



**greens** *start here*

<b>Pop Salad</b>	7
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>Seaweed Salad</b>	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Blistered Shishito Peppers</b>	8
orange kimchi butter	
<b>Edamame</b>	
sea salt	5
sauteed garlic	6
togarashi & sauteed garlic	7
truffle salt	8
all of the above	9

**Sushi Pop Does Brunch!**

*Sushi Pop Winter Park is now open for brunch every Saturday & Sunday from 11am to 3pm. Come try awesome poke bowls, craft mimosas, & fun brunch favorites with a Japanese twist!*

*Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate any severe allergies.*

**nigiri & sashimi** *then do this stuff*

*2 pieces with rice • 3 pieces without rice*

• <b>Magochi</b> bartail flathead*	10 • 15
• <b>Chidai</b> crimson sea bream*	10 • 15
• <b>Houbou</b> red sea robin*	10 • 15
• <b>Kurodai</b> blackhead sea bream*	10 • 15
• <b>Isaki</b> threeline grunt*	10 • 15
• <b>Kanpachi</b> wild Japanese amberjack*	10 • 15
<b>Madai</b> Japanese sea bream*	10 • 15
<b>Suzuki</b> striped bass*	10 • 15
<b>Hotate Mukimi</b> freshly shucked Hokkaido scallop*	14 • 21
<b>Hotategai</b> Hokkaido scallop*	9 • 13
<b>Hamachi</b> Japanese yellowtail*	9 • 13
<b>Shima Aji</b> Japanese striped jack*	10 • 15
<b>Smoked Hiramasa</b> yellowtail amberjack*	9 • 13
<b>Sake</b> ora king salmon*	9 • 13
<b>Maguro</b> tuna*	9 • 13
• <b>Otoro</b> bluefin tuna full fatty belly*	20 • 30
<b>Unagi</b> freshwater eel*	9 • 13
<b>Yuzu Tobiko</b> flying fish roe*	9 • 13
<b>Ikura</b> house marinated salmon roe*	10 • 15
• <b>Uni</b> Oregon "Supreme" sea urchin*	18 • 27
add <b>Quail Eggs</b> *	+4

**cold tastings** *or here!*

• <b>Mukimi Scallop Tasting</b>	23	<b>I'll Never Let Go (Amber)Jack</b>	17
white ponzu, cucumber fennel salsa, orange supremes, extra virgin olive oil, micros*		torched cold smoked Hiramasa, aji verde, layu, fuji apple, garlic oil, smoked salt, micros*	
• <b>Shima Aji Argentino</b>	17	<b>Toro Tataki</b>	18
Japanese striped jack, charred scallion & jalapeno chimichurri, ponzu, orange supremes, radish, shiso*		seared big eye tuna belly, ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts*	
• <b>Madai Crudo</b>	18	<b>Su-Ki Suzuki</b>	16
Japanese sea bream, blistered grapes, red wine verjus, shichimi grape seed oil, umeboshi, shiso*		striped bass, white ponzu, kizami ginger salsa, jalapeño kosho, shiso, shiso oil, salmon roe*	

**hot tastings** *go here next*

• <b>Pan Seared Local Grouper</b>	17	<b>Roasted Mushrooms</b>	16
ginger shallot rice, crying tiger beurre blanc, shishito peppers with thai basil vinaigrette		assorted local mushrooms, tofu, asparagus, ginger, garlic, scallion, chilis, peanuts	
<b>Crispy Pork Belly</b>	15	<b>Krispy Kama</b>	15
plantain mofongo, citrus salad, jalapeño, watermelon radish, hibiscus vinaigrette		tempura fried local grouper collar, greens, daikon, carrot, cilantro, lime, nuoc mam	
• <b>Steak Frites</b>	16	<b>Miso Soup</b>	7
seared flank steak, furikake fries, chimichurri		tofu, seaweed, mushrooms, scallions	
• <b>"Buffalo" Cauliflower</b>	11		
tempura fried, aji amarillo butter, scallions, sesame			

