



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 | |
| Blistered Shishito Peppers | 8 |
| orange kimchi butter | |
| Edamame | |
| 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 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

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|--|---------|
| Madai Japanese sea bream* | 10 • 15 |
| Suzuki striped bass* | 9 • 13 |
| • Hotate Mukimi fresh Hokkaido scallop* | 12 • 18 |
| Hotategai Hokkaido scallop* | 9 • 13 |
| Hamachi Japanese yellowtail* | 9 • 13 |
| Hiramasa Toro yellowtail amberjack belly* | 10 • 15 |
| Smoked Hiramasa yellowtail amberjack* | 9 • 13 |
| Sake ora king salmon* | 8 • 12 |
| Maguro tuna* | 9 • 13 |
| • Akami bluefin tuna loin* | 13 • 19 |
| • Otoro bluefin tuna full fatty belly* | 19 • 29 |
| Unagi freshwater eel* | 9 • 13 |
| Wasabi Tobiko flying fish roe* | 8 • 12 |
| Habanero Tobiko flying fish roe* | 8 • 12 |
| Black Tobiko flying fish roe* | 8 • 12 |
| Ikura house marinated salmon roe* | 10 • 15 |
| Uni Maine sea urchin* | 14 • 21 |
| add Quail Eggs * +4 | |

roll out *finish up down here*

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|--|----|
| Kissed By Fire | 17 |
| lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives* | |
| Drama Queen 🔥 | 16 |
| spicy tuna, jalapeño, avocado, topped with hamachi, asian relish, micros* | |
| Anaconda | 18 |
| tempura fried local shrimp, topped with eel, avocado, bacon jam, sesame, kabayaki | |

cold tastings *or here!*

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|---|----|
| Mukimi Scallop & Atlantic Uni | 23 |
| yuzu juice, yuzu kosho, truffle tobiko, maldon salt* | |
| I'll Never Let Go (Amber)Jack | 18 |
| torched cold smoked Hiramasa, aji verde, fuji apple, garlic oil, smoked salt, micros* | |
| Suzuki Crudo | 16 |
| striped bass, white ponzu, umeboshi, red onion-ginger salsa, micros* | |

hot tastings *go here next*

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|--|----|
| Crispy Pork Belly | 15 |
| soy & red wine braised, rutabaga purée, rice wine pickled onions, sambal, hoisin cherry reduction, potato sticks | |
| Charcoal Grilled Local Shrimp | 15 |
| coconut rice, mama's red curry, asparagus | |
| Miso Soup | 6 |
| tofu, seaweed, mushrooms, scallions | |

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

| | |
|---|---------|
| Japanese Sea Bream* | 10 • 15 |
| umeboshi, beni shoga, shiso | |
| Striped Bass* | 10 • 15 |
| cucumber fennel salsa | |
| • Mukimi Scallop* | 12 • 18 |
| yuzu kosho, lime zest, lime juice | |
| Striped Jack* | 10 • 15 |
| pickled sunchoke salsa | |
| Yellowtail Belly* | 10 • 15 |
| jalapeño lime zest sauce, micro cilantro | |
| Smoked Yellowtail Amberjack* | 10 • 15 |
| aji verde, smoked salt | |
| • Bluefin Tuna Otoro* | 20 • 30 |
| kizami wasabi | |
| King Salmon Belly* | 10 • 15 |
| ginger-shallot sauce | |
| Seared King Salmon Belly* | 10 • 15 |
| bourbon barrel maple syrup, smoked salt | |
| Freshwater Eel* | 10 • 15 |
| caramelized onion & bacon jam | |
| Seared Miyazaki A5 Wagyu Beef | 18 • 27 |
| truffle oil, salt, red wine soy reduction | |

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 swordfish, hawaiian pink salt, mama's sauce, micro cilantro, & a wedge of lime* | |
| Royal Treatment | 17 | Setting Sun | 17 |
| lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros* | | tuna, tempura asparagus, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros* | |
| Bangkok Dangerous 🔥 | 17 | Tuna Twofer | 17 |
| salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros* | | tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil* | |

| | |
|---|----|
| King Salmon Tartare | 15 |
| avocado crema, white ponzu, garlic oil, rice crispies, ikura, shiso* | |
| Raw Kama | 21 |
| hiramasa collar, sliced & served with black pepper, thai basil, spicy ponzu* | |
| Flank Steak | 17 |
| bone marrow butter, green mango slaw, peanuts, cilantro, bell pepper, lime zest | |
| Pan Roasted Mushrooms | 16 |
| assorted local mushrooms, tofu, asparagus, ginger, garlic, scallion, peanuts | |

moriawase

beautifully curated selections of today's freshest fish

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|---|----|
| Chef's Choice of Nigiri* | 37 |
| eight different pieces of nigiri made with fresh wasabi and served with pop soy | |
| 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



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

packaged beer

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

S junmai

Ozeki Dry 11•25•---
Shared Promise 15•37•86
Moon Ring 17•42•99
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
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 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 "Tokii" 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

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•48
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

happy endings

Yuzu Lemon Posset 8
tangy citrus custard, mixed berry compote, toasted coconut
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

n/a bev

soda pop coke • diet coke • sprite • ginger ale 4
Topo Chico sparkling mineral water 5
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