



greens *start here*

Pop Salad	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Seaweed Salad	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Edamame	
sea salt	5
sauteed garlic	6
togarashi & sauteed garlic	7
truffle salt	8
all of the above	9

Sushi Pop Does Brunch!

Starting this weekend, Sushi Pop will be open for brunch every Saturday & Sunday at 11am. Come try awesome poke bowls, 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

Madai Japanese sea bream*	10 • 15
• Hotate Mukimi fresh Hokkaido scallop*	12 • 18
Hotategai Hokkaido scallop*	9 • 13
Hamachi Japanese yellowtail*	9 • 13
Shima Aji striped jack*	10 • 15
Smoked Hiramasa yellowtail amberjack*	9 • 13
Sake ora king salmon*	8 • 12
Maguro tuna*	9 • 13
Amaebi Canadian spot prawn & fried head*	12 • 18
Unagi freshwater eel*	9 • 13
Wasabi Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15
Uni Canadian sea urchin*	14 • 21
add Quail Eggs *	+4

roll out *finish up down here*

Bangkok Dangerous 🔥	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*	
Drama Queen 🔥	16
spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*	
Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil*	
Royal Treatment	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*	

cold tastings *or here!*

Madai Crudo	17	Seared Sake Toro	16
Japanese sea bream, white ponzu, umeboshi, red onion-ginger salsa, micros*		torched ora king salmon belly, bourbon barrel aged maple syrup, smoked salt, ikura, chives	
I'll Never Let Go (Amber)Jack	18	Shima, Aji Amarillo	18
torched cold smoked Hiramasa, aji verde, asian pear, garlic oil, smoked salt, micros*		Japanese striped jack, aji amarillo leche de tigre, blood orange, radish, potato chips, micro greens*	

I'll Never Let Go (Amber)Jack	18	Truffle Toro Tataki	18
torched cold smoked Hiramasa, aji verde, asian pear, garlic oil, smoked salt, micros*		seared tuna belly, truffle ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts*	
		• Add black summer truffle shavings	+5

hot tastings *go here next*

Grilled Duck Breast	19	Wagyu Fat Seared Ribeye	32
duck fat tare, five spice corn bread, dashi whipped cream, panko egg, fig & orange marmalade, chive oil		chimichurri, arugula & asian pear salad, crispy wonton straws, thai basil-lime vinaigrette	

Crispy Pork Belly Bites	15	Pan Roasted Mushrooms	16
kombu cured carrot mosaic, mama's hot sauce, yuzu gel, masago, frisée salad		assorted local mushrooms, tofu, asparagus, ginger, garlic, scallion, peanuts	

Pan Seared Local Golden Tilefish	13	Miso Soup	6
coconut rice, mama's red curry, asparagus		tofu, seaweed, mushrooms, scallions	

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Japanese Sea Bream*	10 • 15
umeboshi vinaigrette, beni shoga salsa	
• Mukimi Scallop*	12 • 18
yuzu kosho	
Hokkaido Scallop*	10 • 15
lemongrass xo, garlic oil, maldon	
Striped Jack*	10 • 15
sunchoke salsa	
Yellowtail Belly*	10 • 15
jalapeño lime zest sauce, micro cilantro	
• Smoked Yellowtail Amberjack*	10 • 15
aji verde, smoked salt	
King Salmon Belly*	10 • 15
ginger-shallot sauce	
Seared King Salmon Belly*	10 • 15
bourbon barrel maple syrup, smoked salt	
Seared Tuna Belly*	10 • 15
crying tiger sauce	
Seared Miyazaki A5 Wagyu	18 • 27
truffle oil, salt, black pepper	
• Add black summer truffle shavings	+5

moriawase

beautifully curated selections of today's freshest fish

Chef's Choice of Nigiri*	37
eight different pieces of nigiri, fresh wasabi, pop soy, sunchokes	
Chef's Choice of Sashimi*	49
life is like a box of sashimi, you never know what you're gonna get!	
Chef's Choice of Premium Sashimi*	75
featuring choice pieces of Japanese fish and a variety of belly cuts	

sashimi moriawase are served with fresh wasabi & imported Japanese soy sauce
please allow 30 minutes for all moriawase

