



greens & Soup

<b>Pop Salad</b>	7
asian baby greens, cucumber, carrots, sprouts, house ginger dressing	
<b>Seaweed Salad</b>	6
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Grilled Shishito Peppers</b>	8
baby greens, kimchi vinaigrette, sesame, szechuan peppercorn	
<b>Miso Soup</b>	6
tofu, seaweed, scallions	
<b>Edamame</b>	
sea salt	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7
all of the above	9

**Crispy Kama** 6  
tempura snapper collar, greens, pickled daikon, carrot, cilantro, lime, fish sauce

*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.*

moriawase

beautifully curated selections of today's freshest fish

**Chef's Choice of Nigiri (8 pieces)** 29

life is like a box of nigiri, you never know what you're gonna get!

**Chef's Choice of Sashimi (12 pieces)** 36

that day, for no particular reason, I decided to skip the rice

cold tastings

**Pretty in Pompano** 16

sesame seared butterfish, thai coconut emulsion, evoo, layu, avocado, lemongrass XO, radish

**Ponzu Scheme** 17

togarashi seared hamachi, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, cilantro

**Tuna Belly Tataki** 17

seared tuna belly, ponzu, pickled shallot, garlic chips, layu, togarashi, sprouts

hot tastings

**Mama's Egg Rolls** 6

shrimp, pork, veg, & rice noodles, served with nouc mam

**Chicken Wings** 14

fish sauce caramel, chili, toasted peanuts, cilantro, lime

**Killer Tofu** 13

crispy tofu & summer vegetables simmered in a coconut adobo sauce

nigiri specials

2 pieces per order

**Hokkaido Scallop** 10

lemongrass XO, maldon salt, evoo, chives

**Seared Butterfish** 10

fennel salsa, shiso

**Vermillion Snapper** 10

orange kosho, asian pear

**Salmon Belly** 10

ginger-shallot sauce, daikon sprout

**Seared Salmon Belly** 10

bourbon maple syrup, smoked salt, chives

**Yellowtail Belly** 10

jalapeno, lime zest sauce, micro cilantro

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

**Hotategai** hokkaido scallop 8 • 12

**Local Butterfish** pompano 8 • 12

**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

**Uni** California sea urchin 10 • 15

+ Quail Egg 5

roll out classic, innovative, & reinterpreted sushi rolls

**Fall? What Fall?** 16

tempura kabocha squash, avocado, tahini creme, topped with smoked salmon, soy maple syrup, chives, gochugaru

**Nikkei Maki** 15

tempura snapper, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, micro arugula

**Rising Sun** 14

tempura aparagus, tuna, tobanjan aioli, topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce

**Ceviche** 16

hamachi, avocado, fried shallot, chipotle lime sauce, topped with snapper, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime

**One Up** 13

roasted local mushroom, kampyo, crispy garlic, topped with black garlic and truffle mayo, potato chips, shaved parmigiano-reggiano

**Bangkok Dangerous** 16

salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, arugula

**Kissed By Fire** 17

crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives

**So Fresh & So Clean** 15

tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, micro arugula

**Don't Ig-nori Me** 17

hamachi, truffle ponzu emulsion, tempura flakes, cucumber, topped with tuna, garlic aioli, yuzu tobiko, roasted shredded nori, & a wedge of lemon

**Royal Treatment** 17

crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens

**Anaconda\*** 17

tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki

**Acevichado** 15

tempura snapper, jalapeno, avocado, creme fraiche, topped with snapper, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro



cocktails

14

**South-By** (shaken, served up)  
london dry gin, shiso, blanc vermouth,  
lime, florida cane, celery bitters

**Daily Vitamin** (shaken, rocks)  
vodka, green tea, elderflower, honey, lemon, bubbles

**Lychee Martini** (stirred, served up)  
vodka, lychee, jasmine, rose aperitif, sake

**Japanese Old Fashioned** (large cube)  
japanese & rye whiskies, salted plum,  
dandelion & burdock bitters

**Tokyo Drift** (shaken, crushed ice)  
choice of spirit, blood orange,  
lime, hibiscus, ginger beer

**Mamie Palmer** (shaken, served long)  
bourbon, amaro, peach, ginger, lemon, earl grey

**Nude Beach** (shaken, served up)  
tequila, mezcal, aperol, lime,  
pamplemousse, pineapple

The Highball 12

*our take on a Japanese classic -  
imported whisky, gin, or shochu,  
lengthened with bubbly water & a  
hint of umami bitters*

