

greens	
Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Sunomono	12
krab, cucumbers, mixed greens, rice vinegar, toasted sesame	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

Please notify us of any dietary restrictions before ordering
Unfortunately, we cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings			
Edamame		Buffalo Rock Shrimp	14
sea salt	6	tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks	
pepper & garlic	7	KFC	14
sautéed garlic	7	korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
truffle salt	8	Chochee Duck**	25
		duck leg confit, coconut rice, seasonal vegetables, red thai curry	
		Sea the Summer **	22
		pan seared sea scallops, thai basil & thai chili compressed melon, roasted squash	
		Lil' Clams in a Bowl **	14
		little neck clams, corn cream, house kimchi, garlic crostini	
		Thailicious **	17
		panko encrusted red snapper, mango & papaya salad, roasted shishito vinaigrette, toasted almonds	

nigiri & sashimi	
2 pieces with rice or 3 pieces without rice	
Ikura soy marinated salmon roe	10 • 14
Shima Aji japanese skip jack	11 • 15
Suzuki striped bass	8 • 12
Sake salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Sumōkusāmon house smoked salmon	8 • 12
Hotategai hokkaido scallop	8 • 12
Unagi freshwater eel	9 • 13
Wasabi Tobiko flying fish roe	9 • 13
	+ Quail Egg 5

nigiri specials		moriawase	
2 pieces per order topped by the chef		chef's daily assortment of the freshest fish	
Yellowtail Belly	10		
jalapeno lime zest sauce, cilantro			
Smoked Salmon	10		
creme fraiche, everything spices, chives			
Hotategai	10		
lemongrass xo, evoo, maldon salt, chives			
Unagi	10		
bacon jam, kabayaki, white sesame seeds			
Salmon Belly**	10		
ginger shallot salsa, sprouts			
Suzuki**	10		
yuzu kosho			
Shima Aji**	12		
kizami wasabi			
Hiramasa Belly	12		
light sear, smoked soy, chives			
		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	

roll out	classic, innovative and reinterpreted sushi rolls	Mama's Hot Sauce 3	Pickled Sunchoke 3	Japanese Soy 4	Fresh Wasabi 4	Root Wasabi 15
Hot Mess	17	Ceviche **	16	Anaconda 2.o*	16	
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado		
Cauliflorida Love* vegetarian	13	Luci Roll	17	TopUp	16	
tempura cauliflower, kampyo, pickled ginger, topped with avocado, cilantro mayo, sauteed corn		cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions		
Royal Treatment **	16	Drama Queen	16	Pear-pressure	16	
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts		spicy tuna, jalapeno, avocado, topped with yellowtail, kimchi cucumber fennel salsa, micros		salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives		
Bangkok Dangerous	16	Acevichado**	16	Hot Pink **	16	
salmon, kewpie, cucumber, thai basil, topped with tuna zuke, crying tiger sauce, radish, micros		tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro		tuna, avocado, jalapeno, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives		

*item fully cooked

**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

Love Potion No. 9	12
Capel Pisco, Damiana & strawberry shrub, lime, Grand Marnier, orange bitters	
Pearsephone	12
Waterloo gin, Italicus Rose Liqueur, pear & japaneno syrup, mint bitters, sour, lemon, dehydrate tajin covered pear, mint sprig	
Ultra Violet	12
Empress gin, lavender infused st.germain, amaro montenegro, lemon,Francois Montand float, egg white	
Tropic Thunder	12
Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	
Comfortably Numb	12
Wodka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	
Margarita Dreams	12
Mi Campo Reposado tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	
Big Poppa	13
Whistle Pig Piggy Back, Remy XO, Carpano Antica sweet vermouth, Angostura Bitters, Oolang Tea Syrup	
Purple Rain	12
Luna Azul Tequila, Pierre Ferrand dry curacao, bitter truth lemon bitters, yuzu & lime juice, blueberry togarashi simple	
Sake Flight	25
bartender's choice	
Japanese Whiskey Flight	25
Toki, Akashi, Nikka Coffey Malt	
Whiskey Omakase	50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	

flights

Sake Flight	25
bartender's choice	
Japanese Whiskey Flight	25
Toki, Akashi, Nikka Coffey Malt	
Whiskey Omakase	50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	

white wine

Pinot Gris	Erath, Willamette Valley, Oregon '20	11 ● 42
White Blend	Atma, Greece '20	12 ● 46
Sauvignon Blanc	Chasing Venus '20	12 ● 45
Chardonnay	J Vineyards, California '19	14 ● 45
Chardonnay	Harken, California	10 ● 38
Moscato	Briccotondo, Piemonte, Italy '20	10 ● 36

