

## greens

<b>Pop Salad</b>	6
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
<b>Seaweeds</b>	5
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	
<b>Octopus Sunomono</b>	9
watercress, 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

<b>Edamame</b>	4
sea salt	
pepper & garlic	6
sautéed garlic	6
truffle salt	7
<b>Chicharrones</b>	5
cilantro, tobanjan, grilled pepper salsa,	

## moriawase

chef's daily assortment of the freshest fish	
<b>Sushi and Sashimi</b>	56
an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy	
<b>Sashimi</b>	45
an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy	
<b>Chef's Choice of Nigiri</b>	48
life is like a box of nigiri, you never know what you are going to get	
<b>Chef's Toyoso Market Selection</b>	26
chef hand-picked 6 pieces of daily best nigiri sourced from the Toyoso market in japan	
<b>Jack of All Trades</b>	20
Taste the Jack family comprised of yellowtail belly, kanpachi, shima aji, and buri nigiri with toppings and sauces	
<b>Chef's Veggie Nigiri</b>	15
chefs choice of specialty vegetable nigiri	

## cold tastings

<b>1Up</b>	16	<b>Sugarkissed Kanpachi</b>	16
porcini seared tuna, tensuyu, pickled daikon, grilled matsutake mushroom, truffle oil, pea shoots		great amberjack, grapefruit dashi, compressed sugarkiss cantaloupes, heirloom carrot, sambal salsa, toasted almond, ikura	
<b>Madai Crudo</b>	16	<b>Hamachi Hara Kiri</b>	14
japanese sea bream, apple ponzu, peach, crispy fingerling potato, cilantro, bishop's crown pepper		Yellowtail belly, jalapeno lime zest sauce, pacific blue salt, cilantro, cilantro oil	
<b>Sake Toro Aburri</b>	14	<b>Oysters</b>	12
torched seared salmon belly, tofu creme, monarch pearl tomato, truffle ikura, salmon chicharrones, balsamic kabayaki, sriracha salt, thai basil		sun hollow oysters from WA, poptail sauce, micro cilantro	
		<b>Shima Suprema</b>	16
		thin sliced striped jack, orange supreme, ponzu, sunchoke salsa, rayu, caramelized shallot, mustard green micro	

<b>Harvest Pulpo</b>	16	<b>Hot-N-Sour Grouper</b>	16
grilled octopus, edamame puree, tricolor fingerling potato confit, piperade		pan seared grouper filet, crispy scallion rice cake, tamarind lime broth, pineapple celery salsa	
<b>Pork 3-Ways</b>	14	<b>Kecap Kama</b>	10/15
braised bork belly, chicharron, kabocha squash puree, pork powder, apple green pepper jam		fried fish collar, kimchi, choice of Korean BBQ sauce or sweet soy glaze	
<b>Chicken Wings</b>	11	<b>Pop Cakes</b>	11
fish sauce caramel, topped with chili, toasted peanut, cilantro, lime		octopus and bay scallop pancake, kimchi, spicy ginger soy	

## nigiri specials

2 pieces per order	
<b>Yellowtail Belly</b>	8
jalapeno and lime zest sauce, cilantro sprout	
<b>Salmon Belly</b>	8
ginger-shallot sauce, radish sprouts	
<b>Tazmanian Trout Belly</b>	8
barrel-aged mable syrup, smoked salt	
<b>Madai</b>	9
asian pear, serrano, orange zest	
<b>Kanpachi</b>	9
monarch pearl tomato, chili maldon	
<b>Goma Saba</b>	10
pickled shishito, chives	
<b>Shima Aji(aged)</b>	10
yuzu kosho	
<b>Hamachi Kama Toro</b>	10
toki nikiri soy, myoga ginger	
<b>Nama Hotate (Limited Quantity)</b>	12
lemongrass XO, chive	
<b>Kinmedai(5 day aged)</b>	12
sambal salsa, basil	
<b>Shin ika</b>	12
fennel salsa	
<b>Nodoguro</b>	18
black truffle, kosho	

