

Greens & Soup

Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Seaweeds	7
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	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7
everything	9

moriawase

Chef's Choice of Nigiri Lite (8pcs)	26
life is like a box of nigiri, you never know what you are going to get	
Chef's Choice of Nigiri (16pcs)	50
life is like a box of nigiri, you never know what you are going to get	
Sushi and Sashimi	56
an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy	

cold tastings

Ponzu Scheme	16	Raw Kama *Limited*	18
togarashi seared hamachi, ponzu gel,truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, micro cilantro		hamachi collar, spicy ponzu, thai basil, black pepper	
Tuna Tataki	17	Seared Sake Toro	16
seared tuna with ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts		seared salmon belly with bourbon maple syrup, smoke salt, ikura, chives	
Hamachi Hara Kiri	16	Kanpachi Supreme	16
yellowtail belly, jalapeno and lime zest sauce, asian pear, micro cilantro		amberjack, orange supreme, layu, ponzu, sambal, micro cilantro	

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	
Chicken Bao (2)	11	Raising the “Steaks”	14
Crispy fried chicken, spicy plum sauce, apple slaw		lemongrass marinated beef, spring mix, cucumbers, tomaotes, pickled daikon, soy pickled crimini mushrooms, jasmine rice, asian peperonata	
Papa Pulpo	17		
Crispy octopus, arugula, pomme frites, shishito tartat sauce			

nigiri specials

2 pieces per order	
Seared Salmon Belly	10
bourbon maple syrup, smoke salt, chives	
Kanpachi	10
Fresno kosho, scallions	
Albacore	10
garlic ginger ponzu, chives	
Cobia Belly	10
aburi, fennel salsa, thai basil	
Salmon Belly	10
ginger-shallot sauce, daikon sprout	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro	
Hotategai	9
lemongrass XO, salt, garlic oil, chives	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice	
Albacore white tuna	8 ● 12
Uni Peruvian sea urchin	10 ● 15
Kanpachi amberjack	8 ● 12
Tako octopus	7 ● 11
Unagi eel	9 ● 13
Sake ora king salmon	8 ● 12
Hamachi yellowtail	8 ● 12
Maguro tuna	8 ● 12
Ikura soy marinated salmon roe	10 ● 14
Hotategai scallop	8 ● 12
+ Quail Egg	5

roll out

classic, innovative and reinterpreted sushi rolls

Lucy Roll	16
shrimp tempura, chipotle lime sauce, avocado, topped with spicy tuna tartare, sambal vinaigrette, shiso	
Anaconda*	17
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	
Nikkei Maki	15
tempura cobia, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, radish, micro arugula	
So Fresh & So Clean	14
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, 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	

Baile Japones	17	Kissed By Fire	17
crab, kewpie, scallions,potato chip, tobikio, topped with cobia, togarashi, acevichado sauce, peruvian peppers, ikura, micro wasabi		lobster mix, masago, garlic aioli, scallions,asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives	
Tasmanian Devil	14	Acevichado	15
potato chips, scallions, kabayaki, volcano crab topped with salmon, ikura, lemon wedge, chives		tempura cobia, jalapeno, avocado, creme fraiche, topped with cobia, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro	
Ceviche	15	Caterpillar	16
hamachi, avocado, fried shallot, chipotle lime sauce topped with cobia, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime		tuna, tempura shishitos, sweet chili, topped with grouper, avocado, fennel salsa, arugula	
Bangkok Dangerous	16	Veggie Veggie Good	11
salmon, kewpie, cucumber, shiso, topped with seared soy marinated tuna, crying tiger sauce, arugula		kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, arugula	
Royal Treatment	17	Honey Baked Ham	14
crab, tempura flakes, sweet chili, topped with king salmon,ginger-shallot sauce, micro greens		smoked salmon, pineapple, purple potato, topped with blowtorched tazmanian trout, bourbon barrel aged maple syrup, chives, smoked salt	

cocktails		
Tokyo Drift	(light, refreshing)	13
An Interesting Riff On a Mule With Haku Vodka, Shiso, Blood Orange Syrup, Lime, Burlesque Bitters, Fever Tree Ginger Beer		
New York, New York	(bright, tropical)	14
Basil Haydens Bourbon, Laird Applejack, Peach Liqueur, Lemon, Honey, Ginger Bitters, Topped Off With Tempranillo		
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 Wodka Vodka, Pavan, Lichi-Li Liqueur, Yuzu, White Cranberry, Lemon Lime Orange Zest		
+ sparkling brut		2
Japanese Old Fashioned		13
(spirit forward)		
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, Velvet 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		



