



greens

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

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

cold tastings

<b>Hamachi Truffle</b>	16	<b>Hiramasa Sumoku</b>	16
truffle ponzu, crying tiger sauce, jalapeno, caramelized shallots, cilantro		seared torched amberjack, sliced apple, aji verde, layu, lime zest, micros	
<b>Sake Carpaccio</b>	16	<b>Vitamin Sea</b>	16
salmon, truffle ponzu, melon brulee, fried capers, creme fraiche, toasted almonds		red snapper, thai chili nuac mam, mint, caramelized shallot, orange, yuzu, garlic oil	

hot tastings

<b>Edamame</b>	6	<b>KFC</b>	14	<b>Octopus Caponata</b>	19
sea salt	6	korean fried chicken wings tossed in gochujang sauce, scallions, sesame seeds	14	seared octopus, panko fried eggplant, tomato sauce, peanut tahini sauce	19
sautéed garlic	7	<b>Buffalo Rock Shrimp</b>	15	<b>Pan Seared Scallops**</b>	22
pepper & sautéed garlic	7	tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks	15	pan seared sea scallops with iberico lardo, squash puree, asian herb gremolata, candied cashews, brown butter vinaigrette	22
truffle salt	8	<b>Thailicious**</b>	17		
all of the above	9	panko encrusted red snapper, mango papaya salad, roasted shishito vinaigrette, toasted almonds, fried rice paper	17		
<b>Crispy Kama medium &amp; large</b>	12 • 16	add ginger scallion rice	+4		
fried bone in red snapper jaw, red thai curry					
		add coconut rice	+4		

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

<b>Ikura</b> soy marinated salmon roe	11 • 15
<b>Shima Aji</b> japanese skip jack	11 • 15
<b>Madai</b> japanese red seabream	11 • 15
<b>Suzuki</b> striped bass	8 • 12
<b>Sake</b> salmon	8 • 12
<b>Hamachi</b> yellowtail	8 • 12
<b>Maguro</b> tuna	8 • 12
<b>Hotategai</b> hokkaido scallop	8 • 12
<b>Unagi</b> freshwater eel	9 • 13
<b>Wasabi Tobiko</b> flying fish roe	9 • 13
<b>Yuzu Tobiko</b> flying fish roe	9 • 13
<b>+ Quail Egg</b>	5

nigiri specials

2 pieces per order topped by the chef

<b>Yellowtail Belly</b>	10
jalapeno lime zest sauce, cilantro	
<b>Hotategai**</b>	10
lemongrass xo, evoo, maldon salt, chives	
<b>Unagi</b>	10
bacon jam, kabayaki, white sesame seeds	
<b>Salmon Belly**</b>	10
ginger shallot salsa, sprouts	
<b>Shima Aji</b>	12
kizami wasabi	
<b>Seared Tuna Belly</b>	10
imported soy, fresh wasabi	
<b>Madai**</b>	12
jalapeno yuzu kosho, scallions	
<b>Suzuki</b>	10
kimchi fennel salsa, sprouts	
<b>Hiramasa Belly</b>	12
crying tiger sauce, chives	

moriawase

chef's daily assortment of the freshest fish

<b>The Works** (20-22 pcs) available after Happy Hour</b>	78
an assortment of Chef's choice of daily catch sashimi and nigiri with toppings and sauces, served with fresh wasabi, house pickled sunchoke and imported soy	
<b>Sashimi Life** (12 pcs)</b>	43
an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	
<b>Chef's Nigiri and Handroll</b>	27
four pieces of chef's nigiri specials, with a specialty handroll	
<b>Chirashi</b>	33
assortment of sashimi atop sushi rice with a variety of toppings and sauces, pickled vegetables, and roe	

roll out

classic, innovative and reinterpreted sushi rolls

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

\*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

<b>A Clockwork Orange</b>	16
Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollen, fig syrup	
<b>Better Late than Never</b>	16
iberico lardo washed Montelobos mezcal, Carpano Antica, Carpano Bitters, cocoa nib syrup, chocolate mole bitters	
<b>A Miyazaki Moment</b>	18
wagyu fat washed Revival Rye whisky, lemon, shishito pepper & shiitake syrup, Carpano Antica sweet vermouth, umami bitters, lemon bitters	
<b>Comfortably Numb</b>	13
Svedka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	
<b>Purple Rain</b>	13
Luna Azul tequila, Pierre Ferrand dry curacao, lemon bitters, yuzu - lime juice, blueberry togarashi syrup	
<b>Love Potion No. 9</b>	13
Capel Pisco, Damiana & strawberry shrub, lime, Grand Marnier, orange bitters, egg white	
<b>Ultra Violet</b>	13
Empress gin, lavender infused St.Germain, Amaro Montenegro, lemon, Francois Montand float, egg white	
<b>Pearsephone</b>	13
Waterloo gin, Italicus Rose Liqueur, pear & jalapeno syrup, mint bitters, lemon, dehydrate tajin covered pear, mint sprig	

flights

<b>Sake Flight</b>	25
Kunizakari Nigori, Bride of the Fox Ginjo, Heaven & Earth Daiginjo	
<b>Japanese Whiskey Flight</b>	25
Toki, Fuji, Nikka Coffey Malt	
<b>Whiskey Omakase</b>	50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	

