



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
Edamame** sea salt	7
crispy garlic	8
togarashi pepper & crispy garlic	8
truffle salt & parmesan	9
truffle garlic & parmesan	9
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

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
*Maguro bigeye tuna loin	11●16
*Hamachi japanese yellowtail	12●18
*Itoyoridai golden seabream	10●20
*White Fuji Salmon white rainbow trout	12●18
*Ishidai japanese striped beakfish	13●20
*Sake faroe island salmon	10●15
*King Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Sumokusamon house smoked salmon	9●13
*Ikura house marinated salmon roe	12●18
*Akami bluefin tuna loin	14●21
*Chutoro bluefin tuna semi fatty belly	17●25
*Otoro bluefin tuna belly	19●29
*Botan Ebi canadian spot prawn <i>(1pc per order)</i>	9●9
*Uni japanese sea urchin	24●36
<i>add</i> Quail Eggs	+5

roll out *finish up down here!*

*Ceviche** hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge	18
*Top Up ora king salmon, avocado, potato chips, 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
*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	21

cold tastings *or here!*

*Tuna Truffle bigeye tuna, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro	19	*Kanpachi Kara japanese great amberjack, jalepeno crema, spicy ponzu, crispy shallots	20
*Bluefin Tuna Tasting** sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	43	*King Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled sea beans, fresno chilis, sesame, caramelized shallots	19

hot tastings *go here next!*

KFC korean fried chicken wings, caramelized fish sauce, roasted peanuts, cilantro	15	Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Seared Octopus kabocha squash risotto, black garlic aioli, crispy washi	21	Ribs shaoxing braised ribs, maple, mint cucumber salad, jalepenos, fried shallots	17
Pork Gyoza ground pork, kimchi, ponzu dipping sauce, pickled sambal, allium oil, scallion	14	A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18	Pan Seared Fish** pan seared local fish of the day, sizzly kale, cranberry relish, yuzu mustard sauce, garlic chips	19
		<i>add</i> steamed rice + 3 ginger scallion rice +4	
		Filet Mignon 4 oz filet mignon, potato fondant, dijon bearnaise foam, caviar, pea shoots	21

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Japanese Yellowtail Belly <i>(limited)</i> jalapeno soy, lime zest, micro cilantro	13●19
*Ora King Salmon Belly** <i>(limited)</i> ginger shallot salsa, daikon sprouts	13●19
*Seared King Salmon Belly** <i>(limited)</i> bourbon barrel aged maple syrup, smoked salt, chives	13●19
*Bluefin Akami crying tiger sauce, fried shallots	16●24
*Bluefin Chutoro sambal. thai basil	18●26
*Bluefin Otoro kizami wasabi	20●30
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

moriawase

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

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4

*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18	*Thailicious tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19
Fish & Chips Roll beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19

cocktails

The Daily Booze <i>(floral, citrus forward)</i>	15
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc	
Comfortably Numb	14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim	
Chai Town Hustle <i>(citrus, fruity, sessionable)</i>	15
tinkermans gin, amaro montenegro, lemon, chai tea demerara, angostura bitters, egg white*	
"Guava" mente <i>(clarified, sweet & light spice)</i>	14
corazon blanco, dry curacao, velvet felementum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo	
Spice Spice Baby <i>(blackberry pie)</i>	14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial	
Cookie "Mon"ster <i>(spirit forward, decadent)</i>	15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters	
A Clockwork Orange <i>(spirit forward, rich, savory)</i>	16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters	
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, pistachio orgeat, creme de cacao, sea salt	

(junmai) honjozo	(junmai) ginjo	(junmai) daiginjo
Hakkaisan Tokubetsu	Narutotai	Dassai 45
17●46●85	19●52●96	21●58●107
Amabuki "Black Rice"	White Sun	Tears of Dawn
21●52●98	24●66●123	19●53●99
Onda 88	Dragon God	Koimari
14●38●70	17●47●86	26●72●132
		Dassai 23 Type Blue
		44●119
		Dragonfly
		339

nigori

Kunizakari	14●34●68
Dasai 45	23●63●117
Snow Maiden	12●28●56

glass ● half bottle ● bottle

single serves

"Demon Slayer" Juice Box 180mL	9
"Way of the Warrior" Can 180mL	17
I Love Sushi 180mL	23
Kikusui Gold Can 180mL	18
Kikusui Black Can 180mL	25
Kikusui Perfect Snow 180mL	22

