

# dinner menu

Oviedo



## greens

<b>Pop Salad</b>	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
<b>Sunomono</b>	12
krab, cucumbers, rice vinegar, toasted sesame	
<b>Seaweeds</b>	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

<b>Edamame</b>	
sea salt	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7

<b>Mama's Spring Rolls</b>	6
pork and shrimp, garlic, white noodle, chestnut, taro, mushroom, mama's fish sauce	

## moriawase

chef's daily assortment of the freshest fish

<b>Sashimi Life</b>	34
12 piece assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	

<b>Mini Tokushu Box</b>	34
10 piece assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	

<b>Vegetable Moriawase</b>	25
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

<b>Sake Toro</b>	15
torched salmon belly drizzled with bourbon barrel aged maple syrup, smoked salt, ikura, chives	

<b>Hamachi Truffle</b>	16
hamachi over truffle ponzu, with thai inspired crying tiger sauce, fried shallots, jalapeno, cilantro	

<b>Ceviche Camaron</b>	15
coconut milk braised shrimp, tomato salsa, pickled shallot, lime juice, cilantro, rice cracker	

<b>Cobia Crudo</b>	15
black kingfish sashimi served with orange, rayu, olive oil, yuzu, herbs	

<b>Bluefin Tuna Tasting</b>	35
sashimi cuts of bluefin tuna akami loin, chutoro semi fatty belly, and otoro full fatty belly with imported smoked soy and fresh wasabi	

<b>Trout Carpaccio</b>	15
thin sliced tasmanian trout served with compressed orange, ponzu, thai basil, myoga ginger, ikura	

<b>Buffalo Rock Shrimp</b>	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	

<b>KFC</b>	14
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	

<b>Pork Belly Baos</b>	10
pork belly tossed in bourbon hoisin sauce, onion, celery, cucumber slaw, finished with a citrus vinaigrette drizzle	

<b>Forager's Delight</b>	15
marinated steak & udon noodles tossed in hot sesame sauce served with italian brown mushrooms, nori strips, black pearl mushrooms, carrots, red cabbage, egg yolk	

<b>Seared Octopus</b>	16
sous vide spanish octopus, korean style aji panca sauce, sweet plantain chips, pineapple sauce	

## nigiri specials

2 pieces per order

<b>Yellowtail Belly</b>	10
jalapeno and lime zest sauce, cilantro sprout	

<b>Smoked Salmon</b>	9
creme fraiche, chives, everything seasoning	

<b>Unagi</b>	10
bacon jam, kabayaki, sesame seeds	

<b>Salmon Belly</b>	10
ginger shallot salsa, daikon sprout	

<b>Cobia Belly</b>	9
seared, rayu, scallions	

<b>Tuna Tataki</b>	9
crying tiger sauce, chives	

<b>Trout Belly</b>	10
bourbon barrel aged maple syrup, smoked salt, chive	

<b>Hirame</b>	9
garlic oil, shiso	

## nigiri & sashimi

2 pieces with rice or 3 pieces without rice

<b>Hamachi yellowtail</b>	8 • 12
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<b>Maguro tuna</b>	8 • 12
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<b>Sake ora king salmon</b>	8 • 12
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<b>Unagi freshwater eel</b>	9 • 13
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<b>Akami bluefin tuna lean</b>	12 • 15
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<b>Chutoro bluefin tuna semi-fatty belly</b>	15 • 18
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<b>Otoro bluefin tuna full fatty belly</b>	18 • 21
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<b>Habanero Tobiko flying fish roe</b>	9 • 13
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<b>Wasabi Tobiko flying fish roe</b>	9 • 13
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<b>Yuzu Tobiko flying fish roe</b>	9 • 13
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<b>Ikura salmon roe</b>	10 • 14
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<b>Uni Mexican sea urchin</b>	9 • 13
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<b>Uni Maine sea urchin</b>	9 • 13
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**+Quail Egg 5**

## roll out

classic, innovative and reinterpreted sushi rolls

**Pickled Sunchoke 3 Mama Hot Sauce 3 Japanese Soy 4 Fresh Wasabi 4 Root Wasabi 9**

<b>Hot Mess</b>	16
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	

<b>Anaconda 2.0*</b>	15
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	

<b>Caterpillar</b>	14
tuna, sweet chili, tempura shishito pepper, topped with cobia, fennel salsa, fennel fronds	

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

<b>TopUp</b>	16
salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	

<b>Ceviche</b>	15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime	

<b>Cajun Persuasion</b>	17
volcano crab, asparagus, kabayaki, creme fraiche topped with cajun blackened salmon, kewpie mayo, asian relish	

<b>Luci Roll</b>	16
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	

<b>BFF</b>	18
spicy tuna tartare, takuan, fried shiso, topped with akami, layu, togarashi, scallions	

<b>Royal Treatment</b>	16
blue lump crab, tempura flake, sweet chili, topped with ora king keiji salmon, ginger-shallot sauce, radish sprouts	

<b>So Fresh &amp; So Clean</b>	14
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts	

<b>Hot Pink</b>	15
tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu, chives	

