

dinner menu

winter park



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	

cold tastings

Bluefin Tuna Tasting	21	Bass Assassin	15
akami, chutoro, otoro, pickled sunchoke, fresh wasabi, imported smoked soy		white ponzu, fennel-cucumber salsa, fuji apple, basil, chili oil	
Shima Suprema	15	Kanpachi Hara Kiri	16
shima aji, orange supreme, ponzu, sambal, layu, micro greens		amberjack, jalapeno and lime zest sauce, asian pear, micro cilantro	
Miso Peachy	15		
togarashi seared hamachi, truffle oil, peach miso zu, arugula, sake soaked cranberries			

Mama's Egg Rolls	6	Scrumptious Fungus	16
shrimp and pork served with fish sauce		assorted local fungi, cauliflower puree, fried broccoli stems, jalapeno emulsion	
Chicken Wings	11	Citrus Symphony	15
fish sauce caramel, topped with chili, toasted peanuts, cilantro, lime		pan seared black drum, grapefruit, lemon, blood orange, citrus kosho	
		Raising the “Steaks”	14
		lemongrass marinated beef, soy pickled crimini mushrooms, jasmine rice, asian peperonata	

nigiri specials

2 pieces per order

A5 Wagyu	15
kabayaki , smoke salt, chives	
Otoro	14
sambal salsa, thai basil	
Shima Aji	10
orange kosho	
Seared Salmon Belly	10
bourbon maple syrup, smoke salt, chives	
Striped Bass	9
shiso, jalapeno, fleur de sel	
Kanpachi	10
yuzu kosho	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro	
Salmon Belly	10
ginger-shallot sauce, daikon sprout	
Hotategai	9
lemongrass XO, salt, garlic oil, chives	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Hon-maguro Akami lean bluefin tuna	10 • 14
Chutoro bluefin tuna semi-fatty	11 • 15
Otoro bluefin tuna full-fatty	13 • 19
Kanpachi amberjack	8 • 12
Stripe Bass domestic suzuki	8 • 12
Sugi Cobia	7 • 11
Unagi eel	7 • 11
Sake king salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Ikura soy marinated salmon roe	8 • 12
Hotategai scallop	7 • 11
+ Quail Egg	5

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	
Royal Treatment	15
shrimp tempura, tempura flakes, sweet chili, topped with ora king salmon, ginger-shallot sauce, arugula	

The Gold Digger*(limited)	18
tempura shrimp, avocado, shiso, brown butter aioli, topped with A5 Miyazaki wagyu beef, red wine teriyaki, sesame, chives, truffle oil, yuzu tobiko, gold flakes	
Ceviche	14
hamachi, avocado, fried shallot, and chipotle lime sauce topped with flounder, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime	
Bangkok Dangerous	16
salmon, kewpie, cucumber, shiso, topped with seared soy marinated tuna, crying tiger sauce, arugula	
Caterpillar	14
tuna, tempura shishitos, sweet chili, topped with flounder, avocado, fennel salsa, 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	

Mango Tango	16
shrimp tempura, mango, masago, kewpie, topped with salmon, mango glaze, yuzu tobiko, micro and kabayaki	
So Fresh & So Clean	14
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, arugula	
Honey Baked Ham	13
smoked salmon, pineapple, fingerling chips, topped with blowtorched tazmanian trout, bourbon barrel aged maple syrup, chives, smoked salt	
Rising Sun	15
tempura asparagus, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce, arugula	

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		junmai ginjo		junmai daiginjo	
Amabuki	720ml \$68 ● 12	Momokawa	720ml \$56 ● 10	Dassai 50	720ml \$86 ● 15
Dance of Discovery	300ml \$31 ● 13	Bride of the Fox	720ml \$74 ● 13	Born Gold Muroka	720ml \$98 ● 17
Emperor's Well	300ml \$36 ● 15	Moon On The Water	300ml \$38 ● 16		
nigori		specialty			
Snow Maiden	720ml \$50 ● 9	Tyku Cucumber	720ml \$56 ● 10		
Sacred Mist	300ml \$26 ● 11	Gold Can	200ml \$16		
Countless Vision	300ml \$29 ● 12	Love Princess	180ml \$16		

flights		Beer bottles		local drafts	
Sake Flight	14	Michelob Ultra 4.2%	5	Sushi Pop Lager 4.5%	5
Tyku Cucumber, Snow Maiden, Momokawa		Schilling Hard Cider 5.2%	6	Central 28 Beer Co. -- DeBary, FL	
Premium Sake Flight	19	local legend or grapefruit		Toboggan Blonde Ale 5%	7
Dance of Discovery, Sacred Mist, Dassai 50		Desthil Drivin That Haze IPA 7%	9	Ivanhoe Park Brewing Co.-- Orlando, FL	
Build Your Own Flight	23	Kirin 5%	5	Drinkin' Beer Pale Ale 5.2%	7
choose any 3 different sake by the glass		Orion 4.7%	7	Sanford Brewing Co.-- Sanford, FL	
Japanese Whiskey Flight	25	Hitachino Red Rice 7%	9	Red Drum Amber Ale 5.6%	8
Kaiyo, Iwai Tradition, Yamazaki 12 yr		Hitachino White Ale 5.5%	9	Ravenous Pig-- Winter Park, FL	
Scotch Flight	20			2Million Bees DIPA 8.5%	8
Balvenie Sweet Toast 12yr, Glenfidich 14 yr, Glenfidich 15 yr				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