

## greens

**Seaweeds** ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar · 7

**Sunomono** cucumbers, rice vinegars, toasted sesame and *krab or octopus* · 12

**Pop Salad** greens, lightly pickled cucumber, shaved carrots and daikon sprouts with house ginger dressing · 7

## cold tastings

**Porcini Seared** Tuna mushroom soy, shiitake bacon, sweet roasted peppers, evoo, sprouts · 14

**Salmon Belly** blood orange ponzu, sesame seeds, radish, olive oil, kaiwari, fried pickled shitake mushrooms, lemon grass xo on himalayan salt · 14

**Blue Fin Tasting** akami, chutoro, otoro, smoke soy, fresh wasabi, house pickled sunchoke · 21

**Madai** sashimi madai, chimichurri, radish, crispy shallot, evoo, thai basil · 15

**Hamachi Pop** avocado puree, purple shiso, toasted garlic, kimchi vinaigrette, garlic oil · 14

**Shima Aji** ponzu, pickled lemongrass, sesame oil, cilantro, garlic chips · 16

## moriawase

chef's daily assortment of the freshest fish

**Sashimi** an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy · 42

**Vegetable Moriawase** assorted vegetable roll topped with avocado, vegetable nigiri and a hand roll · 18

**Chirashi** chef's selection of sashimi, roe, and house made pickles served over sushi rice · 27

**Box of Nigiri** life is like a box of nigiri, you never know what you are going to get · 39

**Sushi and Sashimi** an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy · 45

## team+suppliers

<b>Chef/Owner</b> Chau Trinh	Frog Song Organics	Lake Meadow
	Georgia Olive Farm	Wild Ocean
	Waterkist Farm	Mama's Garden
	Sugar Top Farm	Wild Isles

