



greens

<b>Pop Salad</b>	7
baby greens, cucumber, carrots, sprouts, house ginger dressing	
<b>Seaweed Salad</b>	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Edamame</b>	
sea salt	5
sauteed garlic	6
togarashi & garlic	6
truffle salt	7
all of the above	9

Looking to Host an Event?

Sushi Pop Winter Park has options for parties large and small!

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.

nigiri & sashimi

2 pieces with rice • 3 pieces without rice

<b>Suzuki</b> striped bass	8 • 12
<b>Amadai</b> local golden tilefish	8 • 12
<b>Madai</b> Japanese sea bream	9 • 13
<b>Shima Aji</b> striped jack	11 • 16
<b>Hiramasa</b> yellowtail amberjack	9 • 13
<b>Hamachi</b> Japanese yellowtail	10 • 15
<b>Hotategai</b> Hokkaido scallop	9 • 13
<b>Sake</b> ora king salmon	8 • 12
<b>Maguro</b> yellowfin tuna	8 • 12
• <b>Amaebi</b> Canadian spot prawn	12 • 18
<b>Unagi</b> eel	9 • 13
<b>Ikura</b> house marinated salmon roe	10 • 15
<b>Uni</b> Washington State sea urchin	18 • 27
add <b>Quail Eggs</b>	+4

cold tastings

<b>Salmon Belly Three Ways</b>	19	<b>Striped Bass Ceviche</b>	17
ora king salmon belly garnished with three different condiments: ginger-shallot, asian relish, & sambal vin		apple & pineapple salsa, acevichado sauce, cilantro, layu, sichimi togarashi	
<b>Hiramasa Hara Kiri</b>	18	<b>Tuna Belly Tataki</b>	17
yellowtail amberjack belly, fuji apple, layu, jalapeño lime zest sauce, micro cilantro		seared bigeye tuna belly, ponzu, pickled shallot, garlic chips, layu, togarashi, sprouts	
<b>Striped Jack</b>	19	<b>Raw Kama</b>	14
thai coconut emulsion, lemongrass XO, avocado, layu, thai basil		hiramasa collar, sliced & served with black pepper, thai basil, spicy ponzu	

hot tastings

<b>Mama's Egg Rolls</b>	7	<b>Miso Soup</b>	6
shrimp, pork, veg, & rice noodles, served with nouc mam		tofu, seaweed, scallions	
<b>Grilled Shishito Peppers</b>	9	<b>Chicken Wings</b>	14
kimchi vinaigrette, sesame, sichuan peppercorn		fish sauce caramel, chili, toasted peanuts, cilantro, lime	

nigiri \$ sashimi specials

garnished to accentuate each fish's natural flavor

<b>Striped Bass</b>	10 • 15
sambal salsa, thai basil	
<b>Japanese Sea Bream</b>	10 • 15
cucumber fennel salsa	
<b>Seared Cobia Belly</b>	10 • 15
asian relish	
<b>Striped Jack</b>	12 • 18
thai coconut emulsion, lemongrass XO	
<b>Seared Yellowtail Amberjack Belly</b>	10 • 15
umeboshi, thai basil	
<b>Yellowtail Belly</b>	12 • 18
jalapeño lime zest sauce, micro cilantro	
<b>Hokkaido Scallop</b>	11 • 16
yuzu kosho, shiso	
<b>King Salmon Belly</b>	10 • 14
ginger-shallot sauce, daikon sprout	
<b>Seared King Salmon Belly</b>	10 • 14
bourbon barrel maple syrup, smoked salt, chives	
<b>Seared Miyazaki A5 Wagyu</b>	16 • 24
truffle salt, chives	

