



greens & beans *start here!*

Seaweed ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
Pop Salad** baby greens, cucumber, carrots, radish, house ginger dressing	8
Buckwheat Noodle Salad yuzu ginger vinegarette, red and green cabbage, shallots, green onion, togarashi spiced candied pecans, lime	9
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
*Edamame** sea salt	7
sautéed garlic	8
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10



Upcoming News and Events

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accomodate any severe allergies

cold tastings *or here!*

*Madai Tasting** sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, apple, garlic chips, micro greens	21
*Sawara** seared japanese king mackerel, ponzu, ginger shallot, garlic chip, micro greens, olive oil	19
*Salmon Tataki mango tiradito sauce, honeydew melon, layu, wasabi aioli, red onion, cilantro	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/OZ
Pan Seared Fish Of The Day** green curry, carrots, japanese egg plant, yellow squash, fried onion, & coconut rice	18

*Yuzu Kanpachi kanpachi, yuzu miso aioli, kimchi puree, fried shallots, starfruit, cilantro	19
*Hamachi Pom Pom yellowtail, pomegranate ponzu, yuzu kosho, mandarin oranges, shiso, fresh pomegranate, kimchi	19
*Salsa De Pulpo brasied octopus, tomato, onions, garlic, lime, serrano peppers, gyoza chips	10

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10●15
*Hotate Mukimi freshly shucked hokkaido	14●21
*Suzuki japanese striped bass	10●15
*Madai japanese sea bream	12●17
*Kanpachi great amberjack	12●18
Hamachi japanese yellowtail	12●18
*Maguro bigeye tuna	11●16
*Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
*Saba japanese mackerel	12●18
*Sawara japanese king mackerel	12●18
*Chutoro bluefin tuna semi fatty belly	17●25
*Otoro bluefin tuna belly	19●29
Uni japanese sea urchin	24●36
<i>add</i> Quail Eggs	+5

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
*Japanese Striped Bass red pepper kosho	11●16
*Japanese Sea Bream sunchoke chimichurri	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Striped Jack pickled fennel salsa	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Japanese King Mackerel** ginger shallot salsa, garlic chip	13●19
*Japanese Chub Mackerel** fresh grated ginger, scallion	13●19
*Ora King Salmon Belly** ginger shallot salsa, daikon sprouts	13●19
*Seared King Salmon Belly** bourbon barrel aged maple syrup, smoked salt, chives	13●19
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

moriawase

<i>beautifully curated selections of today's freshest fish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	79
all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase	

roll out *finish up down here!*

*Ceviche** yellowtail, avocado, fried shallots, chipotle lime aioli topped with red snapper, pink salt, sriracha, micro cilantro, lime wedge	18
Curry No Hurry tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
*Top Up ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

<i>premium upgrades from low sodium soy, wasabi & ginger</i>			
Fresh Wasabi 6	Tableside Wasabi Root 16	Pickled Sunchokes 4	Mama's Hot Sauce 4
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	Gold Digger tempura lobster tail, avocado, yuzu kewpie, scallions, topped with a5 wagyu beef, red wine soy reduction, truffle salt, chives, gold flake <i>add shaved black summer truffle +10</i>	33
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
Fish & Chips Roll beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18

Indicates item is or can be made gluten free**

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

cocktails

Ichiro Highball <i>(efervesent, bright, sessionable)</i>	18
ichiros malt & grain whisky, copenhagen tea company sparkling chai tea, yuzu, water lily oleo	
Ocha Time <i>(citrus forward, herbacious, light)</i>	14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	
Linen Lane <i>(citrus,sweet, floral)</i>	15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float	
Momo <i>(citrus forward, floral, refreshing)</i>	14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile	
"Guava" mente <i>(clarified, sweet & light spice)</i>	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo	
Verano Aki <i>(citrus forward, warm spice, fruity)</i>	14
all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters	
Final Destination <i>(citrus forward,tropical)</i>	14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime	
A Clockwork Orange <i>(spirit forward, rich, savory)</i>	16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters	
A Miyazaki Moment <i>(spirit forward, rich, floral)</i>	20
wagyu fat washed Ichiros malt & grain whisky, water lily oleo, yuzu, sichuan peppercorn, citrus bitters, romano amaro	
Smoking Gun <i>(smoked, spirit forward, warm)</i>	16
barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara	
Seasonal Saigon Martini <i>(creamy, rich, indulgent)</i>	14
vietnamese coffee, wheatly vodka, half and half, vanilla, hazelnut orgeat, creme de cacao, sea salt	

S (junmai) honjozo

Yuki Otoko "Yeti"	13
Onda 88	14•33•65
Hakkaisan Tokubetsu	17•46•79
Amabuki "Black Rice"	21•52•98

knigori

Snow Maiden	12•28•56
Kunizakari	14•34•68
Dasai 45	20•47•93

&

glass • 11oz carafe • bottle

(junmai) ginjo

Narutotai	20•48•95
White Sun	24•58•110
Dragon God	17•40•79
Kiminoi "Emperor's Well"	21•49•97

single serves

"Demon Slayer" Juice Box 180mL	14
"Way of the Warrior" Can 180mL	14
Kikusui "Nama" Gold Can 200mL	18
Kunizakari Nigori 200mL	18

