

brunch from the kitchen *served until 3pm*

Bao Benedict 15	Okonomiyaki 17
crispy pork belly, bao buns, poached eggs, shiso hollandaise, arugula, black garlic home fries	savory Japanese pancake filled with bacon, shrimp, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions
Shokupan French Toast 14	Mushroom Hash & Tornado Eggs 15
milk bread, orange zest, togarashi maple syrup, candied pecans, berries, whipped cream	roasted local mushrooms, yukon gold potatoes, asparagus, general tso's sauce, scallions
Krispy Kama 13	Steak & Eggs Donburi 14
tempura fried local snapper collar, greens, daikon, carrot, cilantro, lime, nuoc mam	rice, flank steak, poached egg, chimichurri, furikake, chipotle lime aioli, ginger, nori, edamame, carrots, radish
"Buffalo" Cauliflower 11	
aji amarillo butter, scallions, sesame	

brunch from the sushi bar *served until 5pm*

Poke Bowls	Smoked Salmon Toast 16
choice of fish served over sushi rice, garnished with japanese pickles, fried shallots, cucumber, avocado, masago, seaweed salad, & scallions	house smoked salmon, avocado, crème fraîche, pickled shallots, ikura, fried capers, everything bagel seasoning, chives*
Tuna w/ sambal & thai basil* 19	Tuna Kobachi Toast 16
Salmon w/ ginger shallot sauce* 19	tuna, avocado, cucumber, masago, scallion, layu, togarashi, micro arugula*
Snapper w/ acevichado & jalapeño* 17	
All Three* 25	

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
Shima Aji Japanese striped jack*	12 • 18
Smoked Hiramasa yellowtail amberjack*	9 • 13
Sake ora king salmon*	9 • 13
Sumōkusāmon house smoked salmon*	9 • 13
Maguro tuna*	9 • 13
• Otoro bluefin tuna full fatty belly*	19 • 29
Amaebi Canadian spot prawn*	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	

nigiri & sashimi specials

garnished to enhance each fish's natural flavor

Hokkaido Scallop*	10 • 15
yuzu kosho, lime zest, lime juice	
Japanese Striped Jack*	12 • 18
pickled sunchoke salsa	
Japanese 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	
• Bluefin Tuna Otoro*	20 • 30
truffle tobiko	
Freshwater Eel	10 • 15
caramelized bacon & onion jam, kabayaki	
Seared Hokkaido A5 Wagyu Beef	20 • 30
truffle salt, red wine soy reduction	

greens

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 & garlic 7
truffle salt 8
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 French Sparkling Wine with your choice of boozy mix in:

- grapefruit yuzu •
 - pineapple passion fruit •
- (available until 3pm)

moriawase

beautifully curated selections of today's freshest fish

Chef's Choice of Nigiri • 37

eight different pieces of nigiri made with fresh wasabi

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 up to 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
hamachi, avocado, fried shallot, chipotle lime sauce, topped with snapper, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime*	Kissed By Fire 17			Setting Sun 17	
	lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, tempura flakes, chives*			tuna, tempura asparagus, tobanjan aioli, topped with torched Hokkaido scallops, fleur de sel, orange chili sauce, micros*	
Acevichado 16	Drama Queen 🔥 16			Bangkok Dangerous 🔥 17	
tempura snapper, avocado, kewpie, crème fraîche, topped with snapper, acevichado sauce, pickled cucumber, sichimi, micro cilantro*	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 Twofer 17	Royal Treatment 17			Anaconda 18	
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal salsa, thai basil*	lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros*			tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	



cocktails

12

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

Sushi Pop Spritz (stirred, rocks)
st. germaine, ketel one botanical,
prosecco, soda water, lemon twist

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

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

Park Ave Punch (crushed ice)
green tea infused gin, rum, lemon,
blood orange oleo, nutmeg

Dear Future Self (stirred, big cube)
bourbon, cane sugar, black walnut bitters,
strip of house made candied bacon

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

Brunch Bubbles 25

Bottle of French Sparkling Wine
with your choice of mix in:

- grapefruit yuzu •
- pineapple passion fruit •

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

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

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

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

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

red

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

Red Blend, Gran Passione, Veneto, IT, '20 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

Way of the Warrior Can Little Sumo Cup Demon Slayer Juice Box

nigori

Snow Maiden 12•29•62

Sacred Mist 15•37•---

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

sweets

P.M.S. *baked to order - may take 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

n/a bev

bottomless hot coffee 4
sorry, no decaf

vietnamese iced coffee 5
strong and sweet

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

Sam Adams Just the Haze 6
non-alcoholic IPA

team

Chef | Owner Chau Trinh

General Manager Sean Griffin

Sous Chef Victor Rodriguez

Mama Mai Tran

The Voice of Reason Lou Waldman