

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 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

Sushi and Sashimi (18-20 pcs)	56
an assortmt of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy	
Sashimi (20-22 pcs)	45
an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy	
Chef's Choice of Nigiri Lite (8pcs)	26
life is like a box of nigiri, you never know what you are going to get	

cold tastings

Seared Sake Toro	16	Ponzu Scheme	16
seared salmon belly with bourbon maple syrup, smoke salt, ikura, chives		togarashi seared hamachi, ponzu gel,truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, micro cilantro	
Tuna Tataki	17	Summertime Loving	16
seared tuna belly with ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts		scallops, snapper, aji amarillo lime juice, garlic oil, watermelon, pickled shallots, shiso, orange segments	

Mama's Egg Rolls (2)	6	Scrumptious Fungus	16
shrimp and pork served with fish sauce		assorted local fungi, cauliflower puree, corn, jalapeno emulsion	
Chicken Wings (6)	14	Killer Tofu	13
fish sauce caramel, topped with chili, toasted peanuts, cilantro, lime		crispy tofu, summer vegetables simmered in a coconut adobo sauce	
Hot Chicken Baos (2)	9	Raising the “Steaks”	14
crispy fried chicken breast, hot honey, yuzu aioil, japanese pickles, scallions		lemongrass marinated beef, soy pickled crimini mushrooms, jasmine rice, asian peperonata	

nigiri specials

2 pieces per order	
Foie Gras	14
fish caramel, sesame, shiso	
Seared Salmon Belly	10
bourbon maple syrup, smoke salt, chives`	
Cobia Belly	9
seared, fennel salsa, garlic oil, thai basil	
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	
Uni chilean sea urchin	10 ● 15
Sugi cobia	8 ● 12
Suzuki stripped bass	8 ● 12
Unagi eel	7 ● 11
Tai snapper	7 ● 11
Sake ora king salmon	8 ● 12
Hamachi yellowtail	8 ● 12
Maguro tuna	8 ● 12
Hotategai scallop	7 ● 11
Ikura soy marinated salmon roe	8 ● 12
Quail Egg 5	

roll out

classic, innovative and reinterpreted sushi rolls

Anaconda*	17	Ceviche	14	Hot Mess 3.0	16
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki		hamachi, avocado, fried shallot, and chipotle lime sauce topped with cobia, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime		lobster mix, masago, scallions, garlic aoli, asparagus, topped with king salmon, tobanjan aoli, kabayaki, tempura flakes	
Nikkei Maki	15	Bangkok Dangerous	16	Acevichado	14
tempura cobia, 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 cobia, jalapeno, avocado, creme fraiche, topped with cobia, acevichado sauce, quick pickled cucumber slices, micro cilantro	
So Fresh & So Clean	14	Veggie Veggie Good	11	Caterpillar	16
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, arugula		kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, arugula		tuna, tempura shishitos, sweet chili, topped with cobia, avocado, fennel salsa, arugula	
Rising Sun	15	Royal Treatment	15	Tasmanian Devil	14
tempura asparagus, 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		potato chips, scallions, kabayaki, volcano crab topped with salmon, ikura, lemon wedge, chives	
Lox Stox & Two Smoking Barrels	16	Honey Baked Ham	13		
salmon, avocado, fried shallots, topped with smoked salmon, everything spice, pickled shallots, fried capers, chives, creme fraiche, ikura		smoked salmon, pineapple, fingerling chips, topped with blowtorched salmon, bourbon barrel aged maple syrup, chives, smoked salt			

cocktails	
New York, New York (bright, tropical)	14
Basil Haydens Bourbon, Laird Applejack, Peache Liqueur, Lemon, Honey, Ginger Bitters, Topped Off With Tempranillo	
U Got It Bad (bittersweet, smokey)	14
Pineapple Peloton 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 Wodka 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 Mizunara Oak	\$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)	14
Flower Infused Singani 63 Brandy, Campari, Luxardo, Heirloom Floral, Lemon, Honey, Dandelion Bitters, Smoked	
Mocktails	
Grapefruit Mojito	6
Mint, Lime, Agave, Owens Craft Grapefruit Soda	
+Well liquor	7

