



greens

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|---|---|
| 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 | |

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

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|------------------------|---|
| Edamame | 4 |
| sea salt | |
| pepper & garlic | 6 |
| sautéed garlic | 6 |
| truffle salt | 7 |
| Grilled Okra | 7 |
| togarashi, fresh lemon | |

moriawase

chef's daily assortment of the freshest fish

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|---|----|
| 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 | |

cold tastings

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|--|----|---|----|
| Amuse | 12 | Raw Kama | 17 |
| blue point CT oysters, cilantro lime sauce, jalapeno, sprouts | | hamachi collar, spicy ponzu, thai basil, black pepper | |
| Saba Tasting | 16 | Three Musketeers | 15 |
| pickled mackerel, dashi cream, apple-lime gel, shiso, granny smith apples, saba karasumi | | aburi ora king salmon, smoked copper river sockeye salmon, smoked scottish coho salmon, wasabi tobiko, creme fraiche, pickled shallots, crispy capers | |
| Blue fin Tasting | 21 | Salmon Belly 3 Ways | 14 |
| akami, chutoro, otoro, pickled sunchoke, fresh wasabi, imported smoked soy | | king salmon belly topped 3 ways with asian relish, ginger shallot, and sambal vinaigrette | |
| Shima Aji | 15 | | |
| fresno chimichurri, yuzu tobiko, coconut lime vinaigrette, palapa, jalapeno | | | |

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|--|----|--|----|
| Goin' Ham | 13 | Lamb Bo | 16 |
| braised pork belly, caramelized apple slice, fried apple & mustard puree, cilantro | | grilled marinated lambchop, sweet potato noodles, stir fry vegetables, spicy ponzu | |
| Haru Tako | 16 | Dark Leg Duck (limited quantity) | 14 |
| seared octopus, purple potato, slow roasted carrots, roasted shishito chimichurri | | sous vide and pan seared, blood orange reduction, fresh herbs and radish | |
| Pop Cakes | 11 | | |
| octopus, bay scallop, pancake, kimchi | | | |

nigiri specials

2 pieces per order

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|---|----|
| Yellowtail Belly | 8 |
| jalapeno and lime zest sauce, cilantro sprout | |
| King Salmon Belly | 8 |
| ginger-shallot sauce, daikon sprout | |
| Tazmanian Trout Belly | 8 |
| bourbon maple syrup, smoke salt, chive | |
| Shima Aji (7 day aged) | 9 |
| smoked soy sauce, chives | |
| Kinmedai (10 day aged) | 9 |
| fennel salsa | |
| Madai | 9 |
| sunchoke salsa, micro cilantro | |
| Saba | 9 |
| asian relish, lemon zest, shiso oil | |
| Nama Hotate | 12 |
| lime zest, maldon salt, evoo | |
| Sockeye Salmon | 15 |
| pickled shallot, crispy caper, creme fraiche | |
| Nodoguro | 16 |
| black garlic, black truffle | |

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

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|--|---------------|
| Hamachi yellowtail | 7 • 11 |
| Sake king salmon | 7 • 11 |
| Maguro tuna | 7 • 11 |
| Unagi eel | 7 • 11 |
| Akami bluefin tuna lean | 9 • 13 |
| Chutoro bluefin tuna semi-fatty | 11 • 15 |
| Otoro bluefin tuna semi-fatty | 12 • 18 |
| Aged Shima Aji striped jack | 8 • 12 |
| Kinmedai (10 day aged) golden eye sea bream | 8 • 12 |
| Kanpachi amberjack | 8 • 12 |
| Isaki three line grunt | 8 • 12 |
| Wasabi Tobiko wasabi flying fish roe | 8 • 12 |
| Spicy Tobiko habanero flying fish roe | 8 • 12 |
| Yuzu Tobiko habanero flying fish roe | 8 • 12 |
| Japanese Ikura soy marinated salmon roe | 9 • 13 |
| Uni chilean sea urchin | 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

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|---|----|--|----|---|----|
| Spicy Salmon | 9 | Ceviche | 14 | Honey Baked Ham | 13 |
| salmon tartare, fried shallots, kampyo | | hamachi, avocado, fried shallots, and chipotle lime sauce topped with grouper, mama's sauce, cilantro, hawaiian pink salt and a wedge of lime | | smoked salmon, pineapple, sweet potato, topped with blowtorched tazmanian trout, bourbon barrel aged maple syrup, chives, smoked salt | |
| Rising Sun | 14 | Royal Treatment | 15 | Spicy Tuna | 9 |
| tempura green beans, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce | | crab, tempura flakes, sweet chili, topped with King salmon, ginger-shallot sauce, radish | | spicy tuna tartare, chives, smelt roe, shichimi pepper, sesame oil | |
| Acevichado | 14 | Equinox | 10 | Caterpillar | 14 |
| tempura grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, quick pickled cucumber slices, micro cilantro | | kimchi, shiitake, fried tofu, topped with lemon yuzu ricotta, fermented radish, sprouts, soy mushroom demi, english peas, pea sprouts, pepitas | | tuna, tempura shishitos, sweet chili, topped with tripletail, avocado, fennel salsa | |
| | | Tasmanian Devil | 15 | | |
| | | salmon skin, scallions, kabayaki, volcano crab topped with tazmanian trout, japanese soy ikura, lemon wedge, chives | | | |



cocktails

Golden Lotus (refreshing, bright) 12
Espolon Silver Tequila, Chinola, Velvet Falernum, Cilantro-Mint Syrup, Lime, Togarashi SeaSalt Rim

