

Greens + Soup	
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	
Miso Soup	6
seaweed, scallions	
Please notify your server of any allergies before ordering We cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.	

hot tastings

Edamame	
sea salt	4
pepper & garlic	6
sautéed garlic	6
truffle salt	7
everything	9

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	

roll out

out of the sea and into your mouth	
Anaconda*	15
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	
Nikkei Maki	15
tempura flounder, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, radish, micro arugula	
Acevichado	14
tempura flounder, jalapeno, avocado, creme fraiche, topped with flounder, acevichado sauce, quick pickled cucumber slices, micro cilantro	
Veggie Veggie Good	10
kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, arugula	

Anaconda*	15	The Gold Digger*(limited)	18	Mango Tango	16
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki		tempura shrimp, avocado, shiso, brown butter aioli, topped with A5 Miyazaki wagyu beef, red wine teriyaki, sesame, chives, truffle oil, yuzu tobiko, gold flakes		shrimp tempura, mango, masago, kewpie, topped with salmon, mango glaze, yuzu tobiko, micro and kabayaki	
Nikkei Maki	15	Ceviche	14	So Fresh & So Clean	14
tempura flounder, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, radish, micro arugula		hamachi, avocado, fried shallot, and chipotle lime sauce topped with flounder, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, arugula	
Acevichado	14	Bangkok Dangerous	16	Honey Baked Ham	13
tempura flounder, jalapeno, avocado, creme fraiche, topped with flounder, acevichado sauce, quick pickled cucumber slices, micro cilantro		salmon, kewpie, cucumber, shiso, topped with seared soy marinated tuna, crying tiger sauce, arugula		smoked salmon, pineapple, purple potato, topped with blowtorched tazmanian trout, bourbon barrel aged maple syrup, chives, smoked salt	
Veggie Veggie Good	10	Caterpillar	14	Rising Sun	15
kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, arugula		tuna, tempura shishitos, sweet chili, topped with flounder, avocado, fennel salsa,arugula		tempura asparagus, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce, arugula	
		Lox Stox & Two Smoking Barrel	16		
		salmon, avocado, fried shallots, topped with smoked salmon, everything spice, pickled shallots, fried capers, chives, creme fraiche, ikura			

cocktails		
Purple Rain	(tiki,creamy, boozy)	15
Bly Rum, Appleton Rum, Orgeat, Giffard Vanilla, All Spice, Taro, Lime, Burlesque Bitters,		
Do Re Mi Fa So	(spirit forward)	14
Compass Box Great King Scotch, Plum Liqueur, Giffard Rhubarbe, Miso, Japanese Sugar, Ginger Bitters, Yuzu, Black Sea Salt		
U Got It Bad	(bittersweet, smokey)	14
Pineapple Banhez Mezcal, Lillet Rose, Heirloom Genepy, Agave, Lime, Grapefruit Bitters Topped off with Topo Chico twist of Grapefruit, sour patch kid		
Can't Fight the Moonlight*limited*	(citrus, floral)	14
Hendricks Lunar, Giffard Apricot, Blue Curacao, Lemon, Rosemary Simple, Lavender Bitters, Rose Water		
Lichi Martini	(citrus, refreshing)	13
Lychee infused Reyka Vodka,Pavan, Lichi-Li Liqueur, Yuzu, White Cranberry, Lemon Lime Orange Zest		
Japanese Old Fashioned		13
(spirit forward, bright)		
Toki Japanese Whisky, Ginger-Thyme Demerara syrup, Apple Blossom Bitters		
+ sub Kaiyo 7 yr		\$2
So Happy Together	(spicy, light)	14
Lunazul Tequila, Domaine Canton, Falernum, Ancho Reyes, Agave, Lime, Cucumber, Jalapeno		
+ sub Mezcal		\$1
It Was All A Dream	(floral)	13
Flower Infused Singani 63 Brandy, Campari, Luxardo, Heirloom Floral, Lemon, Honey, Dandelion Bitters, Smoked		



white wine		
Terra Alpina	Pinot Grigio, Italy	12 ● 44
Pine Ridge Chenin Blanc/ Viognier, Napa, CA		
11 ● 40		
Elizabeth Spencer	Sauvignon Blanc, CA	13 ● 48
Squealing Pig Sauvignon Blanc, NZ		
14 ● 52		
Friendly	Gruener Veltliner, Austria	12 ● 44
Diora Chardonay, Monterey, CA		
13 ● 48		
Sonoma Cutrer	Chardonnay, CA	15 ● 56
Cheateau de Champaget Rose, France		
11 ● 44		

red wine		
Juggernaut	Cabernet Sauvignon , CA	15 ● 56
Spellbound Cabernet, Napa, CA		
12 ● 44		
Conundrum	Red Blend, CA	13 ●
Chehalem Pinot Noir, Willamette, Oregon		
15 ● 56		
Joseph Drouhin	Pinot Noir, Bourgogne, France	14 ● 52
Ant Moore Pinot Noir, New Zealand		
13 ● 48		
Ancient Peaks	Zinfandel, Paso Robles, CA	14 ● 52
Alpha Box Grenache/Syrah, South Australia		
13 ● 48		
Azul Y Garanza	Tempranillo, Spain	12 ● 56