**nigiri & sashimi specials**

*garnished to accentuate each fish's natural flavor*

• <b>Bartail Flathead*</b>	10 • 15
ginger-shallot sauce	
• <b>Crimson Sea Bream*</b>	10 • 15
crying tiger, caramelized shallots	
• <b>Red Sea Robin*</b>	10 • 15
yuzu kosho	
• <b>Blackhead Sea Bream*</b>	10 • 15
black garlic, black lava salt	
• <b>Threeline Grunt*</b>	10 • 15
umeboshi, kizami ginger	
• <b>Wild Japanese Amberjack*</b>	10 • 15
sambal salsa	
<b>Japanese Yellowtail Belly*</b>	10 • 15
jalapeño lime zest sauce, micro cilantro	
<b>Japanese Striped Jack*</b>	10 • 15
pickled sunchoke salsa	
<b>Smoked Yellowtail Amberjack*</b>	10 • 15
aji verde, smoked salt	
<b>King Salmon Belly*</b>	10 • 15
ginger-shallot sauce	
<b>Seared King Salmon Belly*</b>	10 • 15
bourbon barrel maple syrup, smoked salt	
• <b>Bluefin Tuna Otoro*</b>	22 • 33
truffle tobiko	
<b>Seared Hokkaido A5 Wagyu Beef*</b>	20 • 30
truffle salt, red wine soy reduction	

**moriawase**

*beautifully curated selections of today's freshest fish*

<b>Toy Box*</b>	39
eight different pieces of nigiri comprised of fish straight from the Toyosu Market in Tokyo, Japan!	
<b>Chef's Choice of Sashimi*</b>	49
life is like a box of sashimi, you never know what you're gonna get!	
<b>Chef's Choice of Premium Sashimi*</b>	75
featuring choice pieces of Japanese fish and a variety of belly cuts	

**all moriawase are served with fresh wasabi & japanese soy please allow 30 minutes for all moriawase**

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

**roll out** *finish up down here*

<b>Setting Sun</b>	17	<b>Gold Digger</b>	32	<b>Ceviche</b> 🔥	17
tuna, tempura asparagus, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*		tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Hokkaido A5 Wagyu beef, red wine soy reduction, truffle salt, scallions*		hamachi, avocado, fried shallots, chipotle lime sauce, topped with grouper, hawaiian pink salt, mama's hot sauce, micro cilantro, & a wedge of lime*	
<b>Tuna Twofer</b>	17	<b>Acevichado</b>	16	<b>Kissed By Fire</b>	18
tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil*		tempura fried local grouper, jalapeño, avocado, crème fraîche, topped with more grouper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro*		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, scallions*	
<b>Anaconda</b>	18	<b>Bangkok Dangerous</b> 🔥	17	<b>Drama Queen</b> 🔥	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame		salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*		spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*	
<b>Royal Treatment</b>	17				





cocktails

14

**The Collins** (draught, long)  
gin lane gin, alchermes herbal liqueur, yuzu, served bubbly on tap

**Half Moon Harvest** (shaken, long)  
kikori Japanese whisky, roku Japanese gin, allspice dram, pear, lemon, red wine float, dried apple

**The Pretender** (shaken, up)  
lychee infused vodka, lychee liqueur, yuzu cordial, sour sugar rim

**Autumn Aloha** (shaken, crushed ice)  
strong rum blend, house-made fall syrup, orgeat, falernum, lime, blackstrap float, cinnamon

**The Blanco** (stirred, up)  
astral tequila blanco, italicus bergamot liqueur, dimmi amaro, citric acid, lemon twist

**Smoldering Passion** (shaken, rocks)  
ilegal mezcal, triple sec, passion fruit liqueur, lime, agave, hellfire bitters, tajin rim

