

greens

Pop Salad	6
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Seaweeds	5
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	
Octopus Sunomono	9
water cress, cucumbers, rice vinegar, toasted sesame	

cold tastings

Goldentile	14	3M	14
kombu cured, poppy seeds, pineapple, evoo, shiso, yuzu, serrano pepper		porcini seared tuna, mushroom soy, shiitake bacon, black garlic, mirin jalapeno	
Salmon Tasting	14	Madai	14
blow torched king salmon belly, nouc mam, pickled mango, salmon skin, thai basil		aji amarillo, garlic oil, purple potato, cilantro, myoga ginger, asian pear"	
Kanpachi	14	Mana-Gatsuo	14
coconut leche de tigre, gochugaru boiled peanuts, red onion, cilantro, palapa		sanbaizu, orange supreme, fennel salsa, radish	

*Please notify your server of any allergies before ordering
We cannot accommodate any severe allergies. Our management team would be happy to assist with any concerns.*

hot tastings

Edamame	4	Japchae-Pop	14	Beef Rendang	18
sea salt		galbi secreto pork, japchae noodles, market vegetables, aged plum sauce		braised short rib, caramelized curry, root vegetable, tomato, citrus chawanmushi (limited quantity)	
pepper & garlic		Pop Cakes		Kecap Kama	
sautéed garlic		6		6	
truffle salt		7		fried fish collar, indonesian sweet soy glaze, radicchio slaw	
		octopus, bay scallops, pancake, kimchi		Pulpo de Fuego	
		Mediterranean Lamb		16	
		13		seared octopus, roasted chile pepper sauce, cauliflower, kale, carrots, serrano pepper chimichurri	
		grilled lamb with mint cucumber cous cous, topped with jalapeno orange reduction, tomatoes, and cucumber			

moriawase

chef's daily assortment of the freshest fish

Sushi and Sashimi	56
an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy	
Sashimi	45
an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy	
Chef's Choice of Nigiri	48
life is like a box of nigiri, you never know what you are going to get	
Uni Tasting	14
One piece nigiri of Maine, Peruvian, and Japanese sea urchin served with fresh wasabi	

nigiri specials

2 pieces per order

Yellowtail Belly	8
jalapeno and lime zest sauce, cilantro sprouts	
King Salmon Belly	8
ginger-shallot sauce, daikon sprout	
Trout Belly	8
bourbon maple syrup, smoke salt, chives	
Scallop	7
lemongrass xo, fleur de sel, evoo	
Saba	9
ginger shallot, garlic chip	
Sumi-Ika	9
fennel salsa	
Otoro	14
sambal vinaigrette, thai basil	
Nodoguro	16
black garlic, black truffle	
Mana-Gatsuo	9
asian relish	

nigiri & sashimi

2 pieces with rice and 3 pieces without rice

Hamachi yellowtail	7 • 11
Sake king salmon	7 • 11
Maguro tuna	7 • 11
Uni Peruvian sea urchin	8 • 12
Uni Japane sea urchin	14 • 19
Uni Maine sea urchin	8 • 12
Unagi eel	7 • 11
Hotategai scallop	6 • 10
Tako octopus	6 • 10
Chutoro bluefin tuna semi-fatty	11 • 15
Otoro bluefin tuna full-fatty	13 • 18
Renko dai red sea bream	8 • 12
Kintoki dai sea bream	8 • 12
Kampachi amberjack	8 • 12
Wasabi Tobiko wasabi flying fish roe	8 • 12
Yuzu Tobiko yuzu flying fish roe	8 • 12
Spicy Tobiko habanero flying fish roe	8 • 12

+ Quail Egg 5

roll out

classic, innovative and reinterpreted sushi rolls

Root Wasabi 9 Fresh Wasabi 4 Pickled Sunchoke 3 Mama Hot Sauce 3

Spicy Salmon	9	Acevichado	14	Caterpillar	14
salmon tartare, fried shallots,		tempura golden tile, jalapeno, avocado, creme fraiche, topped with golden tile, acevichado sauce, quick pickled cucumber slices, micro cilantro		tuna, tempura shishitos, sweet chili, topped with golden tile, avocado, fennel salsa	
Rising Sun	14	Ceviche	14	Spicy Tuna	9
tempura green beans, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce		hamachi, avocado, fried shallots, and chipotle lime sauce topped with golden tile, mike's rooster sauce, cilantro, hawaiian pink salt and a wedge of lime		spicy tuna tartare, chives, smelt roe, shichimi pepper, sesame oil	
So Fresh & So Clean	14	Royal Treatment	15	Honey Baked Ham	13
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radishes, sprouts		crab, tempura flakes, sweet chili, topped with King salmon, ginger-shallot sauce, radish		smoked salmon, pineapple, purple potato, topped with blowtorched tanzanian trout, bourbon barrel aged maple syrup, chives, smoked salt	
Black Widow	13				
panko soft shell crab, avocado, shiso, kewpie, masago, scallions topped with black sesame, sunflower sprouts, radish, lemon and bliss hot sauce					



