

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 accommodate 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 smaller 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	
Sashimi Lite	31
an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy	
Sashimi	60
an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy	
Sushi and Sashimi	56
an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy	

roll out classic, innovative and reinterpreted sushi rolls

Shiso Spicy	15
spicy tuna, cucumber, shiso, topped with hamachi, sambal salsa	
Anaconda*	17
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	
Nikkei Maki	15
tempura seasonal whitefish, 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, micro arugula	
Lox Stox & Two Smoking Barrels	16
salmon, avocado, fried shallots, topped with smoked salmon, everything spice, pickled shallots, fried capers, chives, creme fraiche, ikura	
Rising Sun	15
tempura asparagus, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce	

cold tastings

Ponzu Scheme	16	Seared Sake Toro	16
togarashi seared hamachi, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, micro cilantro		seared salmon belly with bourbon maple syrup, smoked salt, ikura, chives	
Hiramasa Hara Kiri	16	Raw Kama	18
yellowtail amberjack, jalapeno and lime zest sauce, asian pear, micro cilantro		hamachi collar, spicy ponzu, thai basil, black pepper	
Blue fin Tasting	35	Bass Assassin	15
akami, chutoro, otoro, pickled sunchoke, fresh wasabi, imported smoked soy		white ponzu, fennel-cucumber salsa, fuji apple, basil, chili oil	
+Kama Toro	\$17		
+Otoro Tartare	\$15		

Scrumptious Fungus	16	Chicken Bao (2)	11
assorted local fungi, cauliflower puree, squash, jalapeno emulsion		Crispy fried chicken, spicy plum sauce, apple slaw	
Mama's Egg Rolls (2)	6	Killer Tofu	13
shrimp and pork served with fish sauce		crispy tofu, summer vegetables simmered in a coconut adobo sauce	
Chicken Wings (6)	14	Raising the "Steaks"	14
fish sauce caramel, topped with chili, toasted peanuts, cilantro, lime		lemongrass marinated beef, spring mix, cucumbers, tomatoes, pickled daikon, soy pickled crimini mushrooms, jasmine rice, asian peperonata	

nigiri specials

2 pieces per order

Seared Trout Belly	10
bourbon maple syrup, smoked salt, chives	
Hiramasa	10
Fresno kosho, scallions	
Striped Bass	9
asian relish, shiso	
Albacore	9
garlic ginger ponzu, chives	
Otoro Tartare	18
Tobiko, layu, fried shallots	
Kama Otoro	19
sambal salsa, thai basil	
Hotategai	9
lemongrass XO, salt, garlic oil, chives	
Salmon Belly	10
ginger-shallot sauce, daikon sprout	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Albacore white tuna	8 • 12
Uni Peruvian sea urchin	10 • 15
Hiramasa yellowtail amberjack	9 • 13
Tai red snapper	7 • 11
Otoro bluefin tuna full-fatty	18 • 27
Chutoro bluefin tuna semi-fatty	15 • 23
Akami bluefin tuna lean	12 • 18
Unagi eel	9 • 13
Hotategai scallop	8 • 12
Sake ora king salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Ikura soy marinated salmon roe	10 • 14
	+ Quail Egg 5

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

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

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

**Fully cooked*



cocktails

Fetty WAP (tangy spices, bright)	14
Feta Washed Roku Gin, Watermelon, Aperitivo, Peppercorn, Basil, Orgeat, Simple, Lemon, Cardamom Bitters, Hellfire Shrub	
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, Peache Liqueur, Lemon, Honey, Ginger Bitters, Topped Off With Tempranillo	
U Got It Bad (bittersweet, smokey)	14
Pineapple Banhez Mezcal, Lillet Rose, Heirloom Genepey, 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	

premium pours 2 oz

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

japanese 1 oz

Hakushu 12yr	18
Hibiki Harmony	12
Iwai Tradition	8
Kaiyo Mizunara Oak	10
Kaiyo Cask Strength	12
Yamazaki 12yr	20
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

Born Gold Muroka	720ml \$98 • 17
Onda 48	720ml \$80 • 14

nigori

Snow Maiden	720ml \$56 • 10
Dassai 45	300ml \$29 • 12
Countless Vision	300ml \$31 • 13

specialty

Moonstone Asian Pear	750ml \$44 • 8
Gold Can	200ml • \$16
Mighty Peaks	720ml \$74 • \$13
Demon Slayer	300ml \$31 • \$13

flights

Sake Flight	14
MoonStone Asian Pear, Snow Maiden, Momokawa	
Premium Sake Flight	19
Mighty Peaks, Dassai 45, Born Gold	
Build Your Own Flight	23
choose any 3 different sake by the glass	
Japanese Whiskey Flight	29
Kaiyo Mizunara Oak, Iwai Tradition, Yamazaki 12	
Scotch Flight	21
Balvenie Sweet Toast 12yr, Glenfiddich 14 yr, Glenfiddich 15 yr	

Beer bottles

Michelob Ultra 4.2%	5
Heineken 5%	6
Schilling Hard Cider 5.2%-6.7%	6
Choice of flavors:: - Local Legend, London Dry, Grapefruit, Pineapple passionfruit	
Mango Cart Wheat Ale 4%	6
Desthil Drivin That Haze IPA 7%	9
Kirin 5%	5
Orion 4.7%	7

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	
Swilleys Pale Ale 5.9%	7
Halpatter Brewing Co -- Lake City, 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

Terra Alpina Pinot Grigio, Italy	12 • 44
L'Ecole Chenin Blanc, Yakima Valley, WA	13 • 48
Esk Valley Sauvignon Blanc, NZ	14 • 52
Elizabeth Spencer Sauvignon Blanc, CA	13 • 48
Friendly Gruner Veltliner, Austria	12 • 44
Diora Chardonnay , 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

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 375ML	16 • 30

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

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

happy ending

P.M.S.	8
peanut butter powder, molten chocolate cake, salted carmel ice cream	
Moon Shine	7
shortbread cookie, pistachio creme, matcha ice cream	

<3 Team <3

Chef Owner	Chau Trinh
General Manager	Sal LaRusso
Bar Manager	Diana Ly
Sushi Manager	Sinji Toguchi
Kitchen Manager	Mike English