moriawase

beautifully curated selections of today's freshest fish

**Chef's Choice of Sashimi (12 pieces)** 45  
life is like a box of sashimi, you never know what you're gonna get!

please allow 30 minutes for all moriawase

roll out classic, innovative, & reinterpreted sushi rolls

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 2 Japanese Soy Sauce 3

<b>Ceviche</b>	16	<b>Gold Digger</b>	28	<b>Acevichado</b>	16
hiramasa, avocado, fried shallots, chipotle lime sauce, topped with tilefish, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime		tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Miyazaki A5 Wagyu beef, red wine soy reduction, chives, truffle salt, gold flakes		tempura tilefish, jalapeño, avocado, creme fraiche, topped with tilefish, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro	
<b>Bangkok Dangerous</b>	17	<b>Caterpillar</b>	17	<b>Royal Treatment</b>	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, arugula		tuna, tempura shishito, sweet chili sauce, topped with tilefish, avocado, cucumber fennel salsa, micro arugula		crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens	
<b>Tuna Twofer</b>	17	<b>Kissed By Fire</b>	17	<b>Anaconda</b>	18
tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil		crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives		tempura fried local shrimp, kewpie, topped with eel, avocado, creme fraiche, white sesame, kabayaki	



cocktails

14

- The Old Fashioned** (stirred, big cube)  
suntory toki, jim beam rye, salted plum, allspice
- Eastern Medicine** -served hot- (tea cup)  
old tom gin, velvet falernum, mirin, lemon, ginger bitters, anise, hot sake, thai basil leaf
- The Mule** (shaken, crushed ice)  
choice of spirit, pineapple, lime, ginger, yuzu bitters
- Four In Hand** (shaken, crushed ice)  
rum blend, dry curacao, avocado pit orgeat, sherry, lime, cinnamon
- The Martini** (stirred, served up)  
vodka, lychee, jasmine, rose aperitif, sake
- Kingmaker** (shaken, served up)  
bonded bourbon, cacao, px sherry, amaro, lemon
- The Sour** (shaken, served up)  
midori japanese melon, haitian rum, citrus, honeydew, egg white, coconut
- Daily Vitamin** (shaken, rocks)  
vodka, green tea, elderflower, honey, lemon, bubbles

**The Highball 12**  
*our take on a Japanese classic -suntory toki whisky, roku gin, or shochu, lengthened with bubbly water & a hint of umami bitters*

rose wine

**Syrah Rose**, Chateau de Campuget, Nimes, FR, '20 12•48

bubbly wine

- Blanc de Blancs**, Simonet, Brut, FR, n/v 11•44
- Prosecco**, Zardetto Private Cuvee, Brut, IT, n/v 12•48
- Champagne**, Laurent Perrier, Brut, FR, n/v (375ml) 58



draft beer

- Five Points IPA** 7.2% 8  
Ravenous Pig Brewing - Winter Park, FL
- Oberon Wheat Ale** 5.8% 8  
Bell's Brewery - Kalamazoo, MI
- Black Chocolate Stout** 10.0% 9  
Brooklyn Brewery - Brooklyn, NY
- Sapporo Premium** 4.9% 7  
Sapporo Breweries - Tokyo, Japan

packaged beer

- Baby Jasmine Tea Lager** 5.4% 8  
Master Gao - Nanjing, China
- Tokyo Belgian Wit Ale** 6.0% 9  
St. Bernardus Brewery - Watou, Belgium
- Bubble Farm IPA** 6.5% (16oz) 8  
Clown Shoes - Boston, MA
- Maxwell Stout** 7.5% (16oz) 8  
Bay Cannon Beer Co - Tampa, FL
- No. 139 Dry Rose Cider** 6.9% 8  
Wolffer Estate - Sagaponack, NY
- Sawa Yuzu** 4.7% (16oz) 9  
Japas Cervejaria - Sao Paulo, Brazil
- Asahi Super Dry** 5.0% 7  
Asahi Breweries - Tokyo, Japan

flights

- Sake Flight** 18  
Ozeki Dry, Snow Maiden, Dance of Discovery
- Premium Sake Flight** 27  
Mighty Peak, Sacred Mist, White Sun
- Japanese Spirits Flight** 35  
bartender's choice of premium japanese booze
- Sake Bucket (3pk•6pk)** 30•58  
Way of the Warrior Can, Little Sumo Cup, Demon Slayer Juice Box

n/a bev

- soft drinks** coke, diet coke, sprite 4
- mocktail** coconut, pineapple, ginger, lime 8
- green tea service** 5
- shirley temple** house-made grenadine, sprite 5
- vietnamese iced coffee** strong and sweet 5
- genesee n/a** non-alcoholic beer from Rochester, NY 6

happy endings

**P.M.S.** 9  
peanut butter powder, molten chocolate cake, salted carmel ice cream, raspberry coulis

staff sauce

- Round of Shots for the Team** 20
- Round of Beers for the Team** 10

team

- Chef | Owner** Chau Trinh
- General Manager** Sean Griffin
- Beverage Director** Dylan March
- Sous Chef** Mai Tran

