



greens & beans *start here!*

Seaweed	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad**	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Buckwheat Noodle Salad	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
Edamame**	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10

Big News!

Wine Dinner: Partnering with Ken Wright Cellars available

Wednesday 3/6

Book with us on Resy.com!

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accommodate any severe allergies

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Hotate Mukimi freshly shucked Hokkaido scallop	14 • 21
Hotategai Hokkaido scallop	9 • 13
Suzuki Japanese striped bass	9 • 14
Madai Japanese sea bream	11 • 17
Hamachi Japanese yellowtail	9 • 13
• Saba Japanese mackerel	12 • 18
Smoked Hiramasa greater amberjack	10 • 15
Maguro bigeye tuna loin	10 • 15
Sake ora king salmon	9 • 13
Unagi freshwater eel	9 • 13
• Yuzu Tobiko flying fish roe	9 • 13
Ikura house marinated salmon roe	12 • 17
Amaebi jumbo spot prawn with fried head	22 • 33
• Uni japanese sea urchin	24 • 36
add Quail Eggs	+5

roll out *finish up down here!*

• Gold Digger	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
+add shaved black truffle	+8
The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with golden tilefish, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Acevichado**	16
tempura fried golden tilefish, jalapeño, avocado, crème fraîche, topped with more golden tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	

cold tastings *or here!*

• Hamachi Truffle	18
yellowtail, truffle ponzu, crying tiger sauce, serrano peppers, caramelized shallots, microcilantro	
Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, orange supreme, ponzu, cucumber, fennel, chives, olive oil	
• add japanese uni	12
• Smoked Fish Dip	19
smoke red snapper, gyoza chips, ikura, chives	

hot tastings *go here next!*

Shrimp & "Grits"***	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, chili crunch	
Shrooms**	15
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	
• A5 Wagyu Beef Ishiyaki**	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
KFC	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
Krispy Kama	MP
fried local seasonal white fish collar served with fish sauce	
+add a side of coconut or ginger-shallot rice	+4

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

• Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass xo, maldon salt, evoo	
Japanese Striped Bass	10 • 15
red pepper kosho	
Japanese Yellowtail Belly	11 • 16
jalapeno soy, lime zest, micro cilantro	
Japanese Mackerel	13 • 19
ginger shallot salsa, garlic chip	
House Smoked Amberjack	11 • 16
aji verde, apple	
King Salmon Belly**	11 • 16
ginger-shallot sauce, micros	
Seared King Salmon Belly**	11 • 16
bourbon barrel aged maple syrup, smoked salt	
• Big Eye Chutoro	12 • 17
crying tiger, chives	
• Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	

• Big Eye Chutoro Tataki	19
seared big eye tuna belly, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame	

I'll Never Let Go (Amber)Jack	18
torched cold smoked hiramasa, aji verde, apple, layu, smoked salt, micros	

Sake Toro	19
seared Ora King salmon belly, bourbon barrel aged maple syrup, smoked salt, chives, ikura	

• Drunken Piccanha	18
kirin marinated steak, charred scallion chimichurri, furikake smoked salt fries	

Cha Gio - Ma ma's Spring Rolls	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	

Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	

moriawase

beautifully curated selections of today's freshest fish

Tokushu Box**	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
Sashimi Life**	47
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
• Premium Tokushu Box**	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	
• Chef's Choice of Premium Sashimi**	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

all moriawase are served with fresh wasabi & japanese soy sauce
please allow up to 30 minutes for moriawase

Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4

Royal Treatment**	17	Top Up	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros		ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
Luci Roll	18	Anaconda 2.0*	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil		tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Kissed By Fire	18	Bangkok Dangerous	17
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions		salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
Nikkei Maki	17	Tuna Twofer	17
tempura fried local golden tile, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce		big eye tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal vinaigrette, thai basil	
Setting Sun	17		
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros			



cocktails

Ultra Violet 14
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float

Comfortably Numb 13
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

Purple Rain 13
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup

• **Saigon Martini** 13
Vietnamese coffee, Wheatly Vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt

Netami 20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters

• **Ooo Bae** 14
ube infused waterloo gin, Aperol, ginger, vanilla honey syrup, citrus blend, red wine float, fee foam

• **Pinkyz Up** 13
Montelobos Mezcal, Domaine de Canton, hibiscus syrup, green Chartreuse, citrus blend

SUSHI POP
BEER & BITES! \$65

Stay tuned for our upcoming beer event with Hourglass Brewing Longwood on Wed Feb 21st. Enjoy a fun evening with Head Brewer Matt Biedrzycki and Dylan as we pair delicious bar bites with our very own lagers. Let your server know if you want to be added to the pre-booking guest list!

