



Greens & Soup

Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts, house ginger dressing	
Miso Soup	6
tofu, seaweed, scallions	

Please notify us of any dietary restrictions prior to ordering. Unfortunately, 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

beautifully curated selections of today's freshest fish

Sushi and Sashimi (20-22 pieces)	56
an assortment of sashimi & nigiri specials, served with fresh wasabi & imported soy	
Chef's Choice of Nigiri (8 or 16 pieces)	26 • 50
life is like a box of nigiri, you never know what you're gonna get!	

roll out

classic, innovative and reinterpreted sushi rolls

Honey Baked Ham	14
smoked salmon, pineapple, purple potato, topped with blowtorched tasmanian trout, bourbon barrel aged maple syrup, chives, smoked salt	
Nikkei Maki	15
tempura cobia, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, micro arugula	
So Fresh & So Clean	14
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, micro arugula	
Ceviche	15
hamachi, avocado, fried shallot, chipotle lime sauce topped with cobia, mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime	

cold tastings

Sword Fight	16	Ponzu Scheme	16
sesame seared buoy swordfish, thai coconut emulsion, evoo, layu, avocado, lemongrass XO, radish		togarashi seared hiramasa, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, micro cilantro	
Get In Mah Belly	21	Bigeye Tuna Tasting	25
two pieces each of yellowtail belly, salmon belly, & seared tuna belly, pickled sunchoke, fresh wasabi		two pieces each of akami, chutoro, & otoro, served with black garlic shoyu	
Tuna Belly Tataki	16		
seared tuna with ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts			

Mama's Egg Rolls (2)	6	Chicken Wings (6)	14
shrimp & pork, served with fish sauce		fish sauce caramel, chili, toasted peanuts, cilantro, lime	
Scrumptious Fungus	16	Raising the "Steaks"	14
assorted local fungi, cauliflower puree, squash, jalapeno emulsion		lemongrass marinated beef, spring mix, cucumber, tomato, pickled daikon, soy pickled criminis, rice, fish sauce	

nigiri specials

2 pieces per order

Sesame Seared Swordfish Belly	10
basil coconut leche de tigre, lemongrass XO	
Hokkaido Scallop	10
lemongrass XO, maldon salt, evoo, chives	
Japanese Sea Bream	10
sunchoke salsa, micro cilantro	
Seared Salmon Belly	10
bourbon maple syrup, smoked salt, chives	
Salmon Belly	10
ginger-shallot sauce, daikon sprout	
Yellowtail Belly	10
jalapeno, lime zest sauce, micro cilantro	
Bluefin Chutoro	16
sambal vinaigrette, garlic chip, thai basil	
Seared Cobia Belly	10
aburi style, cucumber fennel salsa	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Mekajiki swordfish	9 • 13
Hotategai hokkaido scallop	8 • 12
Suzuki striped bass	8 • 12
Madai japanese sea bream	9 • 13
Tai red snapper	8 • 12
Unagi eel	9 • 13
Sake ora king salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Akami bluefin tuna loin	12 • 18
Chutoro bluefin tuna semi fatty belly	15 • 22
Otoro bluefin tuna full fatty belly	18 • 27
Ikura soy marinated salmon roe	10 • 14
Uni California sea urchin	10 • 15
	+ Quail Egg 5

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchoke 4 Mama's Hot Sauce 3 Japanese Soy 4

Rising Sun	14	Acevichado	15
tempura aparagus, tuna, tobanjan aioli, topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce		tempura cobia, jalapeno, avocado, creme fraiche, topped with cobia, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro	
Anaconda*	17	Royal Treatment	17
shrimp tempura and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki		crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens	
Bangkok Dangerous	16	Caterpillar	14
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, arugula		tuna, tempura shishitos, sweet chili, topped with yellowtail, avocado, fennel salsa	
Shiso Spicy	15	I'm Vegan	11
spicy tuna, cucumber, shiso, topped with hamachi, sambal salsa		cucumber, kampyo, pickled shallots, sautéed mushrooms, roasted garlic puree, topped with avocado, ginger scallion, micro greens	



cocktails

The Highball (tall, ice spear) 12
choice of: suntory toki whisky, roku gin, or haku vodka -- served in a traditional fashion with bubbly water and a touch of umami bitters
Heliolada (shaken, crushed ice) 14
japanese gin, coconut, pineapple, almond, sherry, feta, lime, nutmeg *contains nuts, dairy*
Daily Vitamin (shaken, rocks) 14
vodka, green tea, elderflower, honey, lemon, bubbles
Lychee Martini (stirred, served up) 14
vodka, lychee, jasmine, rose aperitif, sake
Japanese Old Fashioned (large cube) 14
japanese whisky, ginger, thyme, raw florida cane sugar, apple blossom
Tokyo Drift (shaken, crushed ice) 14
vodka, shiso, blood orange, lime, hibiscus, ginger beer
Mamie Palmer (shaken, served long) 14
bourbon, amaro, peach, ginger, lemon, earl grey

