



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>Miso Soup</b>	6
tofu, seaweed, scallions	
<b>Edamame</b>	
sea salt	5
sauteed garlic	6
togarashi & garlic	6
truffle salt	7
all of the above	9

Hosting an Event this Holiday Season?

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.

morawase

beautifully curated selections of today's freshest fish

Sushi and Sashimi (20-22 pieces) 68

an assortment of sashimi & nigiri specials, served with fresh wasabi & imported soy

- Add any roll of your choice +14
- Add any two rolls of your choice +27

Chef's Choice of Nigiri (8 • 16 pieces) 30 • 58

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

please allow 30 minutes for all morawase

cold tastings

<b>Tuna Belly Tataki</b>	17	<b>Seared Sake Toro</b>	16
seared tuna belly, ponzu, pickled shallot, garlic chips, layu, togarashi, sprouts		seared salmon belly, ikura, smoked salt, bourbon barrel aged maple syrup, chives	
<b>Ponzu Scheme</b>	18	<b>Raw Kama</b>	19
togarashi seared hamachi, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, cilantro		hamachi collar presented two ways, spicy ponzu, thai basil, black pepper	

hot tastings

<b>Pan Roasted Mushrooms</b>	15	<b>Chicken Wings</b>	14
assorted local fungi, onion puree, squash, jalapeño emulsion, shishitos		fish sauce caramel, chili, toasted peanuts, cilantro, lime	
<b>Mama's Egg Rolls</b>	7	<b>Chicken Katsu</b>	14
shrimp, pork, veg, & rice noodles, served with nouc mam		Thai red curry, roasted vegetables, shredded cabbage • add rice and make it a bowl +4	
<b>Killer Tofu</b>	13		
crispy tofu & mixed vegetables in coconut adobo sauce			

nigiri specials

garnished to accentuate each fish's natural flavor

<b>Hokkaido Scallop</b>	10
lemongrass XO, maldon salt, evoo, chives	
<b>Hamachi Kama</b>	10
ponzu pickled garlic, chives	
<b>Striped Bass</b>	10
orange kosho	
<b>Salmon Belly</b>	10
ginger-shallot sauce, daikon sprout	
<b>Yellowtail Belly</b>	10
jalapeño lime zest sauce, micro cilantro	
<b>Seared Cobia Belly</b>	10
cucumber fennel salsa, thai basil	
<b>Seared Salmon Belly</b>	10
bourbon maple syrup, smoke salt, chive	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

<b>Hotategai</b> hokkaido scallop	9 • 13
<b>Kijihata</b> local grouper	8 • 12
<b>Suzuki</b> striped bass	8 • 12
<b>Hamachi</b> pacific yellowtail	8 • 12
<b>Sugi</b> cobia	8 • 12
<b>Sake</b> ora king salmon	8 • 12
<b>Masu</b> ocean trout	8 • 12
<b>Maguro</b> yellowfin tuna	9 • 13
<b>Unagi</b> eel	9 • 13
• <b>Amaebi</b> Canadian spot prawn	12 • 18
<b>Ikura</b> house marinated salmon roe	10 • 14
	add <b>Quail Eggs</b> +4

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>Kissed By Fire</b>	17	<b>Don't Ig-nori Me</b>	17
hamachi, avocado, fried shallot, chipotle lime sauce, topped with cobia, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime		crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched trout, tobanjan aioli, kabayaki, tempura flakes, chives		hamachi, truffle ponzu emulsion, tempura flakes, cucumber, topped with tuna, garlic aioli, yuzu tobiko, roasted shredded nori, & a wedge of lemon	
<b>So Fresh &amp; So Clean</b>	16	<b>Honey Baked Ham</b>	15	<b>Royal Treatment</b>	17
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, micro arugula		smoked salmon, pineapple, purple potato, topped with blowtorched trout, bourbon barrel aged maple syrup, chives, smoked salt		crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens	
<b>Nikkei Maki</b>	16	<b>Acevichado</b>	15	<b>Anaconda*</b>	17
tempura grouper, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeño, micro arugula		tempura snapper, jalapeño, avocado, creme fraiche, topped with cobia, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro		tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	





cocktails

14

**The Old Fashioned** (stirred, big cube)  
japanese & rye whiskies, salted plum, allspice

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

**The Mule** (shaken, crushed ice)  
choice of spirit, pineapple, lime, ginger, yuzu bitters

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

**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

**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*

rose wine

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

bubbly wine

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

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

**S** junmai

**Ozeki Dry** 8•18•---

**Amabuki Omachi** 14•34•81

**Dance of Discovery** 13•32•74

**k** nigori

**Snow Maiden** 12•29•62

**Sacred Mist** 13•32•74

**e**

**Road to Osaka** 84

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 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

**Bride of the Fox** 16•39•92

**White Sun** 16•39•92

**Manotsuru Bulzai** 17•42•99

alternative / can

**Moonstone Asian Pear** 10•24•57

**Mighty Peak** 13•32•74

**Kiku Masamune Taru** 13•32•74

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

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

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 Fire & Cane** 14

(junmai) daiginjo

**Dassai 45** 15•37•---

**Heaven + Earth** 13•32•---

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

japanese

**Suntory Toki** 10

**Iwai Tradition** 17

**Iwai 45** 14

**Kaiyo Cask Strength** 16

**Nikka Coffey Grain** 17

**Fuji Single Grain** 23

**Nikka Days** 12

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**, Pike Road, Willamette, OR, '20 11•44

**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 Miraflores, Roussillon, FR, '19 12•48

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

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

draft beer

**Spill the T Festbier** 6.0% 7  
Unbranded Brewing - Hialeah, FL

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

**Between the Bines Brown** 5.0% 7  
Oviedo Brewing - Oviedo, FL

**Escoozy Saison** 5.5% 7  
Beat Culture - Miami, FL

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

packaged beer

**Baby Jasmine Tea Lager** 5.4% 7  
Master Gao - Nanjing, China

**Tokyo Belgian Wit Ale** 6.0% 7  
St. Bernardus Brewery - Watou, Belgium

**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  
Wolffer Estate - Sagaponack, NY

**Sawa Yuzu** 4.7% 9  
Japas Cervejaria - Sao Paulo, Brazil

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

flights

**Sake Flight** 16  
Ozeki Dry, Snow Maiden, Heaven and Earth

**Premium Sake Flight** 23  
Mighty Peak, Sacred Mist, White Sun

**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 3

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

**green tea service** 5

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

**vietnamese iced coffee** strong and sweet 5

happy endings

**P.M.S.** 8  
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** Sinji Toguchi

**Kitchen Manager** Dominick Jean-Louis