pink/orange wine

Grenache Rosé, Rose Gold, Cote Du Provence, FR, 13 • 50

Gewurztraminer (Orange Wine), Vice, Napa, CA, 13 • 50

bubbles

Blanc de Blancs, Jean Louis Cuvee, Brut, FR, 11 • 44

Rosé Champagne, G.H. Mumm, Reims, FR, 19 • 76

Sak nigori

Karakuchi Honjozo 12 • 28 • 58

• **Moon Ring** 105

Sake

Snow Maiden 12 • 28 • 56

Kunizakari 14 • 34 • 68

• **Road to Osaka** 16 • 39 • 75

glass • 11oz carafe • bottle

Spirits

Booker's "Charlie's Batch" 30

Blanton's 25

Noah's Mill 20

Wiseman 15

Maker's 46 French Oak 13

Basil Hayden 15

(junmai) ginjo

Bride of the Fox 18 • 42 • 83

• **Dragon God** 16 • 39 • 75

• **Wandering Poet** 22 • 54 • 105

• **White Sun** 24 • 58 • 110

(junmai) daiginjo

Tears of Dawn 24 • 58 • 114

Dassai 45 19 • 46 • 92

single serves

"Way of the Warrior" Can 180mL 14

Kikusui "Nama" Gold Can 200mL 18

Kunizakari Nigori 200mL 18

Bucket 'o Sake (3pack • 6pack)
33 • 62

Kunizakari Nigori Cup
Way of the Warrior Can
Kikusui "Nama" Gold Can

bourbon & other

rye whiskey

japanese whisky

High West Double Rye 12

Whistle Pig 12yr 36

Whistle Pig 15yr 56

Peerless 26

Angel's Envy 25

Wiseman 27

Knob Creek 7yr 13

Suntory "Toki" 10

Suntory "World" 20

Ichiro's "Malt & Grain" 25

Nikka "Coffey Malt" 25

Suntory "The Yamazaki" 12yr 60

Wines by the Bottle & Full Spirits List Available - Please Ask your Server

white wine

• **Riesling, Dr. Loosen**, Mosel, Germany, 10 • 40

• **Moscofilero**, Skouras, Greece, 10 • 40

• **Pinot Gris**, Tyrus Evans, Willamette, OR, 15 • 60

Sauvignon Blanc, Chasing Venus, Marlborough, NZ, 12 • 48

White Blend, Atma, Greece, 12 • 48

• **Viognier**, Stags' Leap, Napa Valley, CA, 16 • 60

Chardonnay, Mac Rostie, Columbia Valley, WA, 13 • 52

red wine

Pinot Noir, Ken Wright, Willamette, OR, 16 • 60

Pinot Noir, Weather, Sonoma Coast, CA, 15 • --

Malbec, Tilia, Mendoza, AR, 11 • 44

Syrah Blend, Pessimist (DAOU) Paso Robles, CA, 14 • 56

Red Blend Tapestry, Paso Robles, CA, 14 • 56

Cabernet, In Sheeps Clothing, Columbia Valley, WA, 14 • 56

draft beer

Kirin Ichiban 5.0% Kirin Brewery LTD, Tokyo, Japan, 7

Blood Orange Wit 5.2% Copperpoint Brewing, Boynton Bch, FL, 11

Reel Slo Irish Red Ale 5.5% 81 Bay Brewing Co, Tampa, FL, 8

1967 IPA 6% Bowigens Beer Co, Casselberry, FL, 12

Belgian Tripel 7.5% St. Bernardus, Watou, Belgium, 12

7 Layer Milk Stout 5.5% Bowigens Beer Co, Casselberry, FL, 12

packaged beer

Kirin Light 3.2% Kirin Brewery LTD, Tokyo, Japan, 6

Green Torch Lime Lager 4.5% Half Acre, Chicago, IL, 6

Grapefruit & Chill Cider 6.0% Schilling Cider House, Portland, OR, 6

Delirium Noel Seasonal 10% 750ml Huyghe Brewerygeles, Belgium, 35

flights

Sake Flight 27
Kunizakari, Bride of the Fox, Tears of Dawn

Japanese Whisky Flight 25
Toki, Fuji, Nikka Coffey Malt

Whisky "Omakase" 50
bartender's choice of premium Japanese whiksy

sushi pop swag

• **Sushi Pop Baseball Cap** 20

Round of Beers for the Team! 15

Round of Shots for the Team! 25

(Large Format Beers Available - ask us!)

sweets

P.M.S. *fresh baked - please allow up to 20 minutes* 10

peanut butter powder, chocolate & peanut butter cake, salted caramel ice cream, raspberry coulis

Yuzu Lemon Posset** 9

blackberry-blueberry compote

Dark Chocolate Pot de Creme 11

velvety & decadent dark chocolate custard topped with vanilla chantilly, candied orange & pecan crunch

Matcha Churros 11

tossed in matcha sugar, served with black sesame dulce de leche

n/a bev

soda pop mr.pibb • diet coke • ginger ale • sprite 4

Vietnamese Iced Coffee strong & sweet 5

Thai Tea house made, served over ice 5

mocktail Thai chili mango limeade 7

green tea service serves two 5

Non-Alcoholic Mango Cart 6

Golden Road Brewing, Los Angeles, CA

Guest checks may only be split a maximum of three ways

team

Chef | Owner Chau Trinh

General Manager Jason Clawson

AGM | Events Coordinator Daniela Vanegas

Bar Manager Dylan Cook

Mama Mai Tran

Willie Nelson's Debt Collector Lou Waldman

Parties of 6 or more are subject to a 20% gratuity