Whiskey

Basil Haydens 10
Basil Haydens Dark Rye 12
Elijah Craig Small Batch 10
High West Bourye 15
Knob Creek 9yr 12
Knob Creek Rye 12
Jim Beam Black 9
Legent 12
Whistle Pig 15yr 40
Wild Turkey Kentucky Spirit 12
Wild Turkey Master's Keep 45
Woodford Rye 12
Little Book Chapter 2 30
Makers 46 12
Whistle Pig Piggyback Rye 12

Whisky

Johnnie Walker Blue Label 50
Glenfiddich 14yr 14
Macallan 15yr Tripple Cask 25
Macallan 18yr Sherry Cask 40
Balvenie 15yr 22
Balcones Single Malt 14
Balvenie Sweet Toast 12yr 14
Bastille Single Malt 14
Glenfiddich 15yr 15
Glenfiddich Fire & Cane 12

Japanese

Hibiki Harmony 17
Iwai Tradition 14
Kaiyo Cask Strength 14
Yamazaki 12yr 29
Nikka Coffey Grain 18
Fuji Single Grain 27
Nikka Days 11
Suntory Toki 9

Junmai

Amabuki Omachi 720ml 14 • 80
Dance of Discovery 300ml 13 • 31

Junmai ginjo

Momokawa 720ml 56 • 10
Bride of the Fox 13
White Sun 720ml 16 • 92

Junmai daiginjo

Born Gold Muroka 720ml 17 • 98
Heaven & Earth 300ml 16 • 38

nigori

Snow Maiden 720ml 10 • 56
Sacred Mist 300ml 11 • 26
Countless Vision 300ml 13 • 31
Dassai 45 300ml 12 • 29

specialty

Moonstone Asian Pear 750ml 8 • 44
Funagachi Gold Can 200ml 16
Mighty Peaks 720ml 13 • 74
Snow Grass Honjozo 300ml 39



flights

Sake Flight 14
MoonStone Asian Pear, Snow Maiden, Momokawa
Premium Sake Flight 19
Mighty Peaks, Sacred Mist, Born Gold
Build Your Own Flight 23
choose any 3 different sakes by the glass

packaged beer

Michelob Ultra 4.2% 5
Wolffer Estate 6.9% 9
Dry Rose Cider
Desthil Mango IPA 6.9% 7
Ancient City Brewing
Castillo Coconut Porter 6.3% 8

draft beer

Sourmanjaro 5.1% 8
(coffee sour blonde)
Deviant Wolfe Brewing- Sanford, FL
Reef Donkey Pale Ale 5.5% 7
Tampa Bay Brewing Co -- Tampa, FL
2 Million Bees DIPA 8.2% 8
Hourglass Brewing - Longwood, FL
Lone Palm 4.9% 7
Ravenous Pig Brewing - Winter Park, FL

white wine

Terra Alpina Pinot Grigio, Italy 12 • 44
L'Ecole Chenin Blanc, Yakima Valley, WA 13 • 48
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
Alpha Box Grenache/Syrah, South Australia 13 • 48
Azul Y Ganza 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 32 • 60

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 beers for the kitchen 10
Round of shots for the kitchen 15

n/a beverages

coca cola coke, diet coke, sprite, ginger ale 3
specialties Grapefruit Lime Soda, Ginger Beer 4
Green Tea Service 5

happy endings

P.M.S. 8
peanut butter powder, molten chocolate cake, salted carmel ice cream, raspberry coulis
Eat Your Greens 9
grilled lemon miso poundcake, pistachio butter, fresh fruit, matcha ice cream, whipped cream, shiso

team

Chef Owner Chau Trinh
General Manager Sean Griffin
Beverage Director Dylan March
Sushi Manager Sinji Toguchi
Kitchen Manager Mike English