premium pours 2 oz			
Balcones Baby Blue	10	Johnnie Walker Blue Label	50
Balcones Single Malt	14	Legent	12
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
Bastille Single Malt	14	Macallan 18yr Sherry Cask	40
Elijah Craig Small Batch	10	Old Grand-Dad	10
Glenfiddich 14yr	12	Whistle Pig 10yr	16
Glenfiddich 15yr	15	Whistle Pig 15yr	40
Glenfiddich Fire & Cane	12	Wild Turkey Kentucky Spirit	12
Knob Creek 9yrs	12	Wild Turkey Master's Keep	45
Knob Creek Rye	12	Woodford Rye	12

japanese 1 oz	
Hakushu 12yr	18
Hakushu 18yr	30
Hibiki Harmony	12
Hibiki 17yr	30
Hibiki 21yr	35
Iwai Tradition	8
Kaiyo Mizunara Oak	10
Kaiyo Cask Strength	12
Yamazaki 12yr	15
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
specialty			
Tyku Cucumber	720ml	\$56	• 10
Gold Can	200ml	\$16	
Mighty Peaks	720ml	74	• \$13

junmai daiginjo	
Dassai 50	720ml \$86 • 15
Born Gold Muroka	720ml \$98 • 17
Onda 48	720ml \$80 • 14

flights			
Sake Flight	14		
Tyku Cucumber, Snow Maiden, Momokawa			
Premium Sake Flight	19		
Mighty Peaks, Sacred Mist, Born Gold			
Build Your Own Flight	23		
choose any 3 different sake by the glass			
Japanese Whiskey Flight	25		
Kaiyo, Hibiki Harmony, Yamazaki 12			
Scotch Flight	21		
Balvenie Sweet Toast 12yr, Glenfidich 14 yr, Glenfidich 15 yr			
beer bottles			
Bud Light 5%	4		
Michelob Ultra 4.2%	5		
Schilling Hard Cider 5.2%-6.7%	6		
-Grapefruit, Local Legend, London Dry, pineapple passonfruit			
Mango Cart Wheat Ale 4%	6		
Desthil Drivin That Haze IPA 7%	9		
Kirin 5%	5		
Orion 4.7%	7		
Hitachino White Ale 5.5%	9		

local drafts	
Sushi Pop Lager 4.5%	5
Central 28 Beer Co. -- DeBary, FL	
Sourmanjaro 5.1%	8
(coffee sour blonde) Deviant Wolfe Brewing- Sanford, FL	
Truck and Train Pale Ale 5.2%	7
Ravenous Pig -- Winter Park, FL	
Zen Hefeweizen 5.4%	8
Oveido Brewing Co-- Oveido, FL	
Panty Dropper 10%	8
(Belgian Strong Golden Ale) Sanford Brewing Co- Sanford, FL	



white wine		red wine	
Terra Alpina Pinot Grigio, Italy	12 •	Juggernaut Cabernet Sauvignon , CA	15 • 56
L'ecole Chenin Blanc, Yakima Valley, WA	14 • 52	Spellbound Cabernet, Napa, CA	12 • 44
Esk Valley Sauvignon Blanc, NZ	14 • 52	Conundrum Red Blend, CA	13 • 48
Elizabeth Spencer Sauvignon Blanc, CA	13 • 48	Chehalem Pinot Noir, Willamette, Oregon	15 • 56
Friendly Gruner Veltliner, Austria	12 • 44	Ant Moore Pinot Noir, New Zealand	13 • 48
Diora Chardonay , Monterey, CA	13 • 48	Alpha Box Grenache/Syrah, South Australia	13 • 48
Sonoma Cutrer Chardonnay, CA	15 • 56	Azul Y Garanza Tempranillo, Spain	12 • 56

bubbles	
Petalo Moscato, Italy	12 • 44
Mumm Napa Rose, Napa Valley, CA	15 • 56
Simonet Blanc de Blanc , France	12 • 44
Laurent Perrier Brut, Champagne, France	16 Split

wine bottles	
Le P'tit 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		happy ending		<3 Team <3	
Round of beer for the kitchen	10	P.M.S.	8	Chef Owner	Chau Trinh
Shot of tequila for the kitchen	15	peanut butter powder, molten chocolate cake,salted carmel,ice cream		General Manager	Sal LaRusso
beverages				Bar Manager	Diana Ly
coca cola coke, diet coke, sprite, ginger ale	3			Sushi Manager	Yong Yoo
specialities Grapefruit Lime Soda, Ginger Beer	4			Kitchen Manager	Mike English
Green Tea Service	5				