



greens & beans *start here!*

Seaweed	8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad**	8
baby greens, cucumber, carrots, radish, house ginger dressing	
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 accommodate any severe allergies

cold tastings *or here!*

*Trout 2 ways	20
prized japanese white fuji trout sashimi special topped by the chef, vs rainbow trout, served with imported japanese soy	
*Bluefin Tuna Tasting**	43
sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	

hot tastings *go here next!*

Vietnamese Chicken Wings	15
vietnamese fried chicken wings, caramelized fish sauce, roasted peanuts, cilantro	

Pork Gyoza	14
ground pork, kimchi, ponzu dipping sauce, pickled sambal, allium oil, scallion	

Seared Octopus	21
kabocha squash risotto, black garlic aioli, crispy washii	

Shrooms**	18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	

*Kanpachi Kara	20
japanese amberjack, jalepeno crema, spicy ponzu, crispy shallots	

*King Salmon Yum Yam	19
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce	

*Hamachi Truffle	19
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro	

Buffalo Rock Shrimp	17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

A5 Wagyu Beef Ishiyaki**	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	

Pan Seared Fish**	19
pan seared local fish of the day, sizzly kale, cranberry relish, yuzu mustard sauce, garlic chips	
add steamed rice + 3 ginger scallion rice +4	

Filet Mignon	21
4 oz filet mignon, potato fondant, creme fraiche, dijon bearnaise foam, caviar	
add perigold winter truffle +15	

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Kasugodai crimson seabream	7 • 14
(1 pc nigiri 2 pc sashimi)	
*Hamachi japanese yellowtail	12 • 18
*Sake faroe island salmon	10 • 15
*King Sake ora king salmon	12 • 18
*Sumokusamon house smoked salmon	9 • 13
*Masu rainbow trout	12 • 18
*Maguro bigeye tuna loin	11 • 16
*Akami bluefin tuna loin	14 • 21
*Chutoro bluefin tuna semi fatty belly	17 • 25
*Otoro bluefin tuna belly	19 • 29
Unagi freshwater eel	10 • 15
*Botan Ebi canadian spot prawn (1pc per order)	9 • 9
*Ikura house marinated salmon roe	12 • 18
*Uni japanese sea urchin	24 • 36

add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass xo, maldon salt, evoo	
Japanese Sea Bream	13 • 19
sambal vinaigrette, thai basil	
*Japanese Great Amberjack	13 • 19
kizami wasabi, thai basil	
*Japanese Yellowtail Belly	13 • 19
jalapeno soy, lime zest, micro cilantro	
*White Fuji Trout	13 • 19
umeboshi	
*Ora King Salmon Belly**	13 • 19
ginger shallot salsa, daikon sprouts	
*Seared King Salmon Belly**	13 • 19
bourbon barrel aged maple syrup, smoked salt, chives	
Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	

moriawase

beautifully curated selections of today's fish & shellfish

*Tokushu Box**	45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
*Premium Tokushu Box**	65
a selection of nigiri featuring an array of interesting fish (10 pieces)	
*Sashimi Life**	53
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
*Chef's Choice of Premium Sashimi**	79
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

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**	18
hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge	
*Top Up	18
ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	
*Royal Treatment**	19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	
*White Cloud	21
lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	

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	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
*Luci Roll	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	
Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	
Fish & Chips Roll	18
beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	

Anaconda 2.0	18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	
*Hamachi Hero	19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
*Thailicious	19
tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	
*Black Dragon	19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	



cocktails

- The Daily Booze** (floral, citrus forward) 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** (citrus, fruity, sessionable) 15
tinkermans gin, amaro montenegro, lemon, chai tea demerara, angostura bitters, egg white*
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo
- Spice Spice Baby** (blackberry pie) 14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial
- Cookie "Mon"ster** (spirit forward, decadent) 15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
- Smoking Gun** (smoked, spirit forward, warm) 16
barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara
- Seasonal Saigon Martini** (creamy, rich, indulgent) 14
vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt

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

sweets

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

- S (junmai) honjozo**
 - Hakkaisan Tokubetsu** 17•46•85
 - Amabuki "Black Rice"** 21•52•98
 - Onda 88** 14•38•70
- a (junmai) ginjo**
 - Narutotai** 19•52•96
 - White Sun** 24•66•123
 - Dragon God** 17•47•86
- k (junmai) daiginjo**
 - Dassai 45** 21•58•107
 - Tears of Dawn** 19•53•99
 - Koimari** 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
- Kikusui Perfect Snow** 180mL 22
- I Love Sushi** 180mL 23
- Kikusui Gold Can** 180mL 18
- Kikusui Black Can** 180mL 25

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 (rice whisky)** 28
- Suntory "The Yamazaki" 12yr** 60
- Hibiki Harmony** 25
- That Boutique-Y Whisky (10z pour)** 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, willamatte 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

draft beer

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

packaged beer

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

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

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

Parties of 6 or more are subject to a 20% gratuity
Guest checks may only be split a maximum of three ways