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
Specialities	Grapefruit Lime Soda, Ginger Beer	4
japanese soda - ramune	original,strawberry	4
green tea service		5

premium pours 2 oz				japanese 1 oz	
Angels Envy Rye	17	Henry McKenna	13	Hakushu 12yr	18
Balcones Baby Blue	10	Johnnie Walker Blue Label	50	Hakushu 18yr	30
Balcones Single Malt	14	Little Book Chapter 2	30	Hibiki Harmony 12yr	12
Balvenie Sweet Toast 12yr	14	Little Book Chapter 3	30	Hibiki 17yr	30
Balvenie 14yr	14	Macallan 15yr Tripple Cask	25	Hibiki 21yr	35
Balvenie 15yr	22	Macallan 18yr Sherry Cask	40	Iwai Tradition	8
Basil Haydens Caribbean Rye	12	Whistle Pig 10yr	16	Kaiyo	10
Bastille Single Malt	14	Whistle Pig 15yr	40	Kaiyo 7yr	8
Bookers	25	Wild Turkey Kentucky Spirit	12	Kaiyo Cask Strength	12
Eligah Craig	10	Wild Turkey Master's Keep	45	Yamazaki 12yr	15
Eligah Craig Barrel Proof	13	Woodford Reserve	12	Yamazaki 18yr	40
Glenfiddich 14yr	12	Woodford Rye	12		
Glenfiddich 15yr	15				
Glenfiddich Fire & Cane	12				

junmai

Amabuki	720ml	\$68 ● 12
Dance of Discovery	300ml	\$31 ● 13
Emperor's Well	300ml	\$36 ● 15

junmai ginjo

Momokawa	720ml	\$56 ● 10
Bride of the Fox	720ml	\$74 ● 13
Moon On The Water	300ml	\$38 ● 16

junmai daiginjo

Dassai 50	720ml	\$86 ● 15
Born Gold Muroka	720ml	\$98 ● 17

nigori

Snow Maiden	720ml	\$50 ● 9
Sacred Mist	300ml	\$26 ● 11
Countless Vision	300ml	\$29 ● 12

specialty

Tyku Cucumber	720ml	\$56 ● 10
Gold Can	200ml	\$16
Love Princess	180ml	\$16

flights

Sake Flight	14
Tyku Cucumber, Snow Maiden, Momokawa	
Premium Sake Flight	19
Dance of Discovery, Sacred Mist, Dassai 50	
Build Your Own Flight	23
choose any 3 different sake by the glass	
Japanese Whiskey Flight	25
Kaiyo, Iwai Tradition, Yamazaki 12 yr	
Scotch Flight	20
Balvenie Sweet Toast 12yr, Glenfidich 14 yr, Glenfidich 15 yr	

Beer bottles

Michelob Ultra 4.2%	5
Schilling Hard Cider 5.2%	6
local legend or grapefruit	
Desthil Drivin That Haze IPA 7%	9
Kirin 5%	5
Orion 4.7%	7
Hitachino Red Rice 7%	9
Hitachino White Ale 5.5%	9

local drafts

Sushi Pop Lager 4.5%	5
Central 28 Beer Co. -- DeBary, FL	
Toboggan Blonde Ale 5%	7
Ivanhoe Park Brewing Co.-- Orlando, FL	
Drinkin' Beer Pale Ale 5.2%	7
Sanford Brewing Co.-- Sanford, FL	
Red Drum Amber Ale 5.6%	8
Ravenous Pig-- Winter Park, FL	
2Million Bees DIPA 8.5%	8
Hourglass Brewing-- Longwood, FL	

bubbles

Petalo Moscato, Italy	12 ● 44
Mumm Napa Brut , Napa Valley, CA	15 ● 55
Mumm Napa Rose, Napa Valley, CA	15 ● 55
Simonet Blanc de Blanc , France	12 ● 44

wine bottles

Le Pitit Paysan Cabernet Savignon, CA	65
Neyers Left Bank Red Blend, Napa Valley, CA	75
Diatom Chardonnay, Santa Rita Hills, CA	85
Au Contraire Dutton Ranch Pinot Noir, CA	62

happy ending

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

<3 Team <3

Chef Owner	Chau Trinh
General Manager	Lana Nguyen
Bar Manager	Diana Ly
Sushi Manager	Yong Yoo
Kitchen Manager	Mike English