



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 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

Madai Japanese sea bream*	10 • 15
Hotate Mukimi freshly shucked Hokkaido scallop*	18 • 18
Hotategai Hokkaido scallop*	9 • 13
Shima Aji striped jack*	10 • 15
Hamachi Japanese yellowtail*	9 • 13
Smoked Hiramasa yellowtail amberjack*	9 • 13
Sake ora king salmon*	9 • 13
Maguro tuna*	9 • 13
• Otoro bluefin tuna full fatty belly*	19 • 29
Amaebi Canadian spot prawn & head*	12 • 18
Unagi freshwater eel*	9 • 13
Uni Washington State "Supreme" sea urchin*	18 • 27
Yuzu Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15
add Quail Eggs *	+4

roll out *finish up down here*

Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives*	
Bangkok Dangerous 🔥	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*	
Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*	

cold tastings *or here!*

• Under the Sea	27	• Shima Aji Tasting	19
freshly shucked Hokkaido scallop, Washington State uni, truffle tobiko, yuzu juice, yuzu kosho, lime zest, sea salt*		Japanese striped jack, yuzu tobiko, red yuzu kosho, ponzu, shiso oil*	
Toro Tataki	18	Summertime Suzuki	16
seared tuna belly, ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts*		striped bass belly, watermelon aguachile, roasted jalapeño kosho, tequila watermelon, shiso oil, micro cilantro*	
Raw Kama	23	I'll Never Let Go (Amber)Jack	18
hamachi or hiramasa collar, sliced & served with black pepper, thai basil, spicy ponzu*		torched cold smoked Hiramasa, aji verde, fuji apple, garlic oil, smoked salt, micros*	

hot tastings *go here next*

Crispy Pork Belly	15	Roasted Mushrooms	16
soy & red wine braised, rutabaga purée, rice wine pickled onions, sambal, hoisin cherry reduction, potato sticks		assorted local mushrooms, tofu, asparagus, ginger, garlic, scallion, chilis, peanuts	
Miso Glazed Ora King Salmon	18	Pan Seared Duck Breast	19
pan seared local mushrooms, ginger-shallot sauce		apricot basil gastrique, sunchoke & lemongrass purée, honey sesame carrots	
Miso Soup	7		
tofu, seaweed, mushrooms, scallions			

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Japanese Sea Bream *	10 • 15
umeboshi, beni shoga, shiso	
Mukimi Scallop *	18 • 18
yuzu kosho, lime zest, lime juice	
Japanese Striped Jack *	10 • 15
pickled sunchoke salsa	
Japanese 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	
• Bluefin Tuna Otoro *	20 • 30
truffle tobiko	
Seared Hida A5 Wagyu Beef *	18 • 27
truffle salt, red wine soy reduction	

moriawase

beautifully curated selections of today's freshest fish

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 Sunchoke 3 Mama's Hot Sauce 2 Japanese Soy Sauce 3

Acevichado	16	Ceviche 🔥	17
tempura fried striped bass, jalapeño, avocado, creme fraiche, topped with striped bass, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro*		hamachi, avocado, fried shallots, chipotle lime aioli, topped with striped bass, Hawaiian pink salt, mama's hot sauce, micro cilantro, & a wedge of lime*	
Drama Queen 🔥	16	Anaconda	18
spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*		tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, sesame, kabayaki	
Royal Treatment	17	Tuna Twofer	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*		tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal vinaigrette, thai basil*	



cocktails

14

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

Hot Girl Summer (shaken, served long)
vodka, pisco, watermelon, yuzu, basil, black pepper, tonic

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, up)
lychee infused vodka, lychee liqueur, yuzu cordial

Sunshine Riptide (shaken, crushed ice)
dimmi, rhubarb, raspberry cordial, lemon

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

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

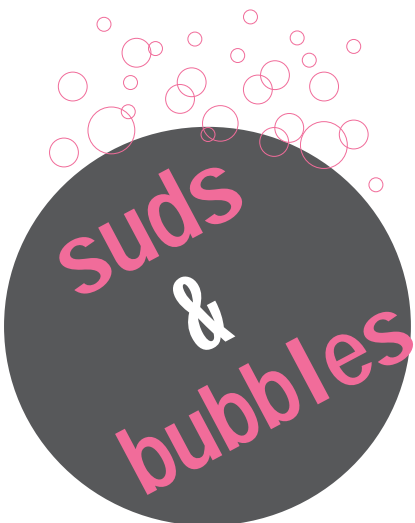
Syrah Rose, Chateau de Campuget, Nimes, FR, '20 12•48

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

Asahi Super Dry 5.0% 10
Asahi Breweries, Tokyo, Japan, 21oz

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

Dark Lager 6.5% 8
Beerlao, Vientiane, Laos

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

Black Sesame Cheesecake 8
local chickasaw plum compote, sesame paste

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

Wax Apple Sorbet 4

team

Chef | Owner **Chau Trinh**

General Manager **Sean Griffin**

AGM | Bar Director **James Raber**

Sous Chef **Victor Rodriguez**

Mama **Mai Tran**

The Voice of Reason **Lou Waldman**

S junmai

Ozeki Dry 11•25•---
White Sun 16•39•91

Shared Promise 15•37•86
Wandering Poet 17•42•99

Moon Ring 17•42•99
Manotsuru Bulzai 105

k nigori

Snow Maiden 12•29•62
Barrel Aged Honjozo 91

Sacred Mist 15•37•86
"Demon Slayer" Juice Box 180mL 10

Road to Osaka 94
"Way of the Warrior" Can 180mL 13

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 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•48

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

Full Wine & Spirits List Available