

brunch from the sushi bar *served until 3pm*

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

brunch from the kitchen *served until 3pm*

Okonomiyaki savory japanese pancake filled with shrimp, bacon, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions	17	"Steak & Eggs" Donburi rice, beef tenderloin tips, chimichurri, furikake, chipotle lime aioli, beni shoga, nori, edamame, carrots, radish	15
"Shokupan" French Toast milk bread, orange zest, togarashi maple syrup, candied pecans, blueberries, whipped cream	14	Bao Benedict crispy soy braised pork belly, poached eggs, shiso bernaise, arugula, black garlic home fries	16

Tornado Egg & Hash roasted local mushrooms, asparagus, yukon gold potatoes, general tso's sauce, scallion	15	Hokkaido Chiffon Cakes whipped cream, lemon curd	5
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nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Suzuki striped bass*	9 • 13
Hotategai Hokkaido scallop*	9 • 13
Hamachi Japanese yellowtail*	9 • 13
Sake ora king salmon*	8 • 12
Maguro tuna*	9 • 13
Unagi freshwater eel*	9 • 13
Wasabi Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15

nigiri & sashimi specials

garnished to enhance each fish's natural flavor

Striped Bass* asian relish	10 • 15
Hokkaido Scallop* lemongrass xo, garlic oil, maldon	10 • 15
Yellowtail Belly* jalapeño lime zest sauce, micro cilantro	12 • 18
King Salmon Belly* ginger-shallot sauce	10 • 15
Seared Salmon Belly* bourbon barrel maple syrup, smoked salt	10 • 15

roll out

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 2 Japanese Soy Sauce 3

Ceviche 🔥 hamachi, avocado, fried shallot, chipotle lime sauce, topped with tilefish, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime*	17	Kissed By Fire shrimp, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives*	17	Setting Sun tempura asparagus, tuna, tobanjan aioli, topped with torched scallops, fleur de sel, orange chili sauce, micros*	17
Royal Treatment shrimp, tempura flakes, sweet chili, topped with king salmon, ginger shallot sauce, micros*	17	Acevichado tempura tilefish, avocado, kewpie, crème fraîche, topped with tilefish, acevichado sauce, quick pickled cucumber, sichimi, micro cilantro*	16	Anaconda tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	18

greens

Pop Salad asian baby greens, cucumber, carrots, sprouts, house ginger dressin	7
Seaweed Salad ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	7
Blistered Shishito Peppers orange kimchi butter	8
Edamame 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.

brunch bubbles! 25

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

moriawase

beautifully curated selections of today's freshest fish

Check back during dinner hours to see what our chefs have dreamed up!

moriawase are served with fresh wasabi & imported japanese soy sauce

please allow 30 minutes for all moriawase



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

W

white & rose

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

n

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

e

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

a

k

e

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 Beers for the Team 15

Round of Shots for the Team 25

Beers AND Shots for the Team! 35

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

Yuzu Lemon Posset 8

blood orange, coconut flakes