S junmai

- Ozeki Dry** 11•25•---
- Shared Promise** 15•37•86
- Amabuki Omachi** 81

k nigori

- Snow Maiden** 12•29•62
- Sacred Mist** 15•37•86
- Road to Osaka** 94

glass • 10oz carafe • bottle

&

S whiskey

- Basil Hayden's** 12
- Basil Hayden's Dark Rye** 13
- Knob Creek 9yr** 12
- Knob Creek Rye** 12
- Legent** 12
- Whistle Pig 15yr** 40
- Wild Turkey Master's Keep** 45
- Woodford Reserve Bourbon** 12
- Little Book '21** 25

(junmai) ginjo

- White Sun** 16•39•92
- Manotsuru Bulzai** 99

alternative / can

- Moonstone Asian Pear** 10•24•57
- Mighty Peak** 15•37•86
- "Seaside" Sparkling Sake** 500mL 55
- "Demon Slayer" Juice Box** 180mL 10
- "Way of the Warrior" Can** 180mL 13
- "Little Sumo" Cup** 200mL 15

(junmai) daiginjo

- Onda 48** 15•37•86
- Dassai 45** 17•42•99
- Master's Pride** 155

glossary

- junmai** - made from only rice, koji, yeast, & water
- ginjo** - rice polished to at least 60%
- daiginjo** - rice polished to at least 50%
- honjozo** - sake made with a small amount of added brewers alcohol and polished to 70%
- nigori** - loosely filtered, cloudy sake

whisky

- Famous Grouse** 11
- Balvenie 12 Sweet Toast** 16
- Balvenie 15** 22
- Glenfiddich 15** 15
- Johnnie Walker Black Label** 12
- Johnnie Walker Blue Label** 55
- Macallan 15** 28
- Macallan 18** 40
- Compass Box Peat Monster** 14

japanese

- Suntory "Tokki" Whisky** 10
- Iwai "Tradition" Whisky** 17
- Haku Vodka** 11
- Roku Gin** 11
- Kaikyo "Hyogo 135° East" Gin** 12
- Nikka Coffey Grain Whisky** 17
- "Fuji" Single Grain Whisky** 23
- Nikka "Days" Whisky** 12
- Komasa Japanese Tangerine Gin** 21
- Nikka "From The Barrel" Whisky** 16
- Suntory "The Yamazaki" 12yr** 28
- Suntory "The Hakushu" 12yr** 38
- Mugi Hokka Barley Shochu** 10
- Firefly Sweet Potato Shochu** 10

white wine

- Vinho Verde**, Broadbent, Vinho Verde, PT, n/v 9•36
- Sauvignon Blanc**, Ponga, Marlborough, NZ, '21 12•48
- Gruner Veltliner**, Pratsch, Niederosterreich, AT, '20 11•44
- Pinot Gris**, Elk Cove, Willamette, OR, '20 12•48
- White Blend**, The Curator, South Africa, '20 10•40
- Chardonnay**, MacRostie, Sonoma Coast, CA, '19 13•52

red wine

- Pinot Noir**, Villa Wolf, Pfalz, GE, '19 12•48
- Grenache**, Little James Basket Press, Rhone, FR, n/v 11•44
- Merlot**, Oxford Landing, South Australia, '19 10•40
- Syrah/Grenache**, Bastide Miraflors, Roussillon, FR, '19 12•48
- Red Blend**, Gran Passione, Veneto, IT, '20 11•44
- Cabernet**, Sean Minor, Paso Robles, CA, '19 13•52