



greens & beans *start here*

Pop Salad	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Seaweeds	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Sunomono	12
krab, cucumber, mixed greens, rice vinegar, sesame	
Edamame	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	7
truffle salt	8
all of the above	9

New Year, New Sushi Pop!

Sushi Pop is excited to share with you all the new things we have been working on! We have officially launched Monday dinner service, late night happy hour, AND weekend brunch!

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

nigiri & sashimi *then do this stuff*

2 pieces with rice • 3 pieces without rice

Suzuki striped bass	9 • 13
Madai Japanese sea bream	10 • 15
• Hotate Mukimi freshly shucked Hokkaido scallop	14 • 21
Hotategai Hokkaido scallop	9 • 13
Hamachi Japanese yellowtail	9 • 13
Shima Aji Japanese striped jack	10 • 15
• Saba Japanese mackerel	12 • 18
Maguro tuna	9 • 13
Sake ora king salmon	8 • 12
Unagi freshwater eel	9 • 13
Yuzu Tobiko flying fish roe	9 • 13
Wasabi Tobiko flying fish roe	9 • 13
• Truffle Tobiko flying fish roe	12 • 18
Ikura house marinated salmon roe	10 • 15
• Japanese Uni sea urchin from Hokkaido bay	32 • 32

roll out *finish up down here*

• Lobster Roll	19
tempura lobster tail, brown butter aioli, avocado, masago, toasted almonds, chives, & a wedge of lemon	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with tilefish, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Anaconda 2.0	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Top Up	18
ora king salmon, avocado, potato chip, sriracha, topped with bluefin tuna, ginger-lime aioli, scallions	

cold tastings *or here!*

• Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, ponzu, orange supremes, cucumber fennel salsa, chives	
Shima Aji Curry	19
Japanese striped jack, coconut Thai curry, yuzu tobiko, yuzu kosho, lime zest, crispy puffed rice, micro cilantro	
• Madai Truffle	19
truffle ponzu, beni shōga salsa, black garlic, Asian pear, chives	

hot tastings *go here next*

• Eight Ball	19
pan seared octopus, chili black bean mole, house chili crunch, Okinawa sweet potato, crispy brussels sprouts	
Almond Joy**	22
porcini seared sea scallops, shiitake mushrooms, almond cream, walnut oil, toasted almonds	
Buffalo Rock Shrimp	15
tempura rock shrimp, spicy tobanjan aioli, blue cheese crème, celery sticks	
Thailicious**	17
panko encrusted local golden tilefish, mango, papaya, shishito vinaigrette, toasted almonds, crispy rice paper	
+add ginger scallion rice	+4

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

• Japanese Sea Bream	10 • 15
beni shōga salsa	
• Striped Bass	10 • 15
red pepper kosho	
Hokkaido Scallop	10 • 15
lime zest, yuzu kosho	
Japanese Yellowtail Belly	10 • 15
jalapeño lime zest sauce, micro cilantro	
Japanese Striped Jack	10 • 15
pickled sunchoke salsa	
• Japanese Mackerel	13 • 18
ginger shallot salsa, garlic chip	
King Salmon Belly	10 • 15
ginger-shallot sauce, micros	
Seared King Salmon Belly	10 • 15
bourbon barrel maple syrup, smoked salt	
Freshwater Eel	10 • 15
bacon jam, kabayaki, white sesame seeds	

• A Tasting of Suzuki	16
lightly torched striped bass, extra virgin olive oil, balsamic vinegar, chili crunch, pickled daikon, Thai basil	

Toro Tataki	19
seared bigeye tuna belly, pickled shallots, garlic chips, ponzu, layu, togarashi, micros	

• Pho Ga - Chicken Pho	15
Chicken broth, crispy chicken skin, cilantro, Thai basil, caramelized shallots, jalapeño, lime, served with sriracha & hoison	
+add extra noodles	+2

• Pho Chay - Vegan Pho	14
roasted fruit & vegetable broth, crispy tofu, cilantro, Thai basil, caramelized shallots, jalapeño, lime, served with sriracha & hoisin	
+add extra noodles	+2

KFC	14
Korean fried chicken wings, gochuchang sauce, scallions, sesame seeds	

moriawase

beautifully curated selections of today's freshest fish

Tokushu Box	40
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
• Premium Tokushu Box	62
a selection of nigiri featuring an array of interesting fish (10 pieces)	
Sashimi Life	43
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
• Chef's Choice of Premium Sashimi	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

all moriawase are served with fresh wasabi & japanese soy please allow up to 30 minutes for moriawase