bubbly wine

**Simonet Blanc de Blanc, Brut, FR, n/v** 11 • 44

**Roger Goulart Brut, Cava Gran Reserva, SP, '12** 14 • 54

**Laurent Perrier Champagne, Brut, FR, n/v (375ml)** 58

S Junmai

**Amabuki Omachi 720ml** 14 • 81

**Dance of Discovery 300ml** 13 • 32

**Emperor's Well 300ml** 15 • 36

k nigori

**Sacred Mist 720ml** 12 • 72

**Road to Osaka 720ml** 84

& whiskey

**Basil Hayden's** 12

**Basil Hayden's Dark Rye** 13

**Elijah Craig Small Batch** 11

**Knob Creek 9yr** 12

**Knob Creek Rye** 12

**Legent** 12

**Whistle Pig 15yr** 40

**Wild Turkey Kentucky Spirit** 14

**Wild Turkey Master's Keep** 45

**Woodford Reserve Rye** 12

**Woodford Reserve Bourbon** 12

**Little Book '21** 25

**Makers 46** 12

**Whistle Pig Piggyback Rye** 12

junmai ginjo

**Momokawa 720ml** 10 • 56

**Bride of the Fox 720ml** 16 • 92

**White Sun 720ml** 16 • 92

alternative

**Moonstone Asian Pear 720ml** 8 • 44

**Funaguchi Gold Can 200ml** 16

**Mighty Peaks 720ml** 13 • 74

**Snow Grass Honjozo 300ml** 39

whisky

**Johnnie Walker Blue Label** 55

**Glenfiddich 14yr / 15yr** 14 / 15

**Macallan 15yr Triple Cask** 28

**Macallan 18yr Sherry Cask** 40

**Balcones Single Malt** 14

**Balvenie Sweet Toast 12yr** 16

**Bastille Single Malt** 14

**Glenfiddich 15yr** 15

**Glenfiddich Fire & Cane** 14

junmai daiginjo

**Dassai 45 720ml** 15 • 84

**Kakurei 720ml** 19 • 110

**Master's Pride 720ml** 140

glossary

junmai - sake made from only rice, koji, & 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

japanese

**Hibiki Harmony** 21

**Iwai Tradition** 17

**Kaiyo Cask Strength** 16

**Nikka Coffey Grain** 18

**Fuji Single Grain** 23

**Nikka Days** 12

**Suntory Toki** 9

white wine

**Blanco Seco Clasico, CVNE, Rioja, SP, '18** 16 • 64

**Vinho Verde, Broadbent, Vinho Verde, PT, n/v** 10 • 40

**Sauvignon Blanc, Ponga, Marlborough, NZ, '21** 12 • 48

**Gruner Veltliner, Pratsch, Niederosterreich, AT, '20** 11 • 44

**Chardonnay, MacRostie, Sonoma Coast, CA, '19** 13 • 52

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

red wine

**Zweigelt/Blaufrankisch, Heinrich, Burgenland, AT '18** 12 • 48

**Pinot Noir, Pike Road, Willamette, OR, '19** 13 • 52

**Pinot Noir, Au Contraire Dutton Ranch, RRV, CA, '14** 17 • 68

**Grenache, Little James Basket Press, Rhone, FR, n/v** 11 • 44

**Red Blend, Gran Passione, Veneto, IT, '20** 11 • 44

**Red Blend, Conundrum, CA, '19** 13 • 50

**Cabernet, Le P'tit Paysan, Central Coast, CA, '16** 16 • 64

draft beer

**Sawa Plum (Plum Sour) 4.7%** 8  
Japas Cervejaria - Brazil

**Bound by Time IPA 7.0%** 8  
Edmund's Oast - Charleston, SC

**Clearwater Kolsch 4.8%** 7  
Captain Lawrence - Elmsford, NY

**Half Moon Island Wheat Ale 5.2%** 7  
Royal Palm - Palm Beach, FL

**Sapporo Premium 4.9%** 7  
Sapporo Breweries - Tokyo, Japan

packaged beer

**Matsurika Jasmine Pilsner 5.0%** 8  
Japas Cervejaria - Brazil - (16oz)

**Hop Commander IPA 6.5%** 7  
Captain Lawrence - Elmsford, NY

**Castillo Coconut Porter 6.3%** 7  
Ancient City Brewing - St. Augustine, FL

**No. 139 Dry Rose Cider 6.9%** 8  
Wolfer Estate - Sagaponack, NY

**Asahi Super Dry 5.0%** 6  
Asahi Breweries - Tokyo, Japan

flights

**Sake Flight** 16

Heaven & Earth, Sacred Mist, Momokawa

**Premium Sake Flight** 21

Mighty Peaks, Snow Grass Honjozo, White Sun

**Build Your Own Flight** 23

choose any 3 different sakes by the glass

kitchen sauce

**Round of beers for the team** 10

**Round of shots for the team** 20

n/a bev

**soft drinks** coke, diet coke, sprite 3

**mocktail** coconut, pineapple, ginger, lime 6

**green tea service** 5

**shirley temple** house-made grenadine, sprite 4

happy endings

**P. M. S.** 8

peanut butter powder, molten chocolate cake,  
salted carmel ice cream, raspberry coulis

**Snap, Crackle, Flan** 8

puffed rice crispies, candied kabocha with maple syrup  
& japanese whisky, pepitas, burnt caramel sauce

team

**Chef | Owner** Chau Trinh

**General Manager** Sean Griffin

**Beverage Director** Dylan March

**Sous Chef** Sinji Toguchi

**Kitchen Manager** Dominick Jean-Louis

