



## brunch from the sushi bar

<b>Poke Bowls</b>		<b>Smoked Salmon Toast</b>	16
choice of fish served over sushi rice, garnished with japanese pickles, fried shallots, cucumber, avocado, masago, seaweed, & scallion		house smoked salmon, avocado, creme fraiche, pickled shallots, ikura, fried capers, everything bagel seasoning, chives*	
<b>Tuna w/ sambal &amp; thai basil*</b>	19	<b>Tuna Kobachi Toast</b>	16
<b>Salmon w/ ginger shallot sauce*</b>	19	tuna, avocado, cucumber, masago, scallion, layu, togarashi, micro arugula*	
<b>Tilefish w/ acevichado &amp; jalapeño*</b>	16		
<b>All Three*</b>	25		

## brunch from the kitchen

<b>Okonomiyaki</b>	17	<b>"Steak &amp; Eggs" Donburi</b>	15
savory japanese pancake filled with shrimp, bacon, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions		rice, beef tenderloin tips, chimichurri, furikake, chipotle lime aioli, beni shoga, nori, edamame, carrots, radish	
<b>"Shokupan" French Toast</b>	14	<b>Bao Benedict</b>	16
milk bread, orange zest, togarashi maple syrup, candied pecans, blueberries, whipped cream		crispy soy braised pork belly, poached eggs, shiso bernaese, arugula, black garlic home fries	
<b>Tornado Egg &amp; Hash</b>	15	<b>Hokkaido Chiffon Cake</b>	5
roasted local mushrooms, asparagus, yukon gold potatoes, general tso's sauce, scallion		whipped cream, lemon curd	

## nigiri &amp; sashimi

2 pieces with rice or 3 pieces without rice

<b>Suzuki</b> striped bass*	9 • 13
<b>Hotategai</b> Hokkaido scallop*	9 • 13
<b>Hamachi</b> Japanese yellowtail*	9 • 13
<b>Shima Aji</b> striped jack*	10 • 15
<b>Smoked Hiramasa</b> amberjack*	9 • 13
<b>Sake</b> ora king salmon*	8 • 12
<b>Maguro</b> tuna*	9 • 13
<b>Unagi</b> freshwater eel*	9 • 13
<b>Wasabi Tobiko</b> flying fish roe*	9 • 13
<b>Ikura</b> house marinated salmon roe*	10 • 15
<b>Uni</b> Canadian sea urchin*	14 • 21
add <b>Quail Eggs*</b>	+4

## nigiri &amp; sashimi specials

garnished to enhance each fish's natural flavor

<b>Striped Bass*</b>	10 • 15
asian relish	
• <b>Mukimi Scallop*</b>	12 • 18
yuzu kosho	
<b>Hokkaido Scallop*</b>	10 • 15
lemongrass xo, garlic oil, maldon	
<b>Shima Aji*</b>	10 • 15
sunchoke salsa	
<b>Yellowtail Belly*</b>	12 • 18
jalapeño lime zest sauce, micro cilantro	
<b>King Salmon Belly*</b>	10 • 15
ginger-shallot sauce	
<b>Seared Salmon Belly*</b>	10 • 15
bourbon barrel maple syrup, smoked salt	

## greens

<b>Pop Salad</b>	7
asian baby greens, cucumber, carrots, sprouts, house ginger dressin	
<b>Seaweed Salad</b>	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Blistered Shishito Peppers</b>	8
orange kimchi butter	
<b>Edamame</b>	
sea salt	5
sauteed garlic	6
togarashi & garlic	6
truffle salt	7
all of the above	9

Please notify us of any dietary concerns prior to ordering. Unfortunately, we cannot accomodate any severe allergies.

## come what may 95pp

A sort of "miniature omakase" Our service and kitchen teams will create for you a multi-course Sushi Pop experience incorporating a wide variety of our menu. (available only on select nights)

## moriawase

beautifully curated selections of today's freshest fish

## Chef's Choice of Sashimi • 49

life if like a box of sashimi, you never know what you're gonna get!

moriawase are served with fresh wasabi & imported japanese soy sauce

please allow 30 minutes for all moriawase

## roll out

<b>Ceviche</b> 🔥	17	<b>Wasabi Root</b>	15	<b>Fresh Wasabi</b>	5	<b>Pickled Sunchoke</b>	3	<b>Mama's Hot Sauce</b>	2	<b>Japanese Soy Sauce</b>	3
tuna, avocado, fried shallot, chipotle lime sauce, topped with tripletail, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime*		<b>Kissed By Fire</b>	17	<b>Drama Queen</b> 🔥	16	<b>Setting Sun</b>	17				
		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives*		spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salsa, micros*		tempura asparagus, tuna, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*		<b>Bangkok Dangerous</b> 🔥	17		
<b>Acevichado</b>	16					salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros*		<b>Anaconda</b>	18		
tempura tilefish, avocado, kewpie, creme fraiche, topped with tilefish, acevichado sauce, quick pickled cucumber, sichimi, micro cilantro*		<b>Royal Treatment</b>	17			tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki					
<b>Tuna Twofer</b>	17	lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*									



### cocktails

12

**Professional Rendezvous** (shaken, crushed ice)  
St. Germaine, vodka, prosecco, soda water

**Bloody Mama** (stirred, rocks)  
choice of ilegal mezcal or tito's vodka,  
spicy house bloody mix, mama's pickles

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

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

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

### Brunch Bubbles 25

*Bottle of Simonet Blanc de Blancs  
with your choice of mix in: yuzu  
grapefruit, pineapple passion fruit,  
blood orange vanilla shrub*

### 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 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

**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

### bubbles

**Blanc de Blancs**, Simonet, Brut, FR, n/v 11•44

**Prosecco**, Zardetto Private Cuvee, Brut, IT, n/v 12•48

### white & rose

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

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

**Gruener 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

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

### red

**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

glass • 10oz carafe • bottle

### S junmai

**Ozeki Dry** 11•25•---

**Shared Promise** 15•37•86

### (junmai) ginjo

**White Sun** 16•39•91

**Wandering Poet** 17•42•99

**Manotsuru Bulzai** 105

### (junmai) daiginjo

**Onda 48** 16•39•91

**Dassai 45** 17•42•99

**Master's Pride** 155

**Divine Droplets** 175

### nigori

**Snow Maiden** 12•29•62

**Sacred Mist** 15•37•86

**Road to Osaka** 94

### alternative / can

**Seaside - Sparkling Sake** 500mL 55

**Demon Slayer - Juice Box** 180mL 10

**Way of the Warrior - Can** 180mL 13

**Little Sumo - Cup** 200mL 15

(1/2 price on Sumo Sundays!)

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### Sake Buckets

6 pack • 58

3 pack • 30

Bushido Way of the

Warrior Can

Little Sumo

Cup

Demon Slayer

Juice Box

### 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 Shots for the Team** 20

**Round of Beers for the Team** 10

### n/a bev

**soda pop** 4  
coke • diet coke • sprite • ginger ale

**mocktail** 7  
cherry yuzu limeade

**green tea service** 5  
serves two

**shirley temple** 5  
house-made grenadine, sprite

**vietnamese iced coffee** 5  
strong and sweet

**Sam Adams Just the Haze** 6  
non-alcoholic IPA

### 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**

### happy endings

**P.M.S.** \*baked to order - may take up to 20 minutes\* 9

peanut butter powder, molten chocolate cake,  
salted carmel ice cream, raspberry coulis

**Yuzu Lemon Posset** 8

blood orange, coconut boba, coconut flakes