**The Old Fashioned** (stirred, big cube)  
suntory toki, jim beam rye, cane, ginger bitters

**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*

pink wine

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

bubbles

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

**Prosecco**, Zardetto Private Cuvee, Brut, IT, n/v 12•48

**Sparkling Sake**, Fukucho, Seaside, 500ml 55



draft beer

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

**Weissenheimer Wheat** 5.2% 7  
DESTIHL - Normal, IL

**Neesan Citra IPA** 7.3% 7  
Oviedo Brewing Co - Oviedo, FL

**Lardermelon Blonde Ale** 5.2% 7  
Ravenous Pig Brewing - Winter Park, FL

packaged beer

**Asahi Super Dry** 5.0% 8  
Asahi Breweries, Tokyo, Japan

**407 Pils** 4.8% 6  
Bowigens, Casselberry, FL

**Sawa Yuzu** 4.7% 10  
Japas Cervejaria, Sao Paulo, Brazil, 16oz

**Oktoberfest** 5.0% 9  
Oviedo Brewing, Oviedo, FL

**Vermont Botanical Cider** 6.0% 8  
Shaksbury - Vergennes, VT

**Two Hearted IPA** 7.0% 8  
Bell's Brewery, Kalamazoo, MI, 16oz

**Dark Lager** 6.5% 8  
Beerlao, Vientiane, Laos

**Abt 12 Quadrupel** 10.0% 32  
St. Bernardus, Watou Belgium, 750ml

flights

**Sake Flight** 18  
Ozeki Dry, Snow Maiden, Shared Promise

**Premium Sake Flight** 27  
Moon Ring, Sacred Mist, Onda 48

**Japanese Spirits Flight** 35  
bartender's choice of premium Japanese booze

staff sauce

**Round of Beers for the Team!** 15

**Round of Shots for the Team!** 25

**Beers AND Shots for the Team!** 35

n/a bev

**soda pop** coke • diet coke • sprite • ginger ale 4

**mocktail** yuzu cherry limeade 7

**green tea service** serves two 5

**shirley temple** house-made grenadine, sprite 5

**vietnamese iced coffee** strong and sweet 5

**Sam Adams Just the Haze** non-alcoholic IPA 6

S junmai

**Ozeki Dry (1.5L)** 10•24•89

**Shared Promise** 15•41•86

**Moon Ring** 17•47•99

k nigori

**Snow Maiden** 12•32•62

**Sacred Mist** 15•41•86

e

**Road to Osaka** 94

glass • 11oz carafe • bottle

(junmai) ginjo

**White Sun** 16•45•91

**Wandering Poet** 17•47•99

**Manotsuru Bulzai** 105

single serve

**"Demon Slayer" Juice Box** 180mL 10

**"Way of the Warrior" Can** 180mL 13

**"Little Sumo" Cup** 200mL 15

(1/2 price on Sumo Sundays!)

(junmai) daiginjo

**Onda 48** 15•41•86

**Dassai 45** 17•47•99

**Master's Pride** 155

**Divine Droplets** 175

**Sake Bucket** (3pack • 6pack)  
30 • 58  
Way of the Warrior Can,  
Little Sumo Cup,  
Demon Slayer Juice Box

S bourbon & rye

**Basil Hayden's Bourbon** 14

**Knob Creek Bourbon** 13

**Knob Creek Rye** 13

**Woodford Reserve Bourbon** 12

**Woodford Reserve Rye** 13

**High West Double Rye** 12

**Legent Bourbon** 13

**Old Overholt Bonded Rye** 12

**Old Overholt 114 Rye** 14

**Russel's Reserve 6yr Rye** 13

**Whistle Pig 15yr Rye** 40

**Wild Turkey Master's Keep Rye** 45

**Iron Smoke Cask(et) Strength** 25

S

**Smooth Ambler Rye** 15

scotch & irish

**Balvenie 14 Caribbean Cask** 18

**Glenfiddich 14 Bourbon Barrel** 17

**Compass Box Peat Monster** 16

**Johnnie Walker Black Label** 13

**Johnnie Walker Blue Label** 50

**The Macallan 15yr** 28

**The Macallan 18yr Sherry Cask** 45

**Tullamore D.E.W. Irish** 9

**Teeling Single Pot Still Irish** 18

japanese

**Suntory "Tokii"** 10

**Nikka "Days"** 12

**Sunday's** 18

**Iwai 45** 15

**Nikka Coffey Grain** 17

**Nikka From The Barrel** 24

**"Fuji" Single Grain** 23

**Suntory "The Yamazaki" 12yr** 28

**Suntory "The Hakushu" 12yr** 38

Full Wine & Spirits List Available - Please ask you server or bartender

white wine

**Vinho Verde**, Broadbent, Vinho Verde, PT, n/v 9•36

**Sauvignon Blanc**, Villa Maria, Marlborough, NZ, '21 13•52

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

**Pinot Gris**, Solena, Willamette, OR, '20 12•48

**White Blend**, The Curator, South Africa, '20 10•40

**Chardonnay**, MacRostie, Sonoma Coast, CA, '19 14•56

red wine

**Pinot Noir**, Villa Maria, Marlborough, NZ, '19 12•48

**Merlot**, Oxford Landing, South Australia, '19 10•40

**Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '18 12•48

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

**Cabernet**, Sean Minor, Paso Robles, CA, '19 13•52

sweets

**Yuzu-Lemon Posset** 8  
tangy citrus custard with a mixed berry compote

**P.M.S. \*baked to order - please allow up to 20 minutes\*** 9  
peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis

team

**Chef | Owner** Chau Trinh  
**General Manager** Sean Griffin  
**AGM** Matt Jacoby  
**Sous Chef** Victor Rodriguez  
**Mama** Mai Tran  
**The Voice of Reason** Lou Waldman