

dinner menu

Oviedo

09.18.21



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 accommodate 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	

moriawase

chef's daily assortment of the freshest fish

Tokushu Box	50
an assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	
The Works	60
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	

cold tastings

Suzuki	16	Bluefin Tasting	35
striped bass sashimi served with fresh tomato, balsamic, orange, shiso leaf		sashimi cuts of bluefin tuna akami loin, chutoro semi fatty belly, and otoro full fatty belly with imported smoked soy and fresh wasabi	
Hamachi Truffle	16	Sake Toro	16
hamachi over truffle ponzu, with thai inspired crying tiger sauce, fried shallots, jalapeno, cilantro		Ora King salmon belly, tempura shishito pepper, thai basil-sweet chili aioli, grated ginger & garlic, diced tomato, imported soy	
Mebachi	15	Swordfight	16
marinated bigeye tuna, wasabi vinaigrette, herbs, sesame seeds		sesame seared sword fish, thai coconut emulsion, lemongrass xo, avocado, sesame seeds	

Pork Belly Baos	10	Buffalo Rock Shrimp	12
pork belly tossed in bourbon hoisin sauce, onion, celery, cucumber slaw, finished with a citrus vinaigrette drizzle		tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	
Seared Octopus	16	KFC	14
seared portuguese octopus, shiso salsa verde & furikake yuca fries		korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
Goldmine	17	Forager's Delight	15
shichimi pepper and panko encrusted red snapper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc		marinated steak & udon noodles tossed in hot sesame sauce served with italian brown mushrooms, nori strips, black pearl mushrooms, carrots, red cabbage, egg yolk	

nigiri specials

2 pieces per order

Hirame	10
rayu, chives	
Striped Bass	9
orange kosho	
Mekajiki	9
smoked soy, chives	
Salmon Belly	10
ginger shallot sauce, daikon sprouts	
Smoked Salmon	9
creme fraiche, everything spice, chives	
Seared Tuna Belly	10
crying tiger sauce, chives	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro sprout	
Hokkaido Scallop	10
lemongrass xo, evoo, maldon salt, chives	
Unagi	10
bacon jam, kabayaki, sesame seeds	
Ama Ebi	10
evoo, yuzu tobiko	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Uni sea urchin (Californian)	10 • 14
Ikura salmon roe	10 • 14
Mekajiki sword fish	8 • 12
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

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	

*Fully cooked

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	
Blue Pill	16
avocado and cucumber, topped with blowtorched salmon, spicy mayo, kabayaki, katsu mirin, sprouts	
Sunset	15
salmon, asparagus, tobanjan, topped with blowtorched hokkaido scallop, orange chili, maldon salt, sprouts	

Pickled Sunchoke 3 Japanese Soy 4 Fresh Wasabi 4 Root Wasabi 9

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	
Bangkok Dangerous	15
salmon, kewpie, cucumber, thai basil, topped with seared soy marinated tuna, crying tiger sauce, chives	
Red Pill	16
tempura fried shishito pepper, salmon, sriracha creme, topped with avocado, tomato salsa, sprouts	

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	
Tropic Thunder	12
Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	
Orenji Shoga	12
ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, 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	

Doki Doki	12
Olmeca Altos Reposado, Sudachi juice, lychee syrup, Owen's grapefruit soda, szechuan pepper corn and Hawaiian pink salt rim, topped with yuzu candied kumquat	

Negroni Week Podcast	5
Waterloo gin, Campari, Carpano Antica sweet vermouth	

Paper Plane Podcast	5
Four Roses, Aperol, lemon, Nonino Amaro	

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

Zellina Pinot Grigio, Italy	7 • 25
Honig Sauvignon Blanc, California	11 • 41
J Vineyards Chardonnay, California	14 • 52
Harken Chardonnay, California	9 • 32
Pine Ridge White Blend, California	11 • 41
Moulin de Gassac Guilhem Rosé, France	9 • 32
Briccotondo Moscato, Italy	10 • 36

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
Catena Malbec, Mendoza	10 • 36
Fidelity Red blend, Alexander Valley	14 • 54
Honig Cabernet Sauvignon, California	95

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

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
Basil Hayden Dark Rye	14

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

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

junmai ginjo

Momokawa Organic 720ml	12
Bride of The Fox 8 1/2/300 ml/720 ml	13 • 42 • 75
Amabuki Nama Strawberry 8 1/2/720 ml	14
Amabuki Nama Sunflower 8 1/2/720 ml	12 • 77

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

specialty

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

nigori

Snow Maiden 8 • 25 • 43	
gl/300 ml/720 ml	
Sacred Mist 300ml	36



draft

Kirin Ichiban lager 5% ABV	5
Delirium Red belgian fruit ale 8% 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
Barrel of Monks wizard witbier 5.5% ABV	8
Playalinda robonaut red ale 5.3% ABV	9

bottled beer

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

bubbles

Le Grand Courtaige Blanc de Blancs, Brut, France	12 • 43
Francois Montand Brut Rose	9 • 28
Ca'stelle 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	

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

kitchen sauce

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

Ice Cream Flight	9
choice of four scoops of our house made ice cream salted caramel • black sesame • green tea • dulce apple	
single scoop	3