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

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
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
Makers Mark Cask Strength	12
Woodson	11

Angels Envy	15
Elijah Craig small batch	12
Woodford	12
Woodford Double Oak	19
Woodford Wheat	13
Highwire Distilling	28
Michters Small Batch	14
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
Highwire Distilling	15

japanese

Akashi	15
Yamazaki 12 yr	50
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
Hakushu 12yr	50

cold sake

junmai-honjozo

Karakuchi Honjozo	gl/720mL	12 ● 68
Manotsuru "Crane"	300mL	43
Amabuki "Black Rice"	720ml	20 ● 100
Dassai 45 "Otter Festival"	720mL	20 ● 100

junmai ginjo-ginjo

Bride of The Fox	gl/300 mL/720 mL	13 ● 51 ● 80
Yoshi No Gawa 'Winter Soldier'	300mL	32
Manotsuru "Four Diamonds"	500mL	82
<i>Junmai Ginjo Genshu</i>		

junmai daiginjo-daiginjo

Tears Of Dawn	gl/720mL/1.8L	23 ● -- ● 245
Heaven & Earth	300ml/720mL	-- ● 110
Hakuryu White Dragon	300mL	80
Wakatake "Super Demon Slayer"	1.8L	250

nigori

Perfect Snow	300mL	38
Kunizakari	720mL	12 ● 70
Snow Maiden	300mL	34
Murai Family	300mL	30

specialty

Kikusui Nama	200ml	18
Tozai Plum Wine	gl	10 ● 43

draft beer

Kirin Ichiban	lager 5%	
Central 28	show pigeon IPA 6.7%	
Hop Life	Zero Viz IPA 6%	
St. Bernardus	belgian tripel 7.5%	
Unbranded Brewing Co.	guava wheat 4.6%	
Boulevard Tropic Slam.	guava orange ale 4.2%	
Du Claw	sweet baby java porter 6.2%	
Playalinda	robonaut red ale 5.6%	9

bottled beer

6	Roosters Rising	coffee chocolate stout 5.5% 16oz can	9
7	Original Sin	Passionfruit, Orange&Guava cider 6%	7
10	Collective Art's	passion fruit & peach dry hopped sour 5.8%	11
9	Beat Culture	Mango & Sea Salt Gose 6.5%	12
8	Hourglass	Nom Nom Blueberry Cobbler Pastry Sour	11
10	J Wakefield Brewing	Hops 4 Teacher IPA 16oz can 6%	9
8	Long Drink	malt-based hard seltzer 5.5%	8

red wine

Pinot Noir,	Other People's Pinot, Oregon '19	15 ● 54
Pinot Noir,	Louis Latour Beaujolais Villages, Fr '19	12 ● 42
Malbec	Catena, Mendoza '19	11 ● 40
Cabernet Sauvignon	Oberon, Napa Valley '19	15 ● 54
Cabernet Sauvignon	Highlands41, Paso Robles'20	15 ● 54
Red Blend	Fidelity, Alexander Valley '19	14 ● 54
Red Blend	J Lohr,Pure Paso Proprietary Red	16 ● 60

bubbles

Prosecco	Ca'stele, Italy	9 ● 32
Le Grand Courtage	Blanc de Blancs, Brut, France	12 ● 43
Brut Cuvee	J Vineyards, California	60
Brut Rose	Francois Montand, France	9 ● 28

happy ending

P.M.S	8
peanut butter powder, molten chocolate cake, salted caramel ice cream	
Blueberry Panna Cota	9
white chocolate cookie crumble, toasted almonds, whipped cream, fresh blueberry	

Ice Cream Flight	9
choice of four scoops of our house made ice cream	
salted caramel ● green tea ● black sesame ● strawberry & brown sugar	
+ add dark chocolate drizzle +1 ● <i>single scoop</i>	3