white wine		
Terra Alpina	Pinot Grigio, Italy	12 • 44
L'Ecole	Chenin Blanc, Yakima Valley, WA	14 • 52
Esk Valley	Sauvignon Blanc, NZ	14 • 52
Elizabeth Spencer	Sauvignon Blanc, CA	13 • 48
Friendly	Gruner Veltliner, Austria	12 • 44
Diora Chardonay	Monterey, CA	13 • 48
Sonoma Cutrer	Chardonnay, CA	15 • 56
Cheateau de Campuget	Rose, France	11 • 44
red wine		
Pozzan	Cabernet, Alexander Valley, CA	15 • 56
Spellbound	Cabernet, Napa, CA	12 • 44
Conundrum	Red Blend, CA	13 • 48
Chehalem	Pinot Noir, Willamette, Oregon	15 • 56
Ant Moore	Pinot Noir, New Zealand	13 • 48
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
Green Tea Service		5

premium pours 2 oz				japanese 1 oz	
Balcones Baby Blue	10	Jim Beam Black	9	Hakushu 12yr	18
Balcones Single Malt	14	Johnnie Walker Blue Label	50	Hibiki Harmony	12
Balvenie Sweet Toast 12yr	14	Legent	12	Kaiyo Mizunara Oak	10
Basil Haydens	10	Little Book Chapter 2	30	Kaiyo Cask Strength	12
Balvenie 15yr	22	Little Book Chapter 3	30	Yamazaki 12yr	20
Bastille Single Malt	14	Macallan 15yr Tripple Cask	25	Yamazaki 18yr	40
Elijah Craig Small Batch	10	Macallan 18yr Sherry Cask	40		
Glenfiddich 14yr	14	Makers 46	12		
Glenfiddich 15yr	15	Old Grand-Dad	10		
Glenfiddich Fire & Cane	12	Whistle Pig 15yr	40		
High West Bourye	15	Wild Turkey Kentucky Spirit	12		
Knob Creek 9yrs	12	Wild Turkey Master's Keep	45		
Knob Creek Rye	12				

junmai			junmai ginjo			junmai daiginjo		
Amabuki Omachi	720ml	\$80 • 14	Momokawa	720ml	\$56 • 10	Dassai 50	40z • 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	Onda 48	720ml	\$80 • 14

nigori			specialty		
Snow Maiden	720ml	\$50 • 9	Tyku Cucumber	40Z	• 10
Sacred Mist	40Z	• \$11	Gold Can	200ml	• \$16
Dassai 45	300ml	\$29 • 12	Mighty Peaks	40Z	• \$13
			Demon Slayer	40Z	• \$13

flights

Sake Flight	14	Michelob Ultra 4.2%	5	Sushi Pop Lager 4.5%	5
Tyku Cucumber, Snow Maiden, Momokawa		Schilling Hard Cider 5.2%-6.7%		Central 28 Beer Co. -- DeBary, FL	
Premium Sake Flight	19	Choice of flavors::		Sourmanjaro 5.1%	
Mighty Peaks, Sacred Mist, Born Gold		- Local Legend, London Dry		(coffee sour blonde)	
Build Your Own Flight	23	Desthil Drivin That Haze IPA 7%		Deviant Wolfe Brewing- Sanford, FL	
choose any 3 different sake by the glass		Kirin 5%		Swilleys Pale Ale 5.9%	
Japanese Whiskey Flight	29	Orion 4.7%		Halpatter Brewing Co -- Lake City, FL	
Kaiyo Mizunara Oak, Hibiki Harmony, Yamazaki 12		Hitachino White Ale 5.5%		Zen Hefeweizen 5.4%	
Scotch Flight	21			Oveido Brewing Co-- Oveido, FL	
Balvenie Sweet Toast 12yr, Glenfidich 14 yr, Glenfidich 15 yr				Panty Dropper 10%	
				(Belgian Strong Golden Ale)	
				Sanford Brewing Co- Sanford, FL	

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, Central Coast, CA...	65
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	Sal LaRusso
Bar Manager	Diana Ly
Sushi Manager	Yong Yoo
Kitchen Manager	Mike English