cocktails

Ninja Chronicles (spirit forward) 12 Kikori Japanese Whisky, Cinnamon Demerara, Xocolatl Mole Bitters	12
Golden Lotus (refreshing, bright) 12 Espolon Blanco Tequila, Chinola, Velvet Falernum, Rosemary Syrup, Lime, Togarashi SeaSalt Rim	12
Atlantis (light, eclectic) 13 Cucumber-Lemongrass Shochu, St. Germain, Yellow Chartreuse, White Cranberry, Shiso Leaf Ice Cube	13
Memoirs of a Geisha (smokey, fruity) 12 Vida Mezcal, Green Chartreuse, Crème de Mure, Togarashi Syrup, Lime, Sesame Seed Oil	12
Wild West (sweet, sour) 12 High West Double Rye, Amaro Montenegro, Lemon, Coconut Milk, Honey Syrup, Egg White	12
Elyxir Spritzer (bubbly, light) 12 Absolut Elyx Vodka, Rhubarbe, Cocchi Americano, Lemon, Prosecco	12
Park Avenue Dreams (tart, sweet) 12 Aviation Gin, Cocchi Americano Rosa, Lemongrass Tincture, Strawberry Syrup, Lemon, Grapefruit Bitters	12
The Last Samurai (light, fruity, strong) 12 Iwai Mars Japanese Whisky, Akashi Tai Plum Wine, Giffard Apricot, Lemon	12

premium pours 2 OZ

Four Roses Single Barrel 10	Angel's Envy Rye 18	Kikori 10
1792 Bourbon 10	Basil Haydens Dark Rye 12	Kaiyo 12
Woodford Reserve 10	Bastille Single Malt 14	Nikka Coffey Grain 12
Woodford Reserve Rye 10	Glenfiddich 15yr 15	Nikka Single Malt "Yoichi" 14
Makers 46 10	Balvenie 14yr 15	Nikka Pure Malt "Taketsuru" 12
Highest Campfire 13	Balvenie 15yr 22	Yamazaki 12yr 22
Highest Double Rye 10	Macallan 12yr 13	Hakushu 18 yr 50
Angels Envy 10	Macallan 15yr Tripple Cask 24	Bookers 30th 35
Elijah Craig 10	Macallan 18yr Sherry Cask 40	Johnnie Walker Blue Label 50
Basil Haydens 10		

junmai ginjo

Momokawa 720ml \$32.7	
Bride of the Fox 720ml \$65.12	
Kame no O 720ml \$70.14	

junmai daiginjo

Akashi Tai-Daiginjo Genshu 720ml \$90.20	
Chokaisan 720ML \$80.14	
Pearls of Simplicity 300ml \$38.15	

specialty

Katafune-Tokubetsu Honjozo 720ml \$60.9	
Southern Beauty Junmai 720ml \$65.12	
Akashi Tai-Ginjo Umeshu (Plum Wine) 500ml \$40.10	

nigori

Ko's Kasumi 300ml \$25.8	
Ty-Ku Coconut 720ml \$36.8	
Snow Maiden 300ml/720ml \$21.36	



bottle

Bud Light 4	
Michelob Ultra 4	
Champagne Velvet Pilsner 4	
Anderson Valley Winter Solstice 6	
New Belgium Sour Saison 6	
Clementine White Ale 6	
Echigo Koshihikari 8	
Coconut Cream Pie Blonde Stout 9	
Coedo Beniaka Sweet Potato Ale 9	

draft

Kirin Ichiban 5	
Stella Artois 5	
Clown Shoes Pecan Porter 8	

bubbles

Mumm Napa Rose 15	
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white wine

Zenato Pinot Grigio 11 • 40	
Ron Rubin Pinot Gris 13 • 48	
Honig Sauvignon Blanc 14 • 52	
Joel Gott Sauvignon Blanc 13 • 48	
Annabella Chardonnay 11 • 40	
Au Contraire Chardonnay 13 • 48	
Robert Talbott Chardonnay 13 • 48	
Sourgal Moscato 375 ml 10 • 18	

red wine

Bodega Catena Vista Flores Malbec 12 • 44	
Avalon Cabernet Sauvignon 13 • 48	
James Mitchell Cabernet Sauvignon 13 • 48	
Au Contraire Pinot Noir 15 • 56	
Block Nine Pinot Noir 12 • 44	
Raeburn Pinot Noir 15 • 56	
Angry Bunch Zinfandel 11 • 40	
Ghostrunner Red Blend 11 • 40	

wine bottles

Mumm Napa Rose 55	
Kokomo Chardonnay 60	
Bravium Pinot Noir 65	
Cristom Pinot Noir 75	
Neyers Left Bank Red Blend 75	
Quilt Cabernet Sauvignon 65	
Le P'tit Paysan Cabernet Sauvignon 60	

kitchen sauce

Round of beer for the kitchen	10
Shot of Tequila for the kitchen	15

beverages

coca cola coke, diet coke, sprite, ginger ale	2.50
japanese soda - ramune original, strawberry	4.00
green tea service	5.00

happy ending

P.M.S. 8	
peanut butter powder, molten chocolate cake, salted caramel ice cream	

team & Suppliers

Chef Owner Chau Trinh	
• Frog Song Organics	• Lake Meadow
• Georgia Olive Farm	• Wild Ocean
• Sugar Top Farm	• Mama's Garden

*Auto gratuity of 20% will be added to parties of 8 or more
*Please kindly remember to leave a credit card receipt for your server or an auto gratuity of 18% will be included.