\*Fully cooked

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

# nomimono



## cocktails

<b>Miyazaki Moment</b> A5 Miyazaki wagyu fat washed monkey shoulder & Kelt cognac, yuzu mint syrup, The Japanese bitters yuzu, Angostura bitters	15
<b>Japanese Old Fashioned</b> house whisky blend, Angostura bitters, simple syrup	12
<b>Comfortably Numb</b> Prarie vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	12
<b>Tropic Thunder</b> Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	12
<b>Margarita Dreams</b> Olmecca Altos tequila, cucumber lime juice, holy basil infused agave syrup, orange curacao, orange bitters	12
<b>Orenji Shoga</b> ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	12
<b>Roses Are Roses</b> Waterloo gin, Italicus, Yellow Chartreuse, prosecco float, lime juice, luxardo cherry	12
<b>Ultra Violet</b> Empress gin, lavender infused st.germain, amaro montenegro, lemon, francois montand float, egg white	12
<b>Kohaku</b> sage & meyer lemon infused Haku vodka, Cointreau, Luxardo, lemon juice, Amaro Di Angostura	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 Japanese Harmony, Yamazaki 12yr, Hakushu 18yr	50
<b>Del Maguey Tasting</b> Vida, Las Milpas, Chichicapa	20



## white wine

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

## team & Suppliers

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

## premium pours 2 OZ

<b>1792 Bourbon</b>	10
<b>Willett Pot Still Reserve</b>	16
<b>Noah's Mill Small Batch</b>	20
<b>Four Roses Small Batch Select</b>	21
<b>Lar ceny Small Batch</b>	12
<b>Old Forester 1920</b>	14
<b>Evan Williams 1783</b>	6
<b>Angels Envy Bourbon</b>	15
<b>Smooth Ambler Old Scout</b>	11
<b>Smooth Ambler Contradiction</b>	15
<b>Basil Hayden Bourbon</b>	14
<b>Rabbit Hole Daringer</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>Elijah Craig Small Batch</b>	10

## junmai

<b>Karakuchi Honjozo</b> gl/720ml	11 • 68
<b>Yuki Otoko "Yeti"</b> 300ml Honjozo	40
<b>Jizake Mt. Tenzan</b> gl/300ml	46

## specialty

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

## 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% ABV	9
<b>Hourglass</b> foxtail double coffee 8oz stout 11% ABV 10	
<b>Central 28</b> show pigeon IPA 6.7% ABV	7
<b>Barrel of Monks</b> wizard witbier 5.5% ABV	8
<b>St. Bernardus</b> belgian tripel 7.5% ABV	9

## 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>Elizabeth Rose</b> "Chockablock" Red Blend, Napa Valley	14 • 52
<b>Fidelity</b> Red blend, Alexander Valley	14 • 54
<b>Intrinsic</b> Cabernet Sauvignon, Columbia Valley	16 • 60
<b>Oberon</b> Cabernet Sauvignon, Napa Valley	14 • 52
<b>Honig</b> Cabernet Sauvignon, California	95
<b>J Lohr</b> Pure Paso Proprietary Red	17 • 64

## kitchen sauce

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

<b>Angels Envy Rye</b>	25
<b>Willett Rye Small Batch</b>	20
<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>Pikesville Rye</b>	14
<b>Knob Creek Rye</b>	12
<b>*Jefferson's Cognac Cask Rye</b>	20
<b>Elijah Craig Rye</b>	10
<b>Basil Hayden Dark Rye</b>	14

<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>Toki</b>	10
<b>Kaiyo (aged at sea)</b>	18
<b>Nikka From the Barrel</b>	21
<b>Nikka Coffey Grain</b>	18
<b>Ichiro's Malt &amp; Grain</b>	30
<b>Ichiro's The Floor Malted</b>	44
<b>Hibiki Japanese Harmony</b>	20

## junmai ginjo

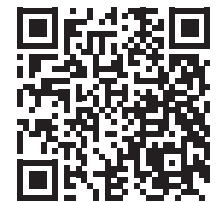
<b>Bunraku "Puppet Show"</b> 300ml	32
<b>Momokawa Organic</b> 720ml	12
<b>Bride of The Fox</b> 8 1/2 300 ml / 720 ml	13 • 42 • 75
<b>Amabuki Nama Strawberry</b> 8 1/2 720 ml	14 • 80
<b>Amabuki Nama Sunflower</b> 8 1/2 720 ml	12 • 77

## junmai daiginjo

<b>Pearls of Simplicity</b> 300ml	45
<b>Dassai 45 "Otter Festival"</b> gl/720ml	13 • 76
<b>Tears Of Dawn</b> gl/720ml	13 • 76

## nigori

<b>Snow Maiden</b> 8 • 25 • 43	
gl/300ml/720ml	
<b>Manotsuru "Countless Visions"</b> 300ml	36



## 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>Bold Rock</b> seasonal sangria cider 5% ABV	9
<b>Michelob Ultra</b> 4.2% ABV	4.5
<b>Ginga Kogen</b> Japanese hefeweizen	10
<b>Bowigens</b> day dream tangerine 5.1% ABV	6
<b>Collective Art's</b> passion fruit & peach dry hopped sour 5.8 ABV	11

## bubbles

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

## happy ending

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

<b>Island Time</b> coconut pound cake, mango jam, creme de coco, cinnamon toasted coconut, dark meyer's rum ice cream	9
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