white wine

<b>Pinot Gris</b> Erath, Willamette Valley, Oregon '20	11 • 42
<b>White Blend</b> Atma, Greece '20	12 • 45
<b>Sauvignon Blanc</b> Chasing Venus '20	12 • 45
<b>Chardonnay</b> J Vineyards, California '19	14 • 53
<b>Chardonnay</b> Harken, California	10 • 38
<b>Moscato</b> Briccotondo, Piemonte, Italy '20	11 • 42
<b>Rose</b> Angels & Cowboys '21, California	14 • 53

red wine

<b>Pinot Noir</b> , Other People's Pinot, Oregon '19	15 • 55
<b>Malbec</b> Catena, Mendoza '19	11 • 40
<b>Cabernet Sauvignon</b> Highlands41, Paso Robles'20	15 • 55
<b>Cabernet Sauvignon</b> Oberon, Napa Valley '19	15 • 54
<b>Red Blend</b> J Lohr, Pure Paso Proprietary Red	16 • 60
<b>Red Blend</b> Fidelity, Alexander Valley '19	14 • 54

bubbles

<b>Prosecco</b> Ca'stele, Italy	9 • 32
<b>Le Grand Courtage</b> Blanc de Blancs, Brut, France	12 • 45
<b>Brut Cuvee</b> J Vineyards, California	60
<b>Brut Rose</b> Francois Montand, France	11 • 40

happy ending

<b>P.M.S</b>	9
peanut butter powder, molten chocolate cake, salted caramel ice cream	
<b>Seasonal Panna Cotta</b>	9
white chocolate and strawberry panna cotta, yuzu and sake strawberry compote, salted pistachio crumble, lemon zest	
<b>Pop Ice Cream Flight</b>	9
choice of four scoops of our house made ice cream salted caramel • green tea • lavender honey • sugar daddy • spiced asian pear	
+ add dark chocolate drizzle +1 • single scoop	3

meet the team

<b>Chef   Co-Owner</b> Chau Trinh
<b>General Manager</b> Daniela Vanegas
<b>Bar Manager</b> Dylan Cook

kitchen sauce

<b>Round of beer for the Team</b>	10
<b>Shots for the Crew</b>	20
<b>Sushi Pop Hat</b>	20

n/a Bev

<b>coca cola</b>	3.75
coke, diet coke, sprite, ginger ale, cherry coke	
<b>green tea</b> loose leaf matcha	5

premium pours 2 OZ

<b>bourbon &amp; whisky</b>		<b>rye</b>	
<b>Willett Pot Still Reserve</b>	15	<b>Angels Envy</b>	15
<b>Rowans Creek</b>	14	<b>Elijah Craig small batch</b>	12
<b>Larceny Small Batch</b>	12	<b>Woodford</b>	12
<b>Smooth Ambler Old Scout</b>	11	<b>Woodford Wheat</b>	13
<b>Smooth Ambler Contradiction</b>	15	<b>Highwire Distilling</b>	28
<b>Rabbit Hole Dareringer</b>	23	<b>Michters Small Batch</b>	14
<b>Rabbit Hole Heigold</b>	18		
<b>Wild Turkey Longbranch</b>	10		
<b>Wild Turkey Rare Breed</b>	18		
<b>Basil Hayden</b>	14		
<b>Jefferson small batch</b>	11		
<b>Old Forester 1920</b>	18		
<b>Redemption 9yr</b>	25		
<b>Widow Jane</b>	18		
<b>Wiseman</b>	15		
<b>Makers Mark Cask Strength</b>	12		
<b>Old Grand Dad 114</b>	11		

japanese

<b>Akashi</b>	15
<b>Yamazaki 12 yr</b>	50
<b>Yamazaki 18 yr</b>	80
<b>Hakushu 18yr</b>	80
<b>Toki</b>	10
<b>Ichiro's Malt &amp; Grain</b>	30
<b>Ichiro's The Floor Malted</b>	44
<b>Hibiki 21 yr</b>	85
<b>Hibiki Japanese Harmony</b>	28
<b>Nikka From the Barrel</b>	25
<b>Nikka Coffey Grain</b>	24
<b>Nikka Coffey Malt</b>	27
<b>Shibui Grain Select</b>	17
<b>Hakushu 12yr</b>	50

cold sake

<b>junmai-honjozo</b>		<b>junmai ginjo-ginjo</b>	
<b>Karakuchi Honjozo</b> gl/720mL	12 • 68	<b>Bride of The Fox</b> gl/300 mL/720 mL	18 • 51 • 85
<b>Amabuki "Black Rice"</b> 720ml	22 • 100	<b>Yoshi No Gawa "Winter Warrior"</b> 300mL	32
		<b>Emperor's Well</b> 300mL	54
<b>junmai daiginjo-daiginjo</b>		<b>nigori</b>	
<b>Tears Of Dawn</b> gl/720mL	20 • 95	<b>Perfect Snow</b> 300mL	38
<b>Heaven &amp; Earth</b> gl/300mL/720mL	25 • 61 • 111	<b>Kunizakari</b> 720mL	13 • 65
<b>Hakuryu White Dragon</b> 300mL	85	<b>Snow Maiden</b> 300mL	34
<b>Dassai 45 "Otter Festival"</b> 720mL	20 • 95	<b>Murai Family</b> 300mL	30
		<b>Snow Angel</b> 180mL	15

**Glossary**

**junmai** - sake made from rice, koji, yeast & water

**ginjo** - rice polished at least 40%

**daiginjo** - rice polished at least 50%

**nigori** - unfiltered, cloudy sake

**honjozo** - sake with added brewers alcohol and polished at least 30%



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