



greens & beans *start here*

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

Big News!

Sushi Pop was named runner-up for **Best Sushi & Best Brunch** in Orlando by the Orlando Sentinel! Brunch is every Saturday & Sunday 11am-3pm. Come see what you've been missing!

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

Suzuki striped bass	9 ● 13
Madai Japanese sea bream	10 ● 15
● Hotate Mukimi freshly shucked Hokkaido scallop	14 ● 21
Hamachi Japanese yellowtail	9 ● 13
Shima Aji Japanese striped jack	12 ● 18
Smoked Hiramasa greater amberjack	10 ● 15
● Saba Japanese mackerel	12 ● 18
Maguro bigeye tuna	9 ● 13
Sake ora king salmon	8 ● 12
Sumōkusāmon house smoked salmon	8 ● 12
Unagi freshwater eel	9 ● 13
Yuzu Tobiko flying fish roe	9 ● 13
Wasabi Tobiko flying fish roe	9 ● 13
● Truffle Tobiko flying fish roe	12 ● 18
Ikura house marinated salmon roe	10 ● 15
Amaebi jumbo spot prawn with fried head	22 ● 33
add Quail Eggs	+5

roll out *finish up down here*

● Gold Digger*	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Miyazaki A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
+add shaved black summer truffle	+8
● Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
Acevichado	16
tempura fried local grouper, jalapeño, avocado, crème fraîche, topped with more grouper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with local grouper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	

cold tastings *or here!*

Shima Aji Curry	19
Japanese striped jack, Thai curry, puffed rice, yuzu tobiko, red pepper kosho, lime zest	
I'll Never Let Go (Amber)Jack	18
torched cold smoked hiramasa, aji verde, apple, garlic oil, smoked salt, micros	
Toro Tataki	19
seared bigeye tuna belly, pickled shallots, garlic chips, ponzu, layu, togarashi, micros	

hot tastings *go here next*

● Miso Glazed Local Grouper	17
served atop a zucchini cake fritter, sauteed king oyster mushrooms, toasted peanuts, cilantro, lime	
● Bò Né - Dodging Beef	17
Vietnamese flank steak, sautéed onions, chili crunch, tomatoes, sunny side farm egg, chicken liver paté, baguette	
● Eight Ball	19
pan seared octopus, potato croquette, black bean mole, house chili crunch, crispy Brussels sprouts	
Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Striped Bass red pepper kosho	10 ● 15
Japanese Sea Bream daikon salsa	10 ● 15
● Mukimi Scallop lime zest, yuzu kosho	14 ● 21
Japanese Yellowtail Belly jalapeño lime zest sauce, micro cilantro	10 ● 15
Japanese Striped Jack pickled sunchoke salsa	12 ● 18
● House Smoked Greater Amberjack aji verde, fuji apple	10 ● 15
● Japanese Mackerel ginger-shallot sauce, garlic chip	10 ● 15
King Salmon Belly ginger-shallot sauce, micros	10 ● 15
Seared King Salmon Belly bourbon barrel maple syrup, smoked salt	10 ● 15
Freshwater Eel bacon jam, kabayaki, white sesame	10 ● 15
● Seared Miyazaki A5 Wagyu Beef truffle salt, red wine soy reduction	18 ● 27
+add shaved black summer truffle	+8

● Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, blood orange ponzu, garlic oil, orange supremes, lemongrass XO, chives	

Salmon Belly Three Ways**	19
six slices of ora king salmon belly, topped three ways: ginger shallot sauce, sambal vin, & cucumber fennel salsa	

● Pan Seared Sea Scallops	19
miso & roasted corn risotto, shiso salsa verde, watercress oil, crispy kale chips, parmesan	

Miyazaki 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, chives, sesame	

Krispy Kama (medium)	11
fried local red snapper collar served with mama's fish sauce	

moriawase

beautifully curated selections of today's freshest fish

● Yasai Moriawase	35
all about the veggies! Ten pieces of vegetable nigiri and one veggie roll featuring local products from Frog Song Organic Produce	
Tokushu Box	40
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
● Premium Tokushu Box	62
a selection of nigiri featuring an array of interesting fish (10 pieces)	
Sashimi Life	45
an assortment of Chef's choice of sashimi specials (12+/- 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

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

Nikkei Maki	17
tempura fried local golden grouper, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	

● The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	

Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	

Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	

● Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal salsa, thai basil	

● Red Eye	17
tuna, cucumber, fried garlic tempura & gochujang topped with salmon, sliced orange, blood orange agrodolce, micros	

Top Up	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	

Anaconda 2.0*	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	

Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	

Indicates a fully cooked item

Indicates item is or can be made gluten free

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



cocktails

- Ming Collins** 13
Mizu green tea schoju, Meyer lemon oleo, Meyer lemon juice, black walnut bitters, splash of soda, Thai basil
- Comfortably Numb** 13
Wheatley vodka, Giffard lychee, Giffard vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- Ultra Violet** 14
Empress gin, lavender infused St. Germaine, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Purple Rain** 13
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, blackberry togarashi syrup
- Summer Spritz** 13
apple, pear, & ginger infused vodka, cayenne pepper, Italicus, blood orange oleo, bubbles
- Saffron Sunset** 13
Montelobos mezcal, mandarine napolean, grapefruit bitters, blood orange saffron oleo
- A Clockwork Orange** 16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters, fennel pollen
- Netami** 20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters

A Miyazaki Moment 25
A5 Wagyu fat-washed Hibiki Japanese Harmony, lemon zest, ginger, nutmeg, lemon bitters, orange bitters, oolong tea syrup

pink wine

Garnacha Rosé, Borsao, Campo de Borja, SP, '21 11•44

bubbles

Prosecco, Ca' Stele, Extra Sec, IT, n/v 10•40

Blanc de Blancs, Simonet, Brut, Alsace, FR, n/v 11•44

Sparkling Rosé, François Montand, Brut, FR, n/v 12•48



n/a bev

- soda pop** (cherry) coke • diet coke • sprite • ginger ale 4
- Thai tea** made in-house, served over ice 6
- Vietnamese Iced Coffee** strong & sweet 5
- mocktail** Thai chili mango limeade 7
- green tea service** serves two 5
- Stella Artois Liberté** non-alcoholic beer 6

Guest checks may only be split a maximum of three ways

S Junmai

- Karakuchi Honjozo** 12•28•58
- Amabuki "Black Rice"** 21•52•98
- **Rising Dragon** 19•46•91
- Matsunoi "Lone Pine"** 300mL 47
- **Moon Ring** 105

a k nigori

- Snow Maiden** 12•28•56
- Kunizakari** 14•34•68
- **Road to Osaka** 16•39•75
- **Sacred Mist** 76



S

bourbon & other

- Rowan's Creek** 20
- Smooth Ambler Contradiction** 16
- Rabbit Hole Dareringer** 21
- Noah's Mill** 20
- Redemption 9yr** 25
- Wiseman** 15
- Michter's Sour Mash** 14
- Angel's Envy** 16
- Revival** 26
- Booker's** 32

S

Wines by the Bottle & Spirits List Available - Please Ask your Server or Bartender!

white wine

- Vinho Verde**, João Portugal Ramos, Vinho Verde, PT, '21 9•36
- Sauvignon Blanc**, Chasing Venus, Marlborough, NZ, '21 12•48
- White Blend**, Atma, Greece, '20 12•48
- Pinot Gris**, Solena, Willamette, OR, '21 13•52
- Viura**, Bodegas Ostatu, Rioja, SP, '21 11•44
- Chardonnay**, MacRostie, Sonoma Coast, CA, '20 14•56

red wine

- Pinot Noir**, Pike Road, Willamette, OR, '21 13•52
- Pinot Noir**, Weather, Sonoma Coast, CA, '20 15•58
- Malbec**, Tilia, Mendoza, AR, '21 11•44
- Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '19 13•52
- Cabernet**, Sean Minor, Paso Robles, CA, '21 13•52
- Tempranillo**, Marques de Riscal Reserva, Rioja, SP, '18 15•60

(Junmai) ginjo

- Bride of the Fox** 18•42•83
- **Wandering Poet** 22•54•105
- **White Sun** 24•58•110
- Seaside Sparkling Junmai** 82

(Junmai) daiginjo

- Heaven & Earth** 1.8L 22•53•240
- Dassai 45** 19•46•92
- Onda 48** 21•52•98
- Master's Pride** 175

single serves

- "Lucky Dog" Juice Box** 180mL 14
- "Way of the Warrior" Can** 180mL 14
- "Kikusui Nama" Can** 200mL 18

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

Lucky Dog Juice Box
Way of the Warrior Can
Demon Slayer Juice Box

glass • 11oz carafe • bottle

rye whiskey

- Willet Small Batch** 18
- High West Double Rye** 12
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 60
- Peerless** 26
- Angel's Envy** 25
- Revival** 15
- Old Overholt Bonded** 10

japanese whisky

- Suntory "Toki"** 10
- Nikka "Days"** 14
- Sunday's** 19
- Ichiro's "Malt & Grain"** 26
- Ichiro's "The Floor Malted"** 26
- Nikka "Coffey Malt"** 23
- Suntory "The Yamazaki" 12yr** 55
- Suntory "The Yamazaki" 18yr** 85
- Suntory "The Hakushu" 12yr** 70

draft beer

- Kirin Ichiban** 5.0% 7
Kirin Brewery LTD, Tokyo, Japan
- Robonaut Red Ale** 5.2% 9
Playalinda Brewing Co, Titusville, FL
- The Wizard White Ale** 5.5% 9
Barrel of Monks, Boca Raton, FL
- Belgian Tripel** 7.5% 11
St. Bernardus, Watou, Belgium
- Frozen Tundra White IPA** 6.1% 10
Bowigens Beer Co, Casselberry, FL
- 2 Million Bees IPA** 8.2% 12
Hourglass Brewing, Longwood, FL
- Peanut Butter Milk Stout** 6.2% 12
Left Hand Brewing, Longmont, CO

packaged beer

- Kirin Light** 3.2% 6
Kirin Brewery LTD, Tokyo, Japan
- Long Drink Hard Seltzer** 5.5% 8
The Long Drink Co, Carmel, IN
- Imperial Mango Cider** 9.1% 10
Schilling Cider House, Excelsior, USA
- I-4 Eye Sore Citrus Lager** 5.5% 11
Hourglass Brewing, Longwood, FL, 16oz
- Suntan Village Raspberry Sour** 4.7% 13
Unbranded Brewing, Hialeah, FL, 16oz
- Ginga Kogen Hefeweizen** 5.0% 10
Ginga Kogen Brewery, Tohoku, Japan
- Ginger Orange Witbier** 4.7% 12
JapaS Cervejaria, Sao Paulo, BR, 16oz
- Drop Leaf Dunkelweizen** 5.4% 10
Oviedo Brewing Co, Oviedo, FL

(Large Format Beers Available - ask us!)

flights

- Sake Flight** 27
Kunizakari, Bride of the Fox, Heaven & Earth
- Japanese Whisky Flight** 25
Toki, Fuji, Nikka Coffey Malt
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whisksy

sushi pop swag

- **Sushi Pop Baseball Cap** 20

sweets

- **Bailey's Crème Brûlée** 10
served with a coffee chocolate chip cookie
- P.M.S. *fresh baked - please allow up to 20 minutes*** 9
peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis
- **Ube Pavlova** 10
yuzu curd, yuzu whipped cream, berry coulis, fresh berries
- Pop Ice Cream Flight** 3•9
choice of 1 scoop or 4 scoops:
• ube • blackberry rum • cinnamon toast crunch
• green tea • salted caramel

team

- Chef | Owner** **Chau Trinh**
- General Manager** **Sean Griffin**
- AGM & Events Coordinator** **Daniela Vanegas**
- Bar Manager** **Dylan Cook**
- Mama** **Mai Tran**
- THE Kansas City Chief** **Lou Waldman**

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