Bucket 'o Sake (3pack ● 6pack)
35 ● 70

kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box

bourbon & other

Booker's "Master Distillers Batch"	35
Blanton's	25
Woodford Madeira Cask	45
James Pepper	15
Henry Mckenna 10yr	18
Whistle Pig Snout to Tail 10yr	25
Bardstown Bourbon	16
Elijah Craig 18yr	50
Maker Keepers Release	23
Old Forester Birthday	65

rye whiskey

Angel's Envy Rye	25
Woodford Rye	13
Whistle Pig 12yr	40
Whistle Pig 15yr	56
High West Midwinter Dram	45
Sazerac 125 Proof	13
Sagamore Small Batch	13

japanese whisky

Takamine 8yr	25
Suntory "The Hakushu" 12yr	60
Ichiro's "Malt & Grain"	25
Oku Aizu <i>(rice whisky)</i>	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky <i>(10z pour)</i>	26

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

white wine

Rose , pink by podere san cristoforo, tuscan, IT	12●48
Dry Riesling , wittman, rheinhessen, GER	16●
Riesling , dr. loosen, mosel, GER	13●52
Pinot Grigio , terre di rai, Italy	12●48
Chenin Blanc l'ecole 41, yakama valley, WA	14●56
Sauvignon Blanc , le petit connetable, loire, FR	13●
Sauvignon Blanc , mohua, marlborough, NZ	14●56
Vinho Verde , joao ramos, loureiro, PT	13●52
Chardonnay , raeburn, russian river valley, CA	16●64

red wine

Pinot Noir planet oregon, willamette valley, OR	14●64
Pinot Noir calera, central coast, CA	16●64
Malbec , tilia, mendoza, AR	12●48
Red Blend tapestry, paso robles, CA	14●56
Beaujolais mommessin, beaujolais, FR	15●60
Cabernet Blend chockablock by ghostblock, napa, CA	15●60
Cabernet greenwing, columbia valley, WA	15●60
Non Alcoholic Cabernet , luminara, napa valley, CA	14●56

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●48

n/a bev

Soda pop	4
cherry coke ● diet coke ● ginger ale ● sprite	
Ramune select flavors of 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 Asahi	6
asahi brewing co, tokyo, Japan	

draft beer

Sapporo 5% japanese lager	8
Guava Waves Wheat Ale 5.5% no seasons brewing, miami FL	11
Hitachino White Ale 5.5% kiuchi brewery, japan	15
Sun Haze IPA 5.5% sun lab brewing, bradenton, FL	11
Fruited Berliner Weisse 5.6% parish brewing co.,LA	12
Belgian Tripel 7.5% st. bernardus, watou, belgium	12
Robonaut Red Ale 5.5% playalinda brewing, titusville, FL	10
7 Layer Milk Stout 5.5% bowigens beer company, FL	12

packaged beer

-196 Vodka Seltzer 5.5% beam suntime import co.	7
Oolong Kolsch 4.8% OEC brewing, Oxford, CT	10
Hitachino Nest Red Rice 7 % kiuchi brewing, Naka, JP	13
Sorry Umami IPA 6.5% yoho brewing, japan	15
Strawberry Apple Cider 5% ciderboys brewing, central wisconsin	8
Lucky Chicken Red IPA 5.5% kizakura brewing, kyoto, Japan	12
Ginga Kogen 5.5% wagadake, japan	15
Pumpkin Ale 5.9% myth k brewing	15
Vanilla Barrel Cream Ale 5.5% lexington brewing, KY	10

flights

Tequila Flight	30
● blanco, ● reposado, ● anejo	
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	
10 Year Whisky Flight	25
● henry mckenna ● eagle rare ● whistle pig	

sweets

P.M.S. *fresh baked - please allow up to 20 minutes*	10	Carrot Cake Bread Pudding	12
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		*fresh baked - please allow up to 20 minutes*	
		cream cheese grand marnier gelato, spiced carrot sauce, candied walnuts	
Pop Ice Cream Flight	4●12	Kabocha Cheesecake	12
four scoops of our house made ice cream - ask your sever for today's selection of flavors!		walnut streusel, soy caramel ice cream, white chocolate, & yuzu whipped cream	

team

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
AGM Events Coordinator	Daniela Vanegas
Sous Chef	Luis Rivera
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>	