(junmai) daiginjo

Dassai 45	19•46•92
Tears of Dawn	24•58•114
Koimari	26•62•123

Bucket 'o Sake (3pack • 6pack)
33 • 62

kunizakari nigori cup
way of the warrior can
"demon slayer" juice box

bourbon & other

Booker's "Mighty Fine Batch"	30
Blanton's	25
Noah's Mill	20
Smooth Ambler Contradiction	16
Knob Creek 9yr	18
Bakers 13yr	40
Eagle Rare	18
Angel's Envy Triple Oak	26

rye whiskey

Michters	16
Highwest Rendezvous	18
Wiseman	27
Whistle Pig 12yr	40
Whistle Pig 15yr	56
Midwinter's Night Dram	45

japanese whisky

Suntory "Toki"	10
Suntory "The Hakushu"	60
Ichiro's "Malt & Grain"	25
Nikka "Coffey Malt"	25
Suntory "The Yamazaki" 12yr	60
The Yamazaki" Golden Promise	95
Hibiki Harmony	25
Hibiki 21 yr	95

Wines by the Bottle & Full Spirits List Available - Please Ask your Server

bubbles

Blanc de Blancs , jean louis cuvee, brut, FR	11•44
Brut Sparkling Rose , francois montand, FR	12•48
Prosecco , ca' stele, extra sec, IT, n/v	12•45

white wine

Cabernet Rose , miguel torres las mulas, CHILE	13•50
Riesling , dr. loosen, mosel, GER	13•50
Sauvignon Blanc , mohua, marlborough, NZ	14•56
Vino Verde , joao ramos, loureiro, PT	13•50
Bordeaux , ch la freynelle, bourdeaux, FR	13•50
Viognier , stags' leap, napa valley, CA	16•60
Chardonnay , raeburn, russian river valley, CA	15•60

red wine

Pinot Noir , pike road, willamette valley, OR	15•60
Pinot Noir , ponzi tavola, willamatte valley, OR	13•52
Malbec , tilia, mendoza, AR	12•48
Red Blend tapestry, paso robles, CA	14•58
Beaujolais mommessin, beaujolais, FR	15•60
Cabernet , b-side, north coast, napa, CA	15•60

n/a bev

Soda pop	4
cherry coke • diet coke • ginger ale • sprite	
Ramune strawberry japanese soda	6
Thai Tea served over ice	6
Vietnamese Iced Coffee strong & sweet	6
Mocktail Thai chili mango limeade	8
Green Tea Service serves two	6
French Press Coffee service serves two	9
Non-Alcoholic Mango Cart	6
golden road brewing, los angeles, CA	

draft beer

Kirin Ichiban 5%	8
kirin brewery ltd, tokyo, JP	
Belgian Tripel 7.5%	12
st. bernardus, watou, belgium	
Jungle Juice Berliner Weisse 8%	13
parish brewing co., broussard, LA	
7 Layer Milk Stout 5.5%	12
bowigens beer co, casselberry, FL	
Robonaut Red Ale 5.5%	10
playalinda brewing, titusville, FL	
Bourbon Barrel Cherry Wheat 8%	11
lexington brewing, KY	
Graphic Hybrid IPA 5.3%	11
gulf stream brewing, FL	

packaged beer

Kirin Light 3.2%	7
kirin brewery ltd, tokyo, japan	
Hitachino Nest Red Rice 7%	13
kiuchi brewing, Naka, JP	
Raspberry lemonade Cider 5.5%	8
3 Daughters Brfewery St. Pete, FL	
Vanilla Barrel Cream Ale 5.5%	10
lexington brewing, KY	
Lucky Chicken Red IPA 5.5%	12
kizakura brewing, kyoto, japan	
Ginga Kogen 5.5%	15
wagadake, japan	
<i>(Large Format Beers Available - ask us!)</i>	

flights

Tequila Flight (Don Fulano)	25
• blanco, • reposado, • anejo	
Old Forester Flight	21
• 1870, • 1897, • 1910	
Sake Flight	27
• hakkaisan, • kunizakari, • dragon god	
Japanese Whisky Flight	25
• fuji, • toki, • nikka coffey grain	
Whisky "Omakase"	50
bartender's choice of premium Japanese whisky	

sweets

P.M.S. *fresh baked - please allow up to 20 minutes*	10	Pop Ice Cream Flight	4•12
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		four scoops of our house made ice cream - ask your sever for today's selection of flavors!	
Toney's Bread Pudding	10	Coconut Pudding (Tembleque)	10
<i>*fresh baked - please allow up to 20 minutes*</i>		coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada ice cream	
white chocolate & raspberry bread pudding, white chocolate ganache, raspberry, maple walnut ice cream, brown butter bourbon caramel glaze, candied pecans			

team

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
AGM Events Coordinator	Daniela Vanegas
Sous Chef	Victor "Jefe" Rodriguez
Bar Manager	Dylan Cook
Mama	Mai Tran
Jack Daniels' biggest contributor	Lou Waldman
<i>Parties of 6 or more are subject to a 20% gratuity Guest checks may only be split a maximum of three ways</i>	