

dinner menu

OVIEDO

01.14.22



greens

Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Sunomono	12
krab, cucumbers, rice vinegar, toasted sesame	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

- **Please notify your server of any allergies before ordering**
 - We cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings

Edamame	
sea salt	6
pepper & garlic	7
sautéed garlic	7
truffle salt	8
Fried Golden Tile Kama	10
khao soi curry, cilantro, lime	

Golden Sunrise	16
madai, pineapple and asian pear salsa, acevichado sauce, potato chips, cilantro	
Trout Carpaccio	16
thin sliced trout served with orange ponzu, orange segments, pickled shallot, ikura, white sesame seeds	

Hiramasa Hara Kiri	16
asian pear, caramelized shallots, jalapeno lime zest sauce, black pepper, cilantro	
Seared Sake Toro	16
torched ora king salmon belly, bourbon barrel aged bliss maple, smoked salt, chives	

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sea salt	6
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sautéed garlic	7
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Fried Golden Tile Kama	10
khao soi curry, cilantro, lime	

KFC	14
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
Buffalo Rock Shrimp	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	

Peppercorn Crusted Striploin	25
pepper crusted strip loin basted in kimchi butter, orange glazed carrots, kabocha puree, mandarin bourbon pan sauce	
Goldmine	17
shichimi pepper and panko encrusted local golden tilefish, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc	
Winter Scallops	21
pan seared sea scallops, sunchoke puree, pickled baby bokchoy & toasted almonds	

moriawase

chef's daily assortment of the freshest fish

Sashimi Life (12 pcs)	34
an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	

nigiri specials

2 pieces per order

Salmon Belly	10
ginger shallot, sprouts	
Hiramasa Belly	10
jalapeno and lime zest sauce, cilantro sprout	
Seared Trout Belly	10
bourbon barrel aged bliss maple, smoked salt, chives	
Madai	11
pineapple and asian pear salsa, cilantro	
Shima Aji	11
olive tapenade, garlic panko	
Hotategai	10
lemongrass xo, evoo, maldon salt, chives	
Unagi	10
bacon jam, kabayaki, white sesame	
Smoked Salmon	10
creme fraiche, everything spice, chives	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Ikura soy marinated salmon roe	10	● 14
Uni sea urchin (Seattle)	18	● 27
Hiramasa yellowtail kingfish	9	● 13
Shima Aji skip jack	9	● 13
Madai red seabream	8	● 12
Amadai golden tilefish	8	● 12
Masu trout	8	● 12
Hamachi yellowtail	8	● 12
Sake salmon	8	● 12
Sumōkusāmon house smoked salmon	8	● 12
Unagi freshwater eel	9	● 13
Hotate hokkaido scallop	8	● 12
Habanero Tobiko flying fish roe	9	● 13
Wasabi Tobiko flying fish roe	9	● 13
Yuzu Tobiko flying fish roe	9	● 13
+ Quail Egg	5	

roll out

classic, innovative and reinterpreted sushi rolls

Hot Mess	17
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
Red Eye	16
salmon, garlic chips, gochujang, asparagus, topped with trout, blood orange, blood orange agrodolce, maldon salt, micro beets	
Royal Treatment	16
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts	

Ceviche	15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with tripletail, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime	
Luci Roll	17
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots	
Anaconda 2.0*	16
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	
Acevichado	16
tempura tripletail, jalapeno, avocado, creme fraiche, topped with tripletail, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro	

Sunset	15
salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce	
Drama Queen 2.0	16
spicy tuna tartare, avocado, jalapeno, topped with hamachi, kimchi cucumber fennel salsa, sprouts	
Green Dragon (spc)	14
lobster tempura, kampyo, tobanjan, scallions, topped with avocado, aji verde sauce, daikon, micros	

*fully cooked

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

nomimono

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cocktails

Orenji Shoga	12
ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	
Ultra Violet	12
Empress gin, lavender infused st.germain, amaro montenegro, lemon, francois montand float, egg white	
Tropic Thunder	12
Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	
A Clockwork Orange	16
Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollin, fig syrup	
Margarita Dreams	12
Olmeca Altos tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	
Japanese Hot Coffee	13
Toki whisky, Sumatra Mandheling coffee, Okinawa black sugar syrup, heavy cream, Hojicha powder	
Comfortably Numb	12
Haku vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	

flights

Sake Flight	25
bartender's choice	
Japanese Whiskey Flight	25
Toki, Akashi, Nikka Coffey Malt	
Whiskey Omakase	50
Hibiki Japanese Harmony, Yamazaki 12yr, Hakushu 18yr	
Mezcal Tasting	20
Del Maguey Vida, Las Milpas, Chichicapa	

