



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

cold tastings

<b>Bluefin Tuna Tasting</b>	39
two pieces each of akami, chutoro, & otoro, served with house pickled sunchoke, fresh wasabi, & japanese soy	
<b>Ponzu Scheme</b>	18
togarashi seared hamachi, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, cilantro	

<b>Tuna Belly Tataki</b>	17
seared tuna belly, ponzu, pickled shallot, garlic chips, layu, togarashi, sprouts	

hot tastings

<b>Mama's Egg Rolls</b>	7
shrimp, pork, veg, & rice noodles, served with nouc mam	

<b>Chicken Wings</b>	14
fish sauce caramel, chili, toasted peanuts, cilantro, lime	

<b>Killer Tofu</b>	13
crispy tofu & mixed vegetables in coconut adobo sauce	

<b>Chicken Katsu</b>	14
Thai red curry, roasted vegetables, shredded cabbage	
• add rice and make it a bowl +4	

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.

moriawase

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

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 30-45 minutes for all moriawase

nigiri specials

garnished to accentuate each fish's natural flavor

<b>Hokkaido Scallop</b>	10
lemongrass XO, maldon salt, evoo, chives	
<b>Flounder</b>	10
sunchoke salsa, micro cilantro	
<b>Japanese Sea Bream</b>	10
cucumber fennel salsa, thai basil	
<b>Amberjack</b>	10
ponzu pickled garlic, scallions	
<b>Salmon Belly</b>	10
ginger-shallot sauce, daikon sprout	
<b>Yellowtail Belly</b>	10
jalapeño lime zest sauce, micro cilantro	
<b>Akami</b>	14
yuzu kosho	
<b>Chutoro</b>	17
sunchoke salsa, micro cilantro	
<b>Otoro</b>	20
sambal vinaigrette, thai basil	
<b>Seared Salmon Belly</b>	10
bourbon barrel maple syrup, smoked salt, chives	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

<b>Hotategai</b> hokkaido scallop	9 • 13
<b>Kiirōi Tai</b> local yellowtail snapper	8 • 12
<b>Madai</b> japanese sea bream	9 • 13
<b>Hiramasa</b> amberjack	9 • 13
<b>Hirame</b> flounder	8 • 12
<b>Hamachi</b> pacific yellowtail	8 • 12
<b>Sake</b> ora king salmon	8 • 12
<b>Maguro</b> yellowfin tuna	9 • 13
• <b>Akami</b> bluefin tuna loin	13 • 19
• <b>Chutoro</b> bluefin tuna semi fatty belly	16 • 24
• <b>Otoro</b> bluefin tuna full fatty belly	19 • 29
<b>Unagi</b> eel	9 • 13
• <b>Amaebi</b> Canadian spot prawn	12 • 18
<b>Ikura</b> house marinated salmon roe	10 • 14
<b>Uni</b> Washington State sea urchin	10 • 15
add Quail Eggs +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
hamachi, avocado, fried shallot, chipotle lime sauce, topped with snapper, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime	

<b>Honey Baked Ham</b>	15
smoked salmon, pineapple, purple potato, topped with blowtorched trout, bourbon barrel aged maple syrup, chives, smoked salt	

<b>Don't Ig-nori Me</b>	17
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
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, micro arugula	

<b>Bangkok Dangerous</b>	16
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, arugula	

<b>Royal Treatment</b>	17
crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens	

<b>Rising Sun</b>	15
tempura aparagus, tuna, tobanjan aioli, topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce	

<b>Acevichado</b>	15
tempura snapper, jalapeño, avocado, creme fraiche, topped with snapper, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro	

<b>Anaconda*</b>	17
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

**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---- **Bride of the Fox** 16•39•92 **Dassai 45** 15•37•84

**a** Amabuki Omachi 14•34•81

**Dance of Discovery** 13•32•74 **White Sun** 16•39•92 **Heaven + Earth** 13•32•---

**k** nigori

**Snow Maiden** 12•29•62 **Moonstone Asian Pear** 10•24•57

**Sacred Mist** 13•32•74 **Mighty Peak** 13•32•74

**e** Road to Osaka 84  
*glass • 10oz carafe • bottle*

**&**

**S** whiskey

**Basil Hayden's** 12

**Basil Hayden's Dark Rye** 13

**p**

**Knob Creek 9yr** 12

**Knob Creek Rye** 12

**i**

**Legent** 12

**r**

**Whistle Pig 15yr** 40

**Wild Turkey Master's Keep** 45

**t**

**Woodford Reserve Rye** 12

**Woodford Reserve Bourbon** 12

**S**

**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

(junmai) daiginjo

**Dassai 45** 15•37•84

**Heaven + Earth** 13•32•---

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

**"Little Sumo" Cup** 200ml 15

**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

**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

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