

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

Tuna Tataki ponzu, sesame oil, sesame seed, garlic chips, pickled shallots, raddish • 17

Octo Terrine blood orange, pickled spring onion, evoo, radish, garlic chips • 13

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

Geno's Far East crispy tortilla, pickled shallot, everything spice, smoked salmon, chive, creme fraiche, ikura, fried capers • 13

Tuna Kobatchi spicy sesame oil, shichimi pepper, scallions, cucumber, avocado, masago • 17

Hamachi Hara Kiri yellowtail belly with caramelized shallots, thai basil, toasted marcona, shallot oil, vietnamese chili garlic sauce • 14

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

Chef/Owner 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

nigiri specials (2 pieces per order)

Scallop lemongrass xo, flake salt, georgia evoo • 7

Ika blow torched, fennel salsa, fennel frond • 6

Yellowtail Belly jalapeno and lime zest sauce, cilantro sprout • 7

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

Sake • Wild Isle Salmon.....6 • 9

Maguro • Tuna.....6 • 9

Hamachi • Yellowtail.....6 • 9

Tako* • Octopus.....5 • 8

Hotategai • Scallop..... 6 • 9

Unagi* • Fresh Water Eel... 6 • 9

Wasabi Tobiko • Flying Fish..6 • 9

Uni Sea Urchin..... 9 • 14

hot tastings

Edamame
sea salt • 4.50
truffle salt • 7
sautéed garlic • 6
sautéed shichimi pepper + garlic • 6

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

Pig & Hen crispy duroc pork, local greens, pickled spring onion, sherry vin, sunny side egg, fiddle head ferns, radish • 13

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

Ink & Field charred octopus, squid ink ramen, spring pesto, spring onion, marcona, tomato • 16

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

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

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 tilefish, sambal vin, thai basil • 14

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

Down Under tempura daikons greens, salmon skin, spicy salmon, topped with salmon, 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 tilefish, 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

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

Ceviche hamachi, avocado, fried shallots, and chipotle lime sauce topped with tilefish, 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

Tuesday, April 17th

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



* Rolls fully cooked