ponzu, crispy garlic chips 19
- CRUDO TASTING fresh sashimi with accoutrements 26
- UNI TOAST bluefin tuna, avocado, ikura, lemon zest, soy cured egg yolk, toasted ciabatta 16

Nigiri & Sashimi Sets*

- NIGIRI eight piece of chef's selection served with freshly grated wasabi 45 Upgrade to Composed Nigiri Set +10
- SASHIMI six varieties of chef's selection served with freshly grated wasabi 55
- CHIRASHI assorted premium fish with uni, served with nori sheets 32
- BLUEFIN TUNA two piece each of akami, chutoro, otoro, guest's choice of nigiri or sashimi 40 | toro set 60
- THE TRINITY two piece each of nigiri, sashimi, 8pc makimono tuna 33 | salmon 33 | yellowtail 36

A La Carte Nigiri* 1 PIECE PER ORDER



- MISO YAKI LIONFISH red miso glaze, garlic and shiso 6 ea
- JUICY RED bigeye tuna, asian pear, shiso, gochujang 8 ea
- BBQ SALMON torched, jerk aioli, chives 6 ea
- TRUFFLE SCALLOP hokkaido scallop, fresh shaved winter black truffle 8 ea
- FU MANCHU-TORO bluefin chutoro, uni, scallop, smoked trout roe 11 ea
- SMOKED HAMACHI 3 PIECE holy grail, yuzu, cherry smoke 18
- RICE & SHINE brûlée tamago, uni cream, truffle caviar 6 ea

NIGIRI | SASHIMI

- uni mp
- bluefin kama-toro 14
- bluefin otoro 11
- bluefin chutoro 9
- bluefin akami 7
- bigeye tuna 6
- salmon roe 5
- salmon 5 | 6 belly
- smoked salmon 5
- hamachi 6 | 8 belly
- hiramasa 5 | 6 belly
- madai snapper 6
- hokkaido scallop 5
- octopus 5
- anago saltwater eel 4
- unagi freshwater eel 4

Maki



- KEANU'S REEF* lobster salad, pickled red onion, topped with hamachi, torched jerk aioli, pineapple salsa 19
- ALASKAN CRUNCH Snow crab, topped with smoked salmon, bubu, eel sauce, chives 17
- HARMONY* salmon, scallions, takuan, topped with bluefin akami, yuzu tobiko 18
- SAMURAI* salmon, avocado, asparagus, topped with torched bbq salmon, tomatoes, rice cracker, jerk aioli 18
- BEAUTY AND THE BEAST* shrimp tempura, cream cheese, cucumber, topped with eel, spicy tuna, avocado, tobiko, chives 19
- PACIFIC WOODS* tuna, mushroom duxelle, asparagus, topped with tuna, garlic, chives, truffle ponzu, cherry smoke 20
- XO ROLL* snow crab, asparagus, avocado, topped with scallop, XO sauce 19
- CATALINA MIXER mango, jalapenos, asparagus, orange, pickled red onion, cucumber, topped with avocado, spicy mayo 15
- RAINBOW* snow crab, cucumber, avocado, topped with tuna, salmon, kanpachi, lemon zest 18 Upgrade to Double Rainbow +7
- TROPIC THUNDER* snow crab, orange, avocado, pickled red onion, topped with hamachi, crispy garlic, coco-lime dressing 18
- ULTIMATE SPICY TUNA* spicy tuna, cucumber, topped with tuna, black tobiko, chives, kobachi sauce 20
- THE DISTINGUISHED GENTLEMAN* lobster, asparagus, masago topped with wagyu beef, fried jalapeños, porcini aioli 22
Upgrade to The Commissioner +10

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