**Kitchen Sauce** treat the kitchen to a round of beer · 10

## Friday, March 17th

consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

## nigiri specials (2 pieces per order)

**Scallop** lemongrass xo, flake salt, georgia evoo · 7

**Salmon Belly** chinese ginger-shallot salsa, white soy · 7

**Ika** blow torched, fennel salsa, fennel frond · 6

**Suzuki** sriracha, orange kosho, salt · 7

**Kampachi** asian relish, shiso · 7

**Unagi** local eel, kabayaki, sesame seeds · 6

## nigiri and sashimi (2 pieces with rice and 3 pieces without rice)

**Sake** · Wild Isle Salmon.....6 · 9

**Maguro** · Tuna.....6 · 9

**Hamachi** · Yellowtail.....6 · 9

**Tako\*** · Octopus.....5 · 8

**Suzuki** · Stripe Bass.....6 · 9

**Shima Aji** · Stripe Jack.....6 · 9

**Tasmanian Trout**.....5 · 8

## hot tastings

**Edamame**

sea salt · 4.50

truffle salt · 7

sautéed garlic · 6

sautéed shichimi pepper + garlic · 6

**Pork Belly Tacos** braised pork belly with hoisin bbq sauce, cilantro, avocado, crisp greens · 11

**Drunk Flank** kirin marinated steak, smoked salt furikake fries, shishito chimichurri · 13

**Pork & Grits** pork belly, anson mills grits, smeji mushroom, braised greens, soy · 16

**Cho Chee Tilefish** coconut rice, spicy thai red curry, thai basil, summer vegetables · 16

**Tasmanian Trout** seared, smoked salt, chives, burbon barrel aged maple syrup · 6

**Shima Aji** smoke soy, chives · 7

**Japanese Ikura** marinated in soy-sake · 12

**Yellowtail Belly** jalapeno and lime zest sauce, cilantro sprouts · 7

**Madai** chimichurri, cilantro · 7

**Ikura** · Salmon Roe.....9 · 13

**Hotategai** · Scallop.....6 · 9

**Unagi\*** · Fresh Water Eel.....6 · 9

**Wasabi Tobiko** · Flying Fish.....6 · 9

**Akami** · Bluefin Belly.....7 · 11

**Chutoro** · Bluefin Belly.....11 · 16

**Otoro** · Bluefin Belly.....13 · 18

**Japanese Uni** · Sea Urchin.....12 · 17

**KFC** Korean Fried Chicken wings, sweet and spicy garlic gochujang, toasted white sesame, scallions · 10

**Buffalo Rock Shrimp** tempura rock shrimp, tobanjan, blue cheese, celery · 12

**Kimchapus** octopus fregula sarda, raddish top kimchi, waterkiss cherry tomatoes, leeks · 16

**Tilefish Kama** Deep fried collar with red coconut curry sauce, thai basil, coconut rice · 10

**Eggpalnt 3 Ways** asian eggplant, la yu, heirloom tomato, sunflower seeds, beluga lentils, shishito peppers · 13

**Striped Bass** binchotan grilled, madras curry yogurt, roasted tomatoes, seared fennel, marcona almond, fennel frond · 14

## roll out!

classic, innovative and reinterpreted sushi rolls

**Wasabi Root** ground table side 9 **Pickled Sunchoke** · 3

**Japanese Soy** · 3

**The Golden Child** house takuwan, tuna, avocado topped with golden tile, sambal vin, thai basil · 14

**BFF** spicy blue fin chutoro tartare, pickled purple daikon, tempura shiso, topped with blue fin akami, sesame oil, house shichimi, curly scallions · 16

**Coconut Shrimp\*** tempura shrimp, japanese mayo, avocado, topped with toasted coconut, honey kabayaki · 8

**Tasmanian Devil** salmon skin, scallions, kabayaki, volcano crab topped with ocean trout, japanase salmon roe, lemon wedge · 14

**Volcano\*** krab with spicy mayo baked on top of a cucumber and asparagus roll · 9 real crab · 12

**Low Rider\*** tempura shrimp, avocado, chipotle lime sauce, and chives topped with micro cilantro and sun dried tomato sauce · 8

**Catepillar** tuna, tempura shishitos, sweet chili, topped with goldent tile, avocado, fennel salsa · 15

**Hot Mess** smoked salmon, avocado and tempura flakes with honey kabayaki, topped with baked tuna, salmon, yellowtail, flounder, spicy mayo, chives and rendered bacon · 15

**Anaconda 2.0\*** tempura shrimp, japanese mayo, topped with eel, avocado, bacon jam · 14

**Mofu\*** crispy fried pork belly, avocado, takuwan, topped with deep fried plantains, cilantro, orange mojo · 11

**Triple Tail** tuna, salmon, yellowtail, chipotle lime sauce, chives and smelt roe · 9

**Chutoro Handroll** blue fin chutoro, crispy shallots, shiso · 8

**Jack Of All Trades** spicy hiramasa and kampachi tartare, soy pickled takuwan topped with hamachi, shiso, charred scallions and sunchoke salsa · 14

**Black Widow** St-Augistine soft shell crab, avocado, littlegem lettuce, yuzu aioli, masago, lemon wedge, bliss hot sauce · 13

**Red Hot's** spicy tuna tartare, avocado, jalapenos, topped with tuna, sriracha, tobanjan aioli, chives · 13

**Everything Bagel** smoked salmon, creme fraiche, scallions, everything spices · 8

**Ceviche** hamachi, avocado, fried shallots, and chipotle lime sauce topped with golden tile, sriracha, cilantro, hawaiian pink salt and a wedge of lime · 14

**Red Eye** tuna, gochujang, garlic chips, tempura flakes topped with wild isle salmon, blood orange agrodolce, chives · 14

**Rising Sun** tempura green beans, tuna and spicy mayo topped with japanese scallops, daikon sprouts, flake salt, orange chili sauce · 14

**Royal Treatment** crab, tempura flakes, sweet chili, topped with organic wild isle salmon, ginger-shallot sauce, radish sprouts · 15

**So Fresh & So Clean** tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radishes · 14

\* Rolls fully cooked