## nigiri & sashimi

2 pieces with rice or 3 pieces without rice	
<b>Hamachi</b> yellowtail	7 • 11
<b>Sake</b> Scottish salmon	7 • 11
<b>Maguro</b> tuna	7 • 11
<b>Hotategai</b> scallop	7 • 11
<b>Tako</b> octopus	7 • 11
<b>Madai</b> sea bream	8 • 12
<b>Akami</b> bluefin tuna lean	9 • 13
<b>Otoro</b> bluefin tuna full-fatty	14 • 19
<b>Unagi</b> eel	8 • 12
<b>Uni</b> california sea urchin	8 • 12
<b>Kanpachi</b> amberjack	8 • 12
<b>Kinmedai</b> golden eye sea bream	11 • 15
<b>Shima Aji(aged)</b> stripped jack	9 • 13
<b>Isaki</b> three line grunt	11 • 15
<b>Japanese Ikura</b> soy marinated salmon roe	9 • 13
<b>Wasabi Tobiko</b> wasabi flying fish roe	8 • 12
<b>Spicy Tobiko</b> habanero flying fish roe	8 • 12
<b>Yuzu Tobiko</b> yuzu 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

<b>Royal Treatment</b>	15	<b>Chutoro Handroll</b>	12	<b>Zuke Bomb</b>	16
blue lump crab, tempura flake, sweet chili, topped with scotish salmon, ginger-shallot sauce, radish		bluefin tartare, sunchoke salsa, bubu aware, shiso, yuzu tobiko, thai basil		spicy tuna, takuwan, tempura shiso, topped with toki marinated seared tuna, togarashi, layu, scallion	
<b>Rising Sun</b>	14	<b>Ceviche</b>	14	<b>So Fresh &amp; So Clean</b>	14
tempura green bean, tuna and tobanjan aioli topped with japanese scallop, micro chive, fleur de sel, orange chili sauce		hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, mama's sauce, cilantro, hawaiian pink salt and a wedge of lime		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprout	
<b>Shiitake-Mole*</b>	12	<b>Acevichado</b>	14	<b>Spicy Salmon</b>	9
kimchi, soy shitakes, fried broccoli stem, topped with, guacamole, fried shitake, cilantro, smoked salt, lime wedge		tempura grouper jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, quick pickled sliced cucumber, micro cilantro		salmon tartare, fried shallot, kampyo, smelt roe, chive	
<b>Coco Roll</b>	10	<b>Red Eye</b>	14	<b>Tasmanian Devil</b>	14
tempura grouper, avocado, kewpie, scallion, honey kabayaki		Tuna, gochujang vinaigrette, garlic chips, topped with scotish salmon, orange slices, blood orange agrodulce		salmon skin, scallions, kabayaki, volcano crab topped with tazmanian trout, ikura, lemon wedge, chives	
		<b>Honey Baked Ham</b>	13		
		smoked salmon, pineapple, purple potato, topped with blowtorched trout, bourbon barrel aged maple syrup, chive, smoked salt			

\*Fully cooked

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



## cocktails

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

**Monkey Business** (spirit forward, bubbly) 12  
Monkey Shoulder, Grand Marnier, Creme de Cacao, Yuzu Syrup, Lemon, Bubbles

**Park Avenue Dreams** (tart, sweet) 12  
Hendricks Gin, Lillet Rose, Manderine Napoleon, Lavender Syrup, Lemon, Ginger Bitters

**Memoirs of a Geisha** (smoky, fruity) 12  
Hibiscus Infused Montelobos Mezcal, Green Chartreuse, Creme de Framboise, Togarashi Syrup, Citrus Blend, Sesame-Mint Oil

**Highballers Revenge** (bubbly, refreshing) 12  
Tanqueray Sevilla Orange, Giffard Rhubarbe, Aperol, Grapefruit-Lime Soda

**Tiki Vibes** (fruit forward, tiki) 12  
Plymouth Gin, Rhubarbe, Sloe Gin, Tiki Bitters, White Peach Syrup, Lemon

**Golden Lotus** (refreshing, bright) 12  
Espolon Silver Tequila, Chinola, Velvet Falernum, Green Tea Agave Nectar, Lime, Togarashi SeaSalt Rim

## premium pours 2 OZ

**Wild Turkey Kentucky Spirit** 12  
**Wild Turkey Master's Keep** 35  
**Highest Campfire** 13  
**Highest Double Rye** 10  
**Basil Haydens** 10  
**Basil Haydens Dark Rye** 12  
**Whistle Pig Piggy Back 6yr** 12  
**Whistle Pig 10yr** 16  
**Whistle Pig 15yr** 40  
**Buffalo Trace** 12  
**Angels Envy Rye** 15  
**Bastille Single Malt** 14

