

dinner menu

OVIEDO

01.23.22



greens

Pop Salad 7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing

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

King's Garden 16
ora king salmon belly, truffle ponzu, asparagus, yuzu aioli, blood orange, shiso

Trout Carpaccio 16
thin sliced tasmanian trout with pomegranate aguachile, orange, pickled shallot, ikura, thai basil, white sesame seeds

Yellowtail Hara Kiri 16
asian pear, caramelized shallots, jalapeno lime zest sauce, black pepper, cilantro

Tuna Tataki 16
tuna, ponzu, sesame oil, sesame seed, garlic chips, togarashi, pickled shallots, radish

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 grouper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc

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

Yellowtail Belly 10
jalapeno lime zest sauce, cilantro

Shima Aji 10
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

Hata grouper 8 ● 12

Shima Aji skip jack 9 ● 13

Masu trout 8 ● 12

Maguro big eye tuna 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
tuna, garlic chips, gochujang, asparagus, topped with salmon, 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

Mama's Hot Sauce 3 Pickled Sunchoke 3 Japanese Soy 4 Fresh Wasabi 4 Root Wasabi 15

Ceviche 15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, 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 grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro

TopUp 16
salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions

Drama Queen 2.0 16
spicy tuna tartare, avocado, jalapeno, topped with hamachi, kimchi cucumber fennel salsa, sprouts

Green Dragon (5pc) 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 ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	12
Ultra Violet Empress gin, lavender infused st.germain, amaro montenegro, lemon, francois montand float, egg white	12
Tropic Thunder Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	12
A Clockwork Orange Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollin, fig syrup	16
Margarita Dreams Olmeca Altos tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	12
Japanese Hot Coffee Toki whisky, Sumatra Mandheling coffee, Okinawa black sugar syrup, heavy cream, Hojicha powder	13
Comfortably Numb Haku vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	12

flights

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

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
Cabernet Sauvignon Oberon, Napa Valley	15 ● 54
Cabernet Sauvignon Juggernaut, California	14 ● --
Red Blend Fidelity, Alexander Valley	14 ● 54

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

premium pours

2 OZ

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

Angels Envy	15
Elijah Craig small batch	12
Woodford	12
Woodford Double Oak	19
Woodford Wheat	13
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	--
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
Amabuki "Black Rice" 720mL	100

junmai ginjo-ginjo

Bride of The Fox gl/300 ml/720 ml	13 ● 51 ● 80
Emperor's Well 300ml	50
Manotsuru "Four Diamonds" 500mL <i>Junmai Ginjo Genshu</i>	82

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	23 ● 95 ● 245
Dassai 45 "Otter Festival" gl/720mL	20 ● 81
Heaven & Earth gl	15 ● --
Hakuryu White Dragon 300mL	80
Wakatake "Super Demon Slayer" 1.8L	250

nigori

Snow Maiden gl/300ml/720 ml	-- ● 25 ● --
Perfect Snow 300mL	39
Kunizakari 720mL	10 ● 43

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
Central 28 show pigeon IPA 6.7%	7
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
Hourglass 2 million bees and some hops 8.5%	10
Bud Light 3.2%	4

suds & bubbles

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 peanut butter powder, molten chocolate cake, salted caramel ice cream	8
Ice Cream Flight choice of four scoops of our house made ice cream or sorbet salted caramel ● black sesame ● green tea ● vanilla chocolate chip ● meyer lemon sorbet ● asian pear sorbet	9
<i>single scoop</i>	3

n/a Bev

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