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

• Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	
• Pear Pressure	16
ora king salmon, Asian pear, topped with hamachi, red wine balsamic soy, pickled red onion, chives	
Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
Nikkei Maki	17
tempura fried tilefish, kampyo, kewpie, topped with seared hamachi, jalapeño, aji verde sauce	
Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	

Hot Pink**	16
tuna, avocado, jalapeño, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives	
Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	
Hot Mess	18
smoked salmon, avocado, tempura flakes, kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, crispy bacon	
Acevichado	16
tempura fried tilefish, jalapeño, avocado, crème fraîche, topped with more tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	

Indicates a fully cooked item

Indicates 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

- Comfortably Numb** 13
Wodka vodka, Giffard lychee, Giffard vanilla, Thai chili-mango syrup, lime juice, Thai chili-sugar rim
- Ming Collins** 13
Mizu green tea schoju, Meyer lemon oleo, Meyer lemon juice, black walnut bitters, splash of soda, Thai basil
- Tokyo Mule** 13
haku vodka, Green tea syrup, lime, Q ginger beer
- Purple Rain** 13
Lunazul tequila, Pierre Ferrand dry curaçao, lemon bitters, yuzu-lime juice, blueberry togarashi syrup
- Nashi** 13
Montelobos mezcal, brandy, St. George spiced pear liqueur, Asian pear, lemon, apple blossom
- A Clockwork Orange** 16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters, fennel pollen
- Netami** 18
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters

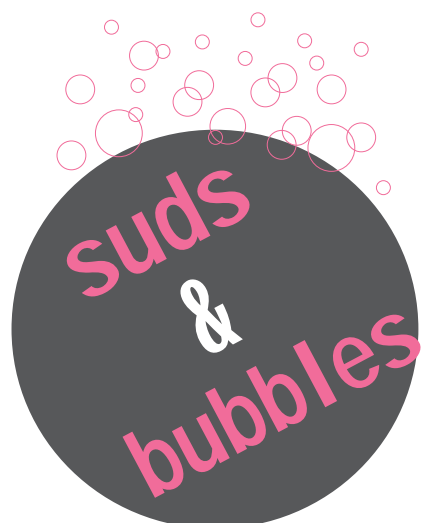
A Miyazaki Moment 24
A5 Wagyu fat-washed Hibiki Japanese Harmony, lemon zest, ginger, nutmeg, lemon bitters, orange bitters, jasmine tea syrup

pink wine

Garnacha Rosé, Borsao, Campo de Borja, SP, '21 11•44

bubbles

- Prosecco**, Ca' Stele, Brut, IT, n/v 10•40
- Blanc de Blancs**, Simonet, Alsace, FR, n/v 11•44
- Brut Rosé**, François Montand, FR, n/v 12•48



n/a bev

- soda pop** (cherry)coke • diet coke • sprite • ginger ale 4
- mocktail** ask your server or bartender! 7
- Thai tea** made in-house, served over ice 6
- green tea service** serves two 5
- Sam Adams Just the Haze** non-alcoholic IPA 6

S Junmai

- Karakuchi Honjozo** 12•28•58
- Shared Promise** 15•37•73
- Amabuki "Black Rice"** 21•52•98
- Matsunoi "Lone Pine"** 300mL 47
- Moon Ring** 105

k nigori

- Snow Maiden** 12•28•56
- Kunizakari** 14•34•68
- Road to Osaka** 16•39•75
- Sacred Mist** 76



glass • 11oz carafe • bottle

S

bourbon & other

- Rowan's Creek** 20
- Smooth Ambler Contradiction** 16
- Rabbit Hole Dareringer** 21
- Rabbit Hole Heigold** 18
- Noah's Mill** 20
- Redemption 9yr** 25
- Widow Jane** 20
- Wiseman** 15
- Michter's Sour Mash** 14
- Angel's Envy** 16
- Revival** 26

(junmai) ginjo

- White Sun** 24•58•110
- Wandering Poet** 22•54•105
- Bride of the Fox** 300mL 47
- Emperor's Well** 300mL 56
- Manotsuru Bulzai** 107

single serves

- "Lucky Dog" Juice Box** 180mL 14
- "Snow Angel" Cup** 180mL 15
- "Nakagawa Pure Grain" Cup** 180mL 25
- "Way of the Warrior" Can** 180mL 14
- "Kikusui Nama" Can** 200mL 18
- "Little Sumo" Cup** 200mL 14

(1/2 price on Sumo Sundays!)

(junmai) daiginjo

- Heaven & Earth** 1.8L 22•53•240
- Tears of Dawn** 24•58•114
- Dassai 45** 19•46•92
- Onda