

brunch from the sushi bar *served until 3pm*

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

brunch from the kitchen *served until 3pm*

Okonomiyaki	17	"Steak & Eggs" Donburi	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	
"Shokupan" French Toast	14	Bao Benedict	16
milk bread, orange zest, togarashi maple syrup, candied pecans, blueberries, whipped cream		crispy soy braised pork belly, poached eggs, shiso bernaïse, arugula, black garlic home fries	
Tornado Eggs & Hash	15	House Made Muffins	4ea
roasted local mushrooms, yukon gold potatoes, asparagus, general tso's sauce, scallions		matcha & dark chocolate	

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
Smoked Hiramasa amberjack*	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
Uni sea urchin*	18 • 27
add Quail Eggs* +4	

nigiri & sashimi specials

garnished to enhance each fish's natural flavor

Striped Bass*	10 • 15
asian relish	
Hokkaido Scallop*	10 • 15
lemongrass xo, garlic oil, maldon	
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	

greens

Pop Salad	7
asian baby greens, cucumber, carrots, sprouts, 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 & garlic	6
truffle salt	7
all of the above	9

Please notify us of any dietary concerns prior to ordering. Unfortunately, we cannot accommodate 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

Chef's Choice of Sashimi • 49

life is 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

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



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

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

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

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

glass • 10oz carafe • bottle

S

junmai

Ozeki Dry 11•25•---

Shared Promise 15•37•86

Moon Ring 17•42•99

a

(junmai) ginjo

White Sun 16•39•91

Wandering Poet 17•42•99

Manotsuru Bulzai 105

k

(junmai) daiginjo

Onda 48 16•39•91

Dassai 45 17•42•99

Master's Pride 155

Divine Droplets 175

e

Sake Buckets

6 pack • 58

3 pack • 30

Bushido Way of the
Warrior Can

Little Sumo
Cup

Demon Slayer
Juice Box

nigori

Snow Maiden 12•29•62

Sacred Mist 15•37•86

Road to Osaka 94

alternative

Seaside - Sparkling Sake 500mL 55

Barrel Aged Honjozo 91

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!)

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 25

Round of Beers for the Team 15

n/a bev

bottomless coffee 4
sorry, no decaf

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

Topo Chico 5
sparkling mineral water

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

berry compote, toasted coconut