



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
Suzuki striped bass*	8 • 12
Hotategai Hokkaido scallop*	9 • 13
Hamachi Japanese yellowtail*	9 • 13
Shima Aji Japanese striped jack*	10 • 15
Smoked Hiramasa yellowtail amberjack*	9 • 13
Sake ora king salmon*	9 • 13
Maguro tuna*	9 • 13
Amaebi Canadian spot prawn & head*	14 • 21
Unagi freshwater eel*	9 • 13
Yuzu Tobiko flying fish roe*	9 • 13
Wasabi Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15
add Quail Eggs * +4	

roll out *finish up down here*

Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*	
Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, basil*	
Anaconda	18
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Royal Treatment	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*	

cold tastings *or here!*

Shima Aji Argentino	18
Japanese striped jack, charred scallion & jalapeno chimichurri, ponzu, orange supremes, radish, shiso*	
Madai Crudo	19
Japanese sea bream, blistered grapes, red wine verjus, shichimi grape seed oil, umeboshi, shiso*	
Toro Tataki	18
seared big eye tuna belly, ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts*	

hot tastings *go here next*

Miso Glazed Ora King Salmon	24
ginger-shallot rice, sautéed shishito peppers, crying tiger beurre blanc	
Crispy Pork Belly	15
plantain mofongo, citrus salad, jalapeño, watermelon radish, hibiscus vinaigrette	
Steak Frites	15
seared flank steak, furikake fries, chimichurri	

I'll Never Let Go (Amber)Jack	18
torched cold smoked Hiramasa, aji verde, layu, fuji apple, garlic oil, smoked salt, micros*	
Raw Kama	23
hamachi collar, sliced & served with black pepper, basil, spicy ponzu*	

Roasted Mushrooms	16
assorted local mushrooms, tofu, asparagus, ginger, garlic, scallion, chilis, peanuts	
"Buffalo" Cauliflower	12
tempura fried, aji amarillo butter, scallions, sesame	
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	
Striped Bass*	10 • 15
cucumber fennel salsa	
Japanese Yellowtail Belly*	10 • 15
jalapeño lime zest sauce, micro cilantro	
Japanese Striped Jack*	10 • 15
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	
Seared Hokkaido A5 Wagyu Beef*	20 • 30
truffle salt, red wine soy reduction	

moriawase

beautifully curated selections of today's freshest fish

Chirashi*	32
an assortment of fish atop sushi rice with a variety of garnishes, condiments, & roe	
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	

all 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

Gold Digger	32	Ceviche 🔥	17
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Hokkaido A5 Wagyu beef, red wine soy reduction, truffle salt, scallions*		hamachi, avocado, fried shallots, chipotle lime sauce, topped with local hamachi, hawaiian pink salt, mama's hot sauce, micro cilantro, & a wedge of lime*	
Acevichado	16	Kissed By Fire	18
tempura fried local tilefish, jalapeño, avocado, crème fraîche, topped with hamachi, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro*		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, scallions*	
Bangkok Dangerous 🔥	17	Drama Queen 🔥	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*		spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*	



cocktails

14

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

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

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

Autumn Aloha (shaken, crushed ice)
strong rum blend, house-made fall syrup, orgeat, falernum, lime, blackstrap float, cinnamon

The Blanco (stirred, up)
astral tequila blanco, italicus bergamot liqueur, dimmi amaro, citric acid, lemon twist

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

The Old Fashioned (stirred, big cube)
suntory toki, jim beam rye, cane, 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

Lardermelon Blonde Ale 5.2% 7
Ravenous Pig Brewing - Winter Park, FL

Weissenheimer Wheat 5.2% 7
DESTIHL - Normal, IL

Neesan Citra IPA 7.3% 7
Oviedo Brewing Co - Oviedo, FL

packaged beer

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

407 Pils 4.8% 6
Bowigens, Casselberry, FL

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

Two Hearted IPA 7.0% 8
Bell's Brewery, Kalamazoo, MI, 16oz

Dark Lager 6.5% 8
Beerlao, Vientiane, Laos

Abt 12 Quadrupel 10.0% 32
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

S junmai

Ozeki Dry (1.5L) 10•24•89

Shared Promise 15•41•86

Moon Ring 17•47•99

k nigori

Snow Maiden 12•32•62

Sacred Mist 15•41•86

e

Road to Osaka 94

glass • 11oz carafe • bottle

(junmai) ginjo

White Sun 16•45•91

Wandering Poet 17•47•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•41•86

Dassai 45 17•47•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

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 "Tokii" 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, Villa Maria, Marlborough, NZ, '21 13•52

Gruener 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

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

White Chocolate Panna Cotta 8
sake-strawberry compote, salted pistachio crumble

team

Chef | Owner Chau Trinh

General Manager Sean Griffin

AGM Matt Jacoby

Sous Chef Victor Rodriguez

Mama Mai Tran

The Voice of Reason Lou Waldman