Park Avenue Dreams (tart, sweet) 12
Aviation Gin, Lillet Rose, Manderine Napoleon, Strawberry Syrup, Lemon, Grapefruit Bitters

Memoirs of a Geisha (smoky, fruity) 12
Vida Mezcal, Green Chartreuse, Creme de Framboise, Togarashi Syrup, Lime, Sesame Oil

How You Doing? (tropical, bright) 12
Reyka Vodka, Lillet Blanc, Lemon, Turmeric Syrup, Prosecco

Japanese Old Fashioned (spirit forward) 12
Toki Japanese Whisky, Demerara Syrup, Angostura Bitters

Last Mechanical Art (spirit forward) 12
Johnnie Walker White Label, Cynar, Averna Amaro, Salers, Xocolatl Mole Bitters

premium pours 2 OZ

Woodford Reserve 10
Woodford Reserve Rye 10
Wild Turkey Kentucky Spirit 12
Highwest Campfire 13
Highwest Double Rye 10
Elijah Craig 10
Basil Haydens 10
Whistle Pig Piggy Back 6yr 12
Whistle Pig 10yr 16
Buffalo Trace 12
Angels Envy Rye 15

Basil Haydens Dark Rye 12
Bastille Single Malt 14
Glenfiddich 14yr 12
Balvenie 14yr 15
Balvenie 15yr 22
Balvenie 21yr 25
Macallan 12yr 13
Macallan 15yr Tripple Cask 25
Macallan 18yr Sherry Cask 40
Glenfiddich 15yr 15
Glenfiddich 18yr 18

Kaiyo 12
Nikka Coffey Grain 12
Nikka Pure Malt "Taketsuru" 15
Yamazaki 12yr 30
Hibiki Harmony 30
Bookers 25
Hakushu 18yr 50
Johnnie Walker Blue Label 50
Glenfiddich 19yr 21
Yamazaki 18yr 80
Whistle Pig 15yr 40
Don Julio 1942 25

junmai

Oze No Yukidoke • 12
White Wall • 12
Southern Beauty Junmai 720ml \$65 • 12

junmai ginjo

Momokawa 720ml \$42 • 8
Bride of the Fox 720ml \$66 • 12
Hiro 720ml \$66 • 12

junmai daiginjo

Pearls of Simplicity 300ml \$38 • 15
Chokaisan 720ML \$84 • 15
Hiro 720ml \$120

nigori

Kunizakari Sake Cup 200ml • \$10
Dewatsuru 720ml \$48 • 9
Snow Maiden 720ml \$42 • 8

specialty

Kikusui Shuzo Gold Can 187ml • \$10
Tensei Endless Summer Honjozo 720ml \$66 • 12



bottle

Bud Light 4
Michelob Ultra 4
Chihuahua El Primero Lager 6
Coedo Beniaka Sweet Potato Ale 9
Coedo Marihana Session IPA 9
Coedo Hefeweizen 9
Echigo Koshihikari 8
Spritzer Weisse 9
Ramona Grapefruit Wine Spritzer 10
Mind•Body•Light•Sound IPA 10

draft

Kirin Ichiban 5
Stella Artois 5
Crooked Stave Sour Rose 6
Low Hanging Fruit Sour 6
Clown Shoes Lil' Crispy Ale 7

bubbles

Mumm Napa Rose 15
Mumm Napa Brut 15
Cinzano Prosecco 12

white wine

Zenato Pinot Grigio 11 • 40
Bottega Vinaia Pinot Grigio 13 • 48
Matanza's Creek Sauvignon Blanc 12 • 44
Honig Sauvignon Blanc 14 • 52
Au Contraire Chardonnay 13 • 48
Diora Chardonnay 13 • 48
Dr. Loosen Riesling 10 • 36
Fleur de Prairie Cotes de Provence Rose 13 • 48
Tenshen White Blend 12 • 44

red wine

Bodega Catena Vista Flores Malbec 12 • 44
Borne of Fire Cabernet Sauvignon 15 • 56
The Insider Cabernet Sauvignon 13 • 48
Au Contraire Pinot Noir 15 • 56
Raeburn Pinot Noir 15 • 56
Ghost Runner Red Blend 10 • 37

wine bottles

Mumm Napa Rose 55
Mumm Napa Brut 55
Kokomo Chardonnay 60
Diatom Chardonnay 85
Bravium Pinot Noir 65
Cristom Pinot Noir 75
Neyers Left Bank Red Blend 75
Quilt Cabernet Sauvignon 65

kitchen sauce

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

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

beverages

coca cola coke, diet coke, sprite, ginger ale 3.00
japanese soda - ramune original, strawberry 4.00
green tea service 5.00

*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.