bourbon & whisky

1792 Bourbon	10
Willett Pot Still Reserve	15
Noah's Mill Small Batch	20
Rowans Creek	14
Larceny Small Batch	12
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Rabbit Hole Dareringer	23
Rabbit Hole Heigold	18
Peerless Small Batch	22
Wild Turkey Longbranch	10
Wild Turkey Rare Breed	18
Basil Hayden 10yr	22
Basil Hayden	14
Jefferson small batch	11
Old Forester 1920	18
Redemption 9yr	25
Widow Jane	18
Wiseman	15

premium pours

2 OZ

Angels Envy	15
Elijah Craig small batch	12
Woodford	12
rye	
Willett Rye Small Batch	18
Basil Hayden Dark Rye	14
High West Double Rye	12
Michters Rye	16
Whistle pig 15yr	68
Whistle Pig 12yr	40
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	12
Elijah Craig Rye	12
Angles Envy Rye	25

japanese

Akashi	15
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki 21 yr	70
Hibiki Japanese Harmony	20
Nikka From the Barrel	25
Nikka Coffey Grain	24
Nikka Coffey Malt	27
Shibui Grain Select	17

cold sake

junmai-honjozo

Karakuchi Honjozo	gl/720ml	12	68
Yuki Otoko "Yeti"	300ml Honjozo	40	
Manotsuru "Crane"	300ml	43	

junmai ginjo-ginjo

Bride of The Fox	gl/300 ml/720 ml	13	51	80
Emperor's Well	300ml	50		

Glossary

- junmai** - sake made from rice, koji, yeast & water
- ginjo** - rice polished at least 40%
- daiginjo** - rice polished at least 50%
- nigori** - unfiltered, cloudy sake
- honjozo** - sake with added brewers alcohol and polished at least 30%

junmai daiginjo-daiginjo

Tears Of Dawn	gl/720ml/1.8L	14	--	245
Dassai 45 "Otter Festival"	gl/720mL	13	76	
Heaven & Earth	gl	15	--	
Hakuryu White Dragon	300ml	80		
Wakatake "Super Demon Slayer"	1.8L	250		

nigori

Snow Maiden	8	25	43
gl/300ml/720 ml			

specialty

Kikusui Nama	200ml	18
La Chamte	280ml	35
Tozai Plum Wine	gl	10

draft beer

Kirin Ichiban	lager 5%	5
Delirium Red	belgian fruit ale 8%	9
Hourglass	foxtail double coffee 8oz stout 11%	10
Central 28	show pigeon IPA 6.7%	7
St. Bernardus	belgian tripel 7.5%	9
Barrel of Monks	wizard witbier 5.5%	8
Unbranded Brewing Co.	guava wheat 4.6%	8
Bowigens	1967 IPA 7.8%	9

bottled beer

Delirium	Noel 10%	13
Bowigens	day dream tangerine 5.1% ABV	6
Original Sin	Passionfruit, Orange&Guava cider 6%	7
High Noon	Peach Vodka Seltzer 4.5%	8
Collective Art's	passion fruit & peach dry hopped sour 5.8%	11
Beat Culture	Mango & Sea Salt Gose 6.5%	12
Kirin Light	3.2%	4
Stella	3.2%	4
Hourglass	2 million bees and some hops 8.5%	10
Bud Light	3.2%	4

suds & bubbles

white wine

Guilhem Rose	Moulin de Cassac, France	9	32
Pinot Grigio	Zellina, Italy	8	28
Albarino	Abadia de San Campio, Spain	10	38
Sauvignon Blanc	Chasing Venus, NZ	12	45
Honig	Sauvignon Blanc, California	15	55
Chardonnay	J Vineyards, California	14	52
Chardonnay	Harken, California	10	38
Riesling	Kung Fu Girl, Columbia Valley	13	48

red wine

Malbec	Catena, Mendoza	11	40
Pinot Noir	Intercept, California	11	40
Pinot Noir	Coppola Diamond Collection, Oregon	11	40
Cabernet Sauvignon	Oberon, Napa Valley	15	54
Cabernet Sauvignon	Juggernaut, California	14	50
Red Blend	J Lohr,Pure Paso Proprietary Red, CA	16	60

bubbles

Brut Champagne	Drappier, Carte d Or, France	100
Brut Cuvee	J Vineyards, California	16 ● 60
Prosecco	Ca'stele, Italy	9 ● 32
Brut Rose	Francois Montand, France	9 ● 28

happy ending

P.M.S	8
peanut butter powder, molten chocolate cake, salted caramel ice cream	
Crème brûlée	8
ginger kabocha crème brûlée, toasted marshmallow fluff, gingerbread cookie	

meet the team

Chef Co-Owner	Chau Trinh
General Manager	Daniela Vanegas
Bar Manager	Dylan Cook
Maitre D	Louis Waldman

kitchen sauce

Round of beer for the Team	10
Shots for the Crew	20

n/a Bev

coca cola	2.5
coke, diet coke, sprite, ginger ale	
green tea	5
loose leaf matcha	

Ice Cream Flight	9
choice of four scoops of our house made ice cream	
salted caramel • black sesame • green tea • kabocha	
<i>single scoop</i>	3