

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
tofu, seaweed, scallions	

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

moriawase

chef's daily assortment of the freshest fish

Chef's Choice of Nigiri Lite (8pcs)	26
life is like a box of nigiri, you never know what you are going to get	

Chirashi	31
an assortment of chef selected fish with toppings and sauces, served over rice with fresh wasabi and imported soy.	

cold tastings

Miso Peachy	15	If You Like Pinacolada	15
togarashi seared hamachi, kumquats, truffle oil, peach miso zu, arugula, sake infused cranberries		kanpachi, coco leche de tigre, toasted coconut, lime zest, evoo, cilantro, pineapple salsa	
Tuna Tataki	17	Hamachi Hara Kiri	16
seared tuna with ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts		yellowtail belly, jalapeno and lime zest sauce, asian pear, micro cilantro	
Raw Kama	18		
hamachi collar, spicy ponzu, thai basil, black pepper			

Mama's Egg Rolls (2)	6	Scrumptious Fungus	16
shrimp and pork served with fish sauce		assorted local fungi, cauliflower puree, fried broccoli stems, jalapeno emulsion	
Chicken Wings (6)	11		
fish sauce caramel, topped with chili, toasted peanuts, cilantro, lime		Raising the "Steaks"	14
Hot Chicken Baos (2)	9	lemongrass marinated beef, soy pickled crimini mushrooms, jasmine rice, asian peperonata	
crispy fried chicken breast, house hot sauce, pickles			

nigiri specials

2 pieces per order

Otoro	14	Otoro bluefin tuna full-fatty	13 • 19
sambal, garlic chip, chives		Albacore white tuna	8 • 12
Tasmanian Trout Belly	10	Kanpachi amberjack	8 • 12
bourbon maple syrup, smoke salt, chives		Stripe Bass domestic suzuki	8 • 12
Striped Bass	9	Unagi eel	7 • 11
shiso, jalapeno, fleur de sel		Sake king salmon	8 • 12
Kanpachi	10	Hamachi yellowtail	8 • 12
yuzu kosho		Maguro tuna	8 • 12
Yellowtail Belly	10	Ikura soy marinated salmon roe	8 • 12
jalapeno and lime zest sauce, cilantro		Hotategai scallop	7 • 11
Salmon Belly	10		
ginger-shallot sauce, daikon sprout			
Hotategai	9		
lemongrass XO, salt, garlic oil, chives			

+ Quail Egg 5

roll out classic, innovative and reinterpreted sushi rolls

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

Hot Mess 3.0	16	Tasmanian Devil	14	Caterpillar	14
lobster mix, masago, scallions, garlic aoli, asparagus, topped with trout, tobanjan aoli, kabayaki, tempura flakes		salmon skin, scallions, kabayaki, volcano crab topped with tazmanian trout, ikura, lemon wedge, chives		tuna, tempura shishitos, sweet chili, topped with snapper, avocado, fennel salsa, arugula	
Anaconda*	15	Ceviche	14	Royal Treatment	16
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki		hamachi, avocado, fried shallot, and chipotle lime sauce topped with snapper, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime		crab, tempura flakes, sweet chili, topped with ora king salmon, ginger-shallot sauce, arugula	
Nikkei Maki	15	Bangkok Dangerous	16	Acevichado	14
tempura snapper, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, radish, micro arugula		salmon, kewpie, cucumber, shiso, topped with seared soy marinated tuna, crying tiger sauce, arugula		tempura snapper, jalapeno, avocado, creme fraiche, topped with snapper, acevichado sauce, quick pickled cucumber slices, micro cilantro	
So Fresh & So Clean	14	Honey Baked Ham	13	Veggie Veggie Good	10
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, arugula		smoked salmon, pineapple, fingerling chips, topped with blowtorched tazmanian trout, bourbon barrel aged maple syrup, chives, smoked salt		kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, 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	
Lichi Martini (citrus, refreshing)	13
Lychee infused Reyka Vodka, Pavan, Lichi-Li Liqueur, Yuzu, White Cranberry, Lemon Lime Orange Zest	
+ sparkling brut 2	
Japanese Old Fashioned	13
(spirit forward, bright)	
Toki Japanese Whisky, Ginger-Thyme Demerara syrup, Apple Blossom Bitters	
+ sub Kaiyo \$3	
So Happy Together (spicy, light)	14
Lunazul Tequila, Domaine Canton, Falernum, Bly Ancho, 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	
Grapefruit Mojito Mocktail	6
Mint, Lime, Agave, Owens Craft Grapefruit Soda	
+ well liquor	

premium pours 2 oz

Angels Envy Rye	17	Henry McKenna	13
Balcones Baby Blue	10	Knob Creek 9yrs	12
Balcones Single Malt	14	Johnnie Walker Blue Label	50
Balvenie Sweet Toast 12yr	14	Little Book Chapter 2	30
Balvenie 14yr	14	Little Book Chapter 3	30
Balvenie 15yr	22	Macallan 15yr Tripple Cask	25
Basil Haydens Caribbean Rye	12	Macallan 18yr Sherry Cask	40
Bastille Single Malt	14	Whistle Pig 10yr	16
Bookers	25	Whistle Pig 15yr	40
Buffalo Trace	13	Wild Turkey Kentucky Spirit	12
Glenfiddich 14yr	12	Wild Turkey Master's Keep	45
Glenfiddich 15yr	15	Woodford Rye	12
Glenfiddich Fire & Cane	12		

japanese 1 oz

Hakushu 12yr	18
Hakushu 18yr	30
Hibiki Harmony 12yr	12
Hibiki 17yr	30
Hibiki 21yr	35
Iwai Tradition	8
Kaiyo	10
Kaiyo Cask Strength	12
Yamazaki 18yr	40

junmai

Amabuki Omachi	720ml \$80 • 14
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
Onda 48	720ml \$80 • 14

nigori

Snow Maiden	720ml \$50 • 9
Sacred Mist	300ml \$26 • 11
Countless Vision	4oz glass • 12

specialty

Tyku Cucumber	720ml \$56 • 10
Gold Can	200ml \$16



flights

Sake Flight	14
Tyku Cucumber, Snow Maiden, Momokawa	
Premium Sake Flight	19
Dance of Discovery, Sacred Mist, Onda 48	
Build Your Own Flight	23
choose any 3 different sake by the glass	
Japanese Whiskey Flight	25
Kaiyo, Iwai Tradition, Hibiki Harmony 12yr	
Scotch Flight	20
Balvenie Sweet Toast 12yr, Glenfidich 14 yr, Glenfidich 15 yr	

Beer bottles

Michelob Ultra 4.2%	5
Kirin 5%	5
Desthil Drivin That Haze IPA 7%	9
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	
Truck and Train Pale Ale 5.2%	7
Ravenous Pig -- Winter Park, FL	
Zen Hefeweizen 5.4%	8
Oveido Brewing Co-- Oveido, FL	
2Million Bees DIPA 8.5%	8
Hourglass Brewing-- Longwood, FL	

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 Gruner Veltliner, Austria	12 • 44
Proverb Chardonnay, CA	9 • 32
Sonoma Cutrer Chardonnay, CA	15 • 56
Cheateau de Campaget Rose, France	11 • 44

red wine

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

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

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
Specialties Grapefruit Lime Soda, Ginger Beer	4
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	

<3 Team <3

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