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

Gold Digger	29	Ceviche 🔥	17
tempura fried lobster tail, avocado, yuzu kewpie, scallions, topped with Miyazaki A5 Wagyu beef, red wine soy reduction, truffle salt, chives*		hamachi, avocado, fried shallots, chipotle lime sauce, topped with local golden tilefish, hawaiian pink salt, mama's sauce, micro cilantro, & a wedge of lime*	
• Add black summer truffle shavings	+5		
Setting Sun	17	Kissed By Fire	17
tempura asparagus, tuna, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives*	
"Fish Tacos" (1pc • 3pc)	8 • 22	Acevichado	16
taco-style handroll - tempura fried local golden tilefish, kimchi cucumber remoulade, avocado, radish, lime		tempura fried local tilefish, jalapeño, avocado, creme fraiche, topped with more local tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro*	
Anaconda	18		
tempura fried local shrimp, topped with eel, avocado, bacon jam, sesame, kabayaki			



cocktails

14

The Old Fashioned (stirred, big cube)
suntory toki, jim beam rye, Japanese black sugar, salted shiso tincture, ginger bitters

Love Me Two Times (shaken, long)
london dry gin, blood orange-vanilla shrub, lemon, honey, bubbles

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

Black Strap Betty (shaken, crushed ice)
strong rum blend, peche de vigne, luxardo bitter, lime, pineapple, honey, mint, cinnamon

The Pretender (shaken, served up)
lychee infused vodka, lychee liqueur, yuzu cordial

Alchemist (shaken, served up)
bourbon, rye, alchermes herbal liqueur, lemon, cherry vanilla bark bitters

Smouldering Passion (shaken, big cube)
ilegal mezcal, triple sec, passion fruit liqueur, lime, agave, hellfire bitters, tajin

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*

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

Ocean Park Pilsner 5.0% 7
3 Sons Brewing Co. - Dania Beach, FL

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

Oberon Wheat Ale 5.8% 7
Bell's Brewery - Kalamazoo, MI

Acadia Fog Hazy IPA 7.0% 8
Ravenous Pig Brewing - Winter Park, FL

Black Chocolate Stout 10.0% 8
Brooklyn Brewery - Brooklyn, NY

packaged beer

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

Orion "The Draft" 5.0% 8
Orion Breweries, Okinawa, Japan

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

Tokyo Belgian Wit 6.0% 10
St. Bernardus, Watou, Belgium

Arlo Basque Style Cider 6.0% 8
Shaksbury - Vergennes, VT

Bubble Farm IPA 6.5% 8
Clown Shoes, Boston, MA, 16oz

Maxwell Coffee Stout 7.5% 8
Bay Cannon Beer Co, Tampa, FL, 16oz

Abt 12 Quadrupel 10.0% 38
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

happy endings

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

team

Chef | Owner Chau Trinh
General Manager Sean Griffin
AGM | Bar Director James Raber
Sous Chef Matthew Perez
Sous Chef Victor Rodriguez
Mama Mai Tran

S junmai

Ozeki Dry 11•25•---

Shared Promise 15•37•86

Moon Ring 17•42•---

k nigori

Snow Maiden 12•29•62

Sacred Mist 15•37•86

Road to Osaka 94

glass • 10oz carafe • bottle

(junmai) ginjo

White Sun 16•39•91

Wandering Poet 17•42•99

Manotsuru Bulzai 105

alternative / can

Moonstone Asian Pear 10•24•---

Barrel Aged Honjozo 91

"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•37•86

Dassai 45 17•42•99

Master's Pride 27•66•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

Elijah Craig Small Batch Bourbon 12

Knob Creek Bourbon 13

Knob Creek Rye 13

Woodford Reserve Bourbon 12

High West Double Rye 12

Legent Bourbon 13

Old Overholt Rye 10

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

Little Book 2021 Bourbon 25

scotch / irish

Famous Grouse 10

Naked Grouse 13

Glenfiddich 15 15

Compass Box Peat Monster 16

Johnnie Walker Black Label 13

Johnnie Walker Blue Label 55

The Macallan 15yr 28

The Macallan 18yr Sherry Cask 40

Tullamore D.E.W. Irish 9

Teeling Single Pot Still Irish 18

japanese

Suntory "Tokai" Whisky 10

Iwai 45 Whisky 15

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

Suntory "The Yamazaki" 12yr 28

Suntory "The Hakushu" 12yr 38

Firefly Sweet Potato Shochu 10

white wine

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

Sauvignon Blanc, Allan Scott, Marlborough, NZ, '21 13•52

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

Pinot Gris, Solena, 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 Maria, Marlborough, NZ, '19 12•---

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

Red Blend, Volpare, Valpolicella, IT, '19 11•44

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

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

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