**Macallan 12yr** 13  
**Macallan 15yr Tripple Cask** 25  
**Macallan 18yr Sherry Cask** 40  
**Glenlivet 14yr** 15  
**Glenfiddich 14yr** 12  
**Glenfiddich 15yr** 15  
**Glenfiddich 18yr** 18  
**Glenfiddich 19yr** 21  
**Glenfiddich Grand Cru** 45  
**Balvenie 14yr** 15  
**Balvenie 15yr** 22  
**Balvenie 21yr** 25

**Nikka Coffey Grain** 12  
**Nikka Pure Malt "Taketsuru"** 15  
**Hibiki Harmony** 30  
**Yamazaki 12yr** 30  
**Yamazaki 18yr** 80  
**Hakushu 18yr** 50  
**Bookers** 25  
**Little Book** 30  
**Johnnie Walker Blue Label** 50  
**Don Julio 1942** 25

## junmai

**Southern Beauty Junmai** 720ml \$54 • 10  
**Tengumai Uma-Jun Junmai** 720ml \$54 • 10

## junmai ginjo

**Momokawa** 720ml \$52 • 10  
**Bride of the Fox** 720ml \$66 • 12  
**Hiro** 300ml \$32 • 12

## junmai daiginjo

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

## nigori

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

## specialty

**Tensei Endless Summer Honjozo** 720ml \$66 • 12  
**Funaguchi Gold Can** 200ml \$15  
**Zipang Sparkling Sake** 200ml \$15



## bottle

**Bud Light** 4  
**Michelob Ultra** 4  
**Orion** 7  
**Baird Beer Green Tea Wasabi Ale** 9  
**Coedo Beniaka Sweet Potato Ale** 9  
**Coedo Marihana Session IPA** 9  
**Coedo Hefeweizen** 9  
**Spritzer Weisse** 9  
**Echigo Koshihikari** 9  
**Ramona Grapefruit Wine Spritzer** 10

## draft

**Kirin Ichiban** 5  
**Stella Artois** 5  
**Destihl Funkengruven IPA** 7  
**Crooked Stave IPA** 7  
**Schilling Pinapple Passion Cider** 8

## bubbles

**Mumm Napa Rose** 15  
**Mumm Napa Brut** 15  
**Cinzano Prosecco** 12

## flights

**Sake Flight** 20  
**Japanese Whiskey Flight** 25  
**Whiskey Omakase** 35

## white wine

**Terlato Pinot Grigio** 13 • 48  
**La Crema Pinot Gris** 13 • 48  
**Matanzas Creek Sauvignon Blanc** 12 • 44  
**Squealing Pig Sauvignon Blanc** 14 • 52  
**Nielson Chardonnay** 13 • 48  
**Au Contraire Chardonnay** 13 • 48  
**Dr. Loosen Riesling** 10 • 36  
**Confetti Rose** 12 • 44  
**Abadia de San Capiro Albarino** 13 • 48  
**Remy Pannier Vouvray** 13 • 48

## red wine

**Bodega Catena Vista Flores Malbec** 12 • 44  
**Juggernaut Cabernet Sauvignon** 15 • 56  
**The Insider Cabernet Sauvignon** 13 • 48  
**Joe Dobbles Pinot Noir** 12 • 44  
**Carmel Road Pinot Noir** 13 • 48  
**Ghost Runner Red Blend** 11 • 40  
**Marques de Caceres Rioja** 13 • 48

## wine bottles

**Mumm Napa Rose** 55  
**Mumm Napa Brut** 55  
**Diatom Chardonnay** 85  
**Bravium Pinot Noir** 65  
**Au Contraire Pinot Noir** 75  
**Neyers Left Bank Red Blend** 75

## 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 3  
**japanese soda - ramune** original, strawberry 4  
**green tea service** 5

## happy ending

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

**Peach Upside Down Cake** 8  
white sesame cake, japanese whiskey caramel, black pepper chantilly cream, brown butter ice cream

## team & Suppliers

**Chef | Owner** Chau Trinh

- Frog Song Organics
- Georgia Olive Farm
- Sugar Top Farm
- Lake Meadow
- Wild Ocean
- Mama's Garden