

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
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	
Seared Octopus	16
seared portuguese octopus, shiso salsa verde & furikake yuca fries	
Goldmine	17
shichimi pepper and panko encrusted red snapper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc	
Buffalo Rock Shrimp	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	
KFC	14
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
Forager's Delight	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	

moriawase	
chef's daily assortment of the freshest fish	
Mini Tokushu Box	34
assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	
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	
Chirashi	35
chef's selection of sashimi, roe, and house-made pickles served over sushi rice with imported soy and fresh wasabi	
Vegetable Moriawase	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	
nigiri specials	
2 pieces per order	
Striped Bass	9
orange kosho	
Smoked Salmon	9
creme fraice, everything spice, chives	
Seared Tuna Belly	10
crying tiger sauce, chives	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro sprout	
Unagi	10
bacon jam, kabayaki, sesame seeds	
Ama Ebi	10
evoo, yuzu tobiko	
nigiri & sashimi	
2 pieces with rice or 3 pieces without rice	
Ikura salmon roe	10 • 14
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Sake ora king salmon	8 • 12
Sumōkusāmon house smoked salmon	8 • 12
Unagi freshwater eel	9 • 13
Ama Ebi sweet shrimp	8 • 12
Habanero Tobiko flying fish roe	9 • 13
Wasabi Tobiko flying fish roe	9 • 13
Yuzu Tobiko flying fish roe	9 • 13
+Quail Egg 5	

roll out	
classic, innovative and reinterpreted sushi rolls	
Hot Mess	16
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
Anaconda 2.0*	15
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	
Caterpillar	14
tuna, sweet chili, tempura shishito pepper, topped with red snapper, fennel salsa, fennel fronds	
Acevichado	15
tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, quick pickled sliced cucumber, togarashi, micro cilantro	
Ceviche	15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime	
Luci Roll	16
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	
So Fresh & So Clean	14
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts	
Hot Pink	15
tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu, chives	
Snapper Ceviche	16
red snapper sashimi with fennel cucumber salsa, pickled shallots, fried potato chips, evoo	
Tuna Belly Tataki	15
big eye tuna belly, ponzu, sesame oil, sesame seed, garlic chips, pickled shallots, raddish	
TopUp	16
salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	
Royal Treatment	16
blue lump crab, tempura flake, sweet chili, topped with ora king keiji salmon, ginger-shallot sauce, radish sprouts	
Red Hots	15
spicy tuna tartare, avocado, jalapenos, topped with tuna, sriracha, tobanjan aioli, chives	
Cajun Persuasion	17
volcano crab, asparagus, kabayaki, creme fraiche topped with cajun blackened salmon, kewpie mayo, asian relish	

*Fully cooked

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

nomimono

cocktails

Comfortably Numb 12
Haku vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim

Japanese Old Fashioned 12
house whisky blend, Angostura bitters, simple syrup, brandied cherry

Tropic Thunder 12
Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim

Margarita Dreams 12
Olmeca Altos tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters

Ultra Violet 12
Empress gin, lavender infused st.germain, amaro montenegro, lemon, francois montand float, egg white

Momo 12
Prairie Vodka, Aperol, Martini & Rossi Fiero Aperitivo, peacherine, shiso shrub, lemon juice, Ca'stelle Prosecco float, peach bitters

flights

Sake Flight 25
bartender's choice

Japanese Whiskey Flight 25
TokI, Akashi, Nikka Coffey Grain

Whiskey Omakase 50
Hibiki Japanese Harmony, Yamazaki 12yr, Hakushu 18yr

Del Maguey Tasting 20
Vida, Las Milpas, Chichicapa



white wine

Zellina Pinot Grigio, Italy	7 • 25
Chasing Venus Sauvignon Blanc,NZ	11 • 41
Honig Sauvignon Blanc, California	11 • 41
J Vineyards Chardonnay, California	14 • 52
Harken Chardonnay, California	9 • 32
Pine Ridge White Blend, California	11 • 41
KungFu Girl Riesling, Columbia Valley	13 • 48
Moulin de Cassac Guilhem Rosé, France	9 • 32
Briccotondo Moscato, Italy	10 • 36

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

Bookers Little Book	40
Basil Hayden Toast	18
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
Angels Envy Bourbon	15
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Basil Hayden Bourbon	14
Rabbit Hole Dareringer	25
Peerless Small Batch	22
Elijah Craig Small Batch	10
Wild Turkey Longbranch	14
Wild Turkey Rare Breed	20

junmai

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

specialty

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

draft

Kirin Ichiban lager 5% ABV	5
Delirium Red belgian fruit ale 8% ABV	9
Playalinda robonaut red ale 5.3% ABV	9
Hourglass foxtail double coffee 8oz stout 11% ABV	10
Central 28 show pigeon IPA 6.7% ABV	7
St. Bernardus belgian tripel 7.5% ABV	9
Bowigens west coast IPA 6.8% ABV	8

red wine

Coppola Diamond Collection Pinot Noir, Oregon	11 • 40
Intercept Pinot Noir, California	11 • 40
Intrinsic Cabernet Sauvignon, Columbia Valley	16 • 60
Oberon Cabernet Sauvignon, Napa Valley	14 • 52
J Lohr Pure Paso Proprietary Red	17 • 64
Catena Malbec, Mendoza	10 • 36
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
Elijah Craig Rye	10
Basil Hayden Dark Rye	14

junmai ginjo

Momokawa Organic 720ml	12
Bride of The Fox 8l/300 ml/720 ml	13 • 42 • 75
Amabuki Nama Strawberry 8l/720 ml	14
Amabuki Nama Sunflower 8l/720 ml	12 • 77

nigori

Snow Maiden 8l/300 ml/720 ml	8 • 25 • 43
Sacred Mist 300ml	36
Bud Light 4.2% ABV	4
Oviedo Brewing Red Bug Red Ale 5.2%	10
High Noon Peach Vodka Seltzer 4.5%	8
Michelob Ultra 4.2% ABV	4.5
Bowigens day dream tangerine 5.1% ABV	6
Collective Art's passion fruit & peach dry hopped sour 5.8 ABV	11
Ginga Kogen Japanese hefeweizen	10

bottled beer



Akashi	14
Hibiki 17 yr	35
Hibiki 21 yr	70
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Kaiyo (aged at sea)	18
Nikka From the Barrel	21
Nikka Coffey Grain	18
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki Japanese Harmony	20

junmai daiginjo

Pearls of Simplicity 300mL	45
Dassai 45 "Otter Festival" gl/720mL	13 • 76
Tears Of Dawn gl/720ml	13 • 76
Heaven & Earth 300mL	54



bubbles

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

happy ending

P.M.S. 8 peanut butter powder, molten chocolate cake, vanilla ice cream	
Blueberry Rice Pudding 8 cinnamon milk & condensed milk rice pudding, blueberry, lime zest, grated panela	
Ice Cream Flight 9 choice of four scoops of our house made ice cream salted caramel • black sesame cinammon • green tea • dulce de leche	
single scoop	3