



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!

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
Suzuki Japanese striped bass*	10 • 15
Hamachi Japanese yellowtail*	9 • 13
Shima Aji Japanese striped jack*	12 • 18
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
Yuzu Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15
add Quail Eggs *	+4

cold tastings *or here!*

• Atlantic vs. Pacific	23	• Shima Aji Argentino	18
three slices each of Atlantic & Pacific striped bass, served simply with white soy & orange zest*		Japanese striped jack, charred scallion & jalapeno chimichurri, ponzu, orange supreme, radish, shiso*	
• Madai Crudo	19	Raw Kama	23
Japanese sea bream, blistered grapes, red wine verjus, shichimi grape seed oil, umeboshi, shiso*		hiramasa or hamachi collar, sliced & served with black pepper, thai basil, spicy ponzu*	

I'll Never Let Go (Amber) Jack 18
torched cold smoked Hiramasa, aji verde, Asian pear, garlic oil, smoked salt, micros*

Toro Tataki 18
seared tuna belly, ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts*

hot tastings *go here next*

• Miso Glazed Local Snapper	14	Krispy Kama	13
sauteed local mushrooms, mama's ginger shallot sauce		tempura fried local snapper collar, greens, daikon, carrot, cilantro, lime, nuoc mam	
• "Buffalo" Cauliflower	12	Grilled Flank Steak	15
tempura fried, aji amarillo butter, scallions, sesame		chimichurri, arugula & asian pear salad, crispy wonton straws, thai basil-lime vinaigrette	
Miso Soup	7		
tofu, seaweed, mushrooms, scallions			

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Japanese Sea Bream*	10 • 15
beni shoga salsa	
Japanese Striped Bass*	10 • 15
cucumber fennel salsa	
Japanese Yellowtail Belly*	10 • 15
jalapeño lime zest sauce, micro cilantro	
Japanese Striped Jack*	12 • 18
pickled sunchoke salsa	
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 Hokkaido A5 Wagyu Beef*	20 • 30
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 & japanese soy 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

roll out *finish up down here*

Kissed By Fire	18	Acevichado	16	Ceviche 🔥	17
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, scallions*		tempura fried local snapper, jalapeño, avocado, crème fraîche, topped with more snapper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro*		hamachi, avocado, fried shallots, chipotle lime sauce, topped with local snapper, hawaiian pink salt, mama's sauce, micro cilantro, & a wedge of lime*	
• Corn Street	14	Tuna Twofer	17	Anaconda	18
tempura corn fritter, roasted jalapeño kewpie, torched cotija sauce, roasted farm corn, cilantro, lime wedge		tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil*		tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Royal Treatment	17	• One Up	15	Drama Queen 🔥	16
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*		roasted local mushrooms, truffle aioli, kampyo, topped with black garlic, potato chips, parmesan, chives		spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*	
Setting Sun	17	Bangkok Dangerous 🔥	17		
tuna, tempura asparagus, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*				salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*	

Guest checks may only be split a maximum of three ways

Indicates a raw item

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne



cocktails

14

The Collins (draught, long)
gin lane gin, alchermes herbal liqueur, yuzu, served bubbly on tap

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

Hot Girl Summer (shaken, long)
tito's vodka, lapostolle pisco, watermelon, yuzu, thai basil, black pepper, tonic

The Pretender (shaken, up)
lychee infused vodka, lychee liqueur, yuzu cordial, sour sugar rim

Kamehameha (shaken, crushed ice)
ten to one white rum, plantation dark rum, dragon fruit, velvet falernum, orgeat, lime

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

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

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

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

Weissenheimer Wheat 5.2% 7
DESTIHL - Normal, IL

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

packaged beer

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

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

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

Vermont Botanical 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

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

S junmai

Ozeki Dry 11•25•---

Shared Promise 15•37•86

Moon Ring 17•42•99

k nigori

Snow Maiden 12•29•62

Sacred Mist 15•37•86

e

Road to Osaka 94

glass • 10oz carafe • bottle

(junmai) ginjo

White Sun 16•39•91

Wandering Poet 17•42•99

Manotsuru Bulzai 105

single serve

"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

Knob Creek Bourbon 13

Knob Creek Rye 13

Woodford Reserve Bourbon 12

Woodford Reserve Rye 13

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

S

Wild Turkey Master's Keep Rye 45

scotch & irish

Balvenie 14 Caribbean Cask 18

Glenfiddich 14 Bourbon Barrel 17

Compass Box Peat Monster 16

Johnnie Walker Black Label 13

Johnnie Walker Blue Label 50

The Macallan 15yr 28

The Macallan 18yr Sherry Cask 45

Tullamore D.E.W. Irish 9

Teeling Single Pot Still Irish 18

japanese

Suntory "Tokai" 10

Nikka "Days" 12

Sunday's 18

Iwai 45 15

Nikka Coffey Grain 17

Nikka From The Barrel 24

"Fuji" Single Grain 23

Suntory "The Yamazaki" 12yr 28

Suntory "The Hakushu" 12yr 38

Full Wine & Spirits List Available - Please ask you server or bartender

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 12•48

White Blend, The Curator, South Africa, '20 10•40

Chardonnay, MacRostie, Sonoma Coast, CA, '19 14•56

red wine

Pinot Noir, Villa Maria, Marlborough, NZ, '19 12•48

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

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

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

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

sweets

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

Yuzu-Lemon Posset 8
tangy citrus custard with a mixed berry compote

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

team

Chef | Owner Chau Trinh

General Manager Sean Griffin

Sous Chef Victor Rodriguez

Mama Mai Tran

The Voice of Reason Lou Waldman