

# dinner menu

Oviedo



## 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 accommodate any severe allergies. Our management team would be happy to assist with any concerns.*

## hot tastings

**Edamame**  
sea salt 5  
pepper & garlic 6  
sautéed garlic 6  
truffle salt 7

**Pork Belly Baos** 10  
pork belly tossed in bourbon hoisin sauce, cabbage, celery, cucumber slaw, finished with a citrus vinaigrette drizzle

## moriawase

chef's daily assortment of the freshest fish

**Sashimi Life** 34  
an assortment of Chef's choice of domestic and imported sashimi and nigiri served with fresh wasabi, imported soy, and pickled sunchoke

**Tokushu Box** 45  
assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy

**Chirashi** 30  
chef's selection of sashimi, roe, and house-made pickles served over sushi rice with imported soy and fresh wasabi

**Vegetable Moriawase** 20  
chef's selection of house vegetable nigiri style with toppings and sauces, a vegetable sushi roll and a chef's vegetable handroll, served with imported soy and fresh wasabi

## cold tastings

**Sake Toro** 15  
torched salmon belly drizzled with bourbon barrel aged maple syrup, smoked salt, ikura, chives

**Tuna Belly Tataki** 15  
big eye tuna belly, ponzu, sesame oil, sesame seed, garlic chips, pickled shallots, raddish

**Snapper Tiradito** 16  
sashimi red snapper, jalapeno, pineapple, yuzu, poppy seeds

**Lobster Ceviche** 21  
leche de tigre, charred corn, sweet potato, pickled shallots, cilantro

**Hamachi Truffle** 16  
hamachi over truffle ponzu, with thai inspired crying tiger sauce, caramelized shallots, jalapeno, cilantro

**Kanpachi** 16  
sashimi amberjack with cucumber juice, orange, avocado, tomato, layu

**Scallop Japonaise** 22  
sesame seared scallops, sauce vierge, fried fingerling potatoes, garlic tempura flakes, thai basil

**Seared Octopus** 16  
sous vide spanish octopus, korean style aji panca sauce, sweet plantain chips, pineapple sauce

**Buffalo Rock Shrimp** 12  
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks

**Goldmine** 16  
shichimi pepper and panko encrusted red snapper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc

**Forager's Delight** 15  
marinated steak & udon noodles tossed in hot sesame sauce served with italian brown mushrooms, nori strips, black pearl mushrooms, carrots, gai choy, red cabbage, egg yolk, basil

**KFC** 10  
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds

## nigiri specials

2 pieces per order

**Yellowtail Belly** 8  
jalapeno and lime zest sauce, cilantro sprout

**Hotategai** 8  
fennel salsa, sprouts

**Salmon Belly** 8  
ginger shallot salsa, daikon sprout

**Smoked Salmon** 9  
creme fraiche, chives, everything seasoning

**Unagi** 9  
bacon jam, kabayaki, sesame seeds

**Sweet Shrimp** 10  
yuzu tobiko, evoo

**Big Eye Belly** 9  
torched, crying tiger sauce

**Striped Bass** 9  
orange kosho

**Kanpachi** 9  
smoked soy, chives

**Lobster** 12  
yuzi aioli, chives

## nigiri & sashimi

2 pieces with rice or 3 pieces without rice

**Hamachi yellowtail** 7 • 11

**Maguro tuna** 7 • 11

**Sake salmon** 7 • 11

**Masu trout** 7 • 11

**Hotategai scallop** 7 • 11

**Unagi freshwater eel** 8 • 12

**Habanero Tobiko habanero flying fish roe** 8 • 12

**Wasabi Tobiko wasabi flying fish roe** 8 • 12

**Yuzu Tobiko yuzu flying fish roe** 8 • 12

**Ikura salmon roe** 9 • 13

**Uni maine sea urchin** 9 • 13

**+Quail Egg** 5

## roll out

classic, innovative and reinterpreted sushi rolls

**Hot Mess** 15  
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon

**Anaconda 2.0\*** 14  
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado

**Dragon on Fire** 15  
cape canaveral shrimp tempura, jalapeno, topped with spicy tuna tartare, avocado, tobanjan aioli, habanero tobiko, scallions, togarashi lime

**Red Hots** 15  
spicy tuna tartare, avocado, jalapenos, topped with tuna, sriracha, tobanjan aioli, chives

**Hot Pink** 15  
tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu

\*Fully cooked

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

**Ceviche** 14  
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime

**Big Red** 15  
salmon, sundried tomato sauce, cucumber, garlic chip, topped with tuna, avocado, sambal vinaigrette, thai basil, lemon wedge

**Lion's Heart Vegetarian** 10  
seared lion's mane mushroom, asparagus, avocado, topped with a creamy tomato salsa, garlic, smoked salt, sesame

**Pickled Sunchoke** 3 **Mama Hot Sauce** 3 **Japanese Soy** 4

**Royal Treatment** 15  
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts

**Acevichado** 15  
tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, quick pickled sliced cucumber, togarashi, micro cilantro

**Sunset** 14  
salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce

**Cajun Persuasion** 16  
volcano crab, asparagus, kabayaki, creme fraiche topped with cajun blackened salmon, asian relish

**So Fresh & So Clean** 14  
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts

# nomimono



## cocktails

<b>Miyazaki Moment</b> A5 Miyazaki wagyu fat washed monkey shoulder & Kelt cognac, yuzu mint, Angostura bitters	15
<b>Orenji</b> ginger-orange infused Roku Gin, Napoleon Mandarin orange liqueur, Velvet Falernum, ginger syrup, lime juice, Angostura orange bitters	12
<b>Japanese Old Fashioned</b> house whisky blend, Angostura bitters, Angostura orange bitters, simple syrup	12
<b>Tokyo Mule</b> Haku vodka, lime juice, green tea simple, Q ginger beer	12
<b>Kohaku</b> sage & meyer lemon infused Haku japanese vodka, Cointreau, Luxardo, lemon juice, Angostura Di Amaro, yuzu candied kumquats	12
<b>Ultra Violet</b> Empress gin, lavender infused st. germain, amaro montenegro, yuzu, francois montand float, egg white	12
<b>Tropic Thunder</b> Espolon blanco, Mandarin Napoleon liqueur, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	12
<b>Chi Chi Chai</b> Plantation rum, Hard Truth toasted coconut rum cream, house-made chai tea, ginger, thai basil, meyer lemon	12

## flights

<b>Sake Flight</b> bartender's choice	25
<b>Japanese Whiskey Flight</b> Tokai, Akashi, Nikka Coffey Grain	25
<b>Whiskey Omakase</b> Hibiki 17yr, Yamazaki 12yr, Hakushu 18yr	50
<b>Del Maguey Tasting</b> Vida, Las Milpas, Chichicapa	20

## premium pours 2 OZ

<b>1792 Bourbon</b>	10
<b>Widow Jane</b>	18
<b>Four Roses Small Batch Select</b>	21
<b>Larceny Small Batch</b>	12
<b>Old Forester 1920</b>	14
<b>Bakers 7 Single Barrel</b>	16
<b>Evan Williams 1783</b>	6
<b>Smooth Ambler Old Scout</b>	11
<b>Smooth Ambler Contradiction</b>	15
<b>Basil Hayden Bourbon</b>	14
<b>Rabbit Hole Dareringer</b>	25
<b>Makers Mark 101</b>	13
<b>Heaven Hill Bottled in Bond</b>	13
<b>Elijah Craig Barrel Proof</b>	20
<b>Peerless Small Batch</b>	22

<b>Angels Envy Rye</b>	25
<b>Basil Hayden Dark Rye</b>	14
<b>High West Double Rye</b>	13
<b>Whistle Pig 10yr.</b>	20
<b>Whistle Pig Piggy Back 6yr.</b>	10
<b>Whistle Pig Rye 15yr.</b>	60
<b>Mitcher's Rye</b>	14
<b>Pikesville Rye</b>	14
<b>Knob Creek Rye</b>	12
<b>*Jefferson's Cognac Cask Rye</b>	20

<b>Akashi</b>	14
<b>Hibiki 17 yr</b>	35
<b>Hibiki 21 yr</b>	70
<b>Yamazaki 12 yr</b>	30
<b>Yamazaki 18 yr</b>	80
<b>Hakushu 18yr</b>	80
<b>Tokai</b>	10
<b>Kaiyo (aged at sea)</b>	18
<b>Nikka From the Barrel</b>	21
<b>Nikka Coffey Malt</b>	18
<b>Nikka Coffey Grain</b>	18
<b>Ichiro's Malt &amp; Grain</b>	30
<b>Ichiro's The Floor Malted</b>	44

## junmai

<b>Karakuchi Honjozo</b> gl/720ml	11 • 68
<b>Amabuki Ginno Kurenai</b> gl/720ml	13 • 75
<b>Jizake Mt. Tenzan</b> gl/720ml	26 • 100

## junmai ginjo

<b>Bunraku "Puppet Show"</b> 300ml	32
<b>Momokawa Organic</b> 720ml	12
<b>Bride of The Fox</b> gl/300 ml/720 ml	13 • 42 • 75
<b>Amabuki Nama Strawberry</b> gl/720 ml	14 • 80
<b>Amabuki Nama Sunflower</b> gl/720 ml	12 • 77

## junmai daiginjo

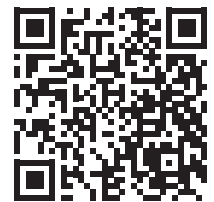
<b>Tenryo Kosu "Imperial Landing"</b> 300ml	35
<b>Pearls of Simplicity</b> 300ml	45
<b>Dassai 45</b> 720ml	13 • 76
<b>Tears Of Dawn</b> gl	13 • 76

## specialty

<b>Kikusui Nama</b> 200ml	18
<b>Tozai Plum Wine</b> 720ml	10 • 55
<b>Oni Koroshi</b> 180ml	12
<b>Akashi Tai</b> 720ml	12 • 57
<b>La Chamte</b> 280ml	35

## nigori

<b>Murai Family</b> 300ml	25
<b>Snow Maiden</b> gl/300 ml/720 ml	8 • 25



## draft

<b>Kirin Ichiban</b> lager 5% ABV	5
<b>Delirium Red</b> belgian fruit ale 8% ABV	9
<b>Playalinda</b> robonaut red ale 5.3%	9
<b>RedLight RedLight</b> gates of the west IPA 7.3 ABV	8
<b>Central 28</b> show pigeon IPA 6.7% ABV	7
<b>St. Bernardus</b> belgian tripel 7.5% ABV	9
<b>Barrel of Monks</b> wizard witbier 5.5% ABV	8
<b>Bowigens</b> 7 layer milk stout 5.5% ABV	8

## bottled beer

<b>Kirin Light</b> 3.2% ABV	4
<b>Bud Light</b> 4.2% ABV	4
<b>Hourglass</b> 2 million bees and some hops 8.5% ABV	10
<b>Kagua</b> belgian strong dark ale 9% ABV	12
<b>Collective Arts</b> 12 oz raspberry dry hopped sour 5.5% ABV	8
<b>Bold Rock</b> seasonal sangria cider 5% ABV	9
<b>Michelob Ultra</b> 4.2% ABV	4.5
<b>Bowigens</b> day dream tangerine 5.1% ABV	6
<b>Ginga Kogen</b> Japanese hefeweizen	10



## white wine

<b>Zellina</b> Pinot Grigio, Italy	7 • 25
<b>Harken</b> Chardonnay, California	9 • 32
<b>Honig</b> Sauvignon Blanc, California	15 • 55
<b>Babich</b> Sauvignon Blanc, Malborough	10 • 36
<b>KungFu Girl</b> Riesling, Columbia Valley	13 • 48
<b>Pine Ridge</b> White Blend, California	11 • 41
<b>Briccotondo</b> Moscato, Italy	10 • 36

## red wine

<b>Catena Malbec</b> , Mendoza	10 • 36
<b>Coppola Diamond Collection</b> Pinot Noir, Oregon	11 • 40
<b>Intercept</b> Pinot Noir, California	11 • 40
<b>Intrinsic</b> Cabernet Sauvignon, Columbia Valley	16 • 60
<b>Elizabeth Rose</b> "Chockablock" Red Blend, Napa Valley	14 • 52
<b>Fidelity</b> Red blend, Alexander Valley	14 • 54
<b>Honig</b> Cabernet Sauvignon, California	23 • 95
<b>J Lohr</b> Pure Paso Proprietary Red	17 • 64

## Specialty

<b>Dönnhoff Felsenberg</b> Riesling, Germany	65
<b>Honig</b> Cabernet Sauvignon, California	95

## bubbles

<b>Ca'stele</b> Prosecco	9 • 32
<b>Le Grand Courtagé</b> Blanc de Blancs, Brut, France	12 • 43
<b>Francois Montand</b> Brut Rose	9 • 28

## team & Suppliers

<b>Chef   Co-Owner</b> <b>Chau Trinh</b>	• Lake Meadow
<b>General Manager</b> <b>Daniela Vanegas</b>	• Wild Ocean
<b>Maitre D</b> <b>Louis Waldman</b>	• Mama's Garden
<b>Sous Chef</b> <b>Lina Mazuera</b>	• Frog Song Organics
<b>Bar Manager</b> <b>Dylan Cook</b>	• Georgia Olive Farm
	• Sugar Top Farm

## kitchen sauce

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

## happy ending

<b>P.M.S.</b> peanut butter powder, molten chocolate cake, vanilla ice cream	8
<b>Berry Poppins</b> poppy seed almond cake, mascerated strawberries, black sugar icecream, crushed almonds, creme fraiche whipped cream	8
<b>Ice Cream Flight</b> refreshing taste of four scoops of our house made ice cream	9