

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	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7
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	
Buffalo Rock Shrimp	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	
KFC	10
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
Seared Octopus	16
sous vide spanish octopus, korean style aji panca sauce, sweet plantain chips, pineapple sauce	
Mama's Spring Rolls	6
pork and shrimp, garlic, white noodle, chestnut, taro, mushroom, mama's fish sauce	
Pork Belly Baos	10
pork belly tossed in bourbon hoisin sauce, onion, celery, cucumber slaw, finished with a citrus vinaigrette drizzle	

moriawase	
chef's daily assortment of the freshest fish	
Sashimi Life	34
12 piece assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	
Mini-Tokushu	34
10 piece assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	

nigiri specials	
2 pieces per order	
Yellowtail Belly	8
jalapeno and lime zest sauce, cilantro sprout	
Hotategai	8
rayu, chives	
Smoked Salmon	9
creme fraiche, chives, everything seasoning	
Unagi	9
bacon jam, kabayaki, sesame seeds	
Tai	8
asian relish, sprouts	
Salmon Belly	8
ginger shallot salsa, daikon sprout	
Big Eye Tuna Belly	9
crying tiger sauce	
Sweet Shrimp	10
yuzu tobiko, evoo	
Striped Bass	9
orange kosho	

nigiri & sashimi	
2 pieces with rice or 3 pieces without rice	
Hamachi yellowtail	7 ● 11
Maguro tuna	7 ● 11
Sake ora king salmon	7 ● 11
Hotategai scallop	7 ● 11
Unagi freshwater eel	8 ● 12
Habanero Tobiko	8 ● 12
habanero flying fish roe	
Wasabi Tobiko	8 ● 12
wasabi flying fish roe	
Yuzu Tobiko	8 ● 12
yuzu flying fish roe	
Suzuki striped bass	8 ● 12
Ikura salmon roe	9 ● 13
+Quail Egg	
	5

roll out		Pickled Sunchoke 3		Mama Hot Sauce 3		Japanese Soy 4		Fresh Wasabi 4		Root Wasabi 9	
Hot Mess	15	TopUp	16	Royal Treatment	15						
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions		blue lump crab, tempura flake, sweet chili, topped with ora king keiji salmon, ginger-shallot sauce, radish sprouts							
Anaconda 2.o*	14	Ceviche	14	Acevichado	15						
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado		hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper , sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		tempura red snapper , jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, quick pickled sliced cucumber, togarashi, micro cilantro							
Red Hots	15	Caterpillar	14	Sunset	14						
spicy tuna tartare, avocado, jalapenos, topped with tuna,sriracha, tobanjan aioli, chives		tuna, sweet chili, tempura shishito pepper, topped with red snapper, fennel salsa, fennel fronds		salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce							
Luci Roll	14	Hot Pink	15	So Fresh & So Clean	14						
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu, chives		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts							

*Fully cooked

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

nomimono



cocktails

Miyazaki Moment A5 Miyazaki wagyu fat washed monkey shoulder & Kelt cognac, yuzu mint syrup, The Japanese bitters yuzu, Angostura bitters	15
Japanese Old Fashioned house whisky blend, Angostura bitters, simple syrup	12
Tokyo Mule Haku vodka, lime juice, green tea simple, Q ginger beer	12
Kohaku sage & meyer lemon infused Haku vodka, Cointreau, Luxardo, lemon juice, Angostura Di Amaro	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
Margarita Dreams Olmeca Altos tequila, cucumber lime juice, holy basil infused agave syrup, orange curacao, orange bitters	12
Orenji Shoga ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	12

Roses Are Roses Aviation gin, Italicus, Yellow Chartreuse, prosecco float, lime juice, luxardo cherry	12
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flights

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



white wine

Harken Chardonnay, California	9 • 32
Dönnhoff Felsenberg Riesling, Germany	14 • 54
Pine Ridge White Blend, California	11 • 41
KungFu Girl Riesling, Columbia Valley	13 • 48
Briccotondo Moscato, Italy	10 • 36
Moulin de Cassac Guilhem Rosé, France	9 • 31
Honig Sauvignon Blanc, California	15 • 55

team & Suppliers

Chef Co-Owner	Chau Trinh	• Wild Ocean
General Manager	Daniela Vanegas	• Mama's Garden
Maitre D	Louis Waldman	• Ora King
Sous Chef	Lina Mazuera	• Georgia Olive Farm
Bar Manager	Dylan Cook	• Fungi Jon

premium pours 2 OZ

1792 Bourbon	10
Willett Pot Still Reserve	16
Noah's Mill Small Batch	20
Four Roses Small Batch Select	21
Larceny Small Batch	12
Old Forester 1920	14
Evan Williams 1783	6
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Basil Hayden Bourbon	14
Rabbit Hole Dareringer	25
Makers Mark 101	13
Heaven Hill Bottled in Bond	13
Elijah Craig Barrel Proof	20
Peerless Small Batch	22
Elijah Craig Small Batch	10

junmai

Karakuchi Honjozo gl/720ml	11 • 68
Amabuki Ginno Kurenai gl/720ml	13 • 75
Yuki Otoko "Yeti" 300ml Honjozo	40
Jizake Mt. Tenzan gl/720ml	26 • 100

special ty

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

draft

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

red wine

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

kitchen sauce

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

Angels Envy Rye	25
Willett Rye Small Batch	20
High West Double Rye	13
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	10
Whistle Pig Rye 15yr.	60
Pikesville Rye	14
Knob Creek Rye	12
*Jefferson's Cognac Cask Rye	20
Elijah Craig Rye	10
Basil Hayden Dark Rye	14

junmai ginjo

Bunraku "Puppet Show" 300ml	32
Momokawa Organic 720ml	12
Bride of The Fox 8l/300 ml/720 ml	13 • 42 • 75
Amabuki Nama Strawberry 8l/720 ml	14 • 80
Amabuki Nama Sunflower 8l/720 ml	12 • 77

nigori

Snow Maiden 8l/300 ml /720ml	8 • 25 • 43
Manotsuru "Countless Visions" 300ml	36

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

bottled beer

Kirin Light 3.2% ABV	4
Bud Light 4.2% ABV	4
Hourglass 2 million bees and some hops 8.5% ABV	10
Kagua belgian strong dark ale 9% ABV	12
Collective Arts 12 oz raspberry dry hopped sour 5.5 % ABV	8
Bold Rock seasonal sangria cider 5% ABV	9
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bubbles

Ca'stele Prosecco	9 • 32
Le Grand Courtage Blanc de Blancs, Brut, France	12 • 43
Francois Montand Brut Rose	9 • 28

happy ending

P.M.S. peanut butter powder, molten chocolate cake, vanilla ice cream	8
Ice Cream Flight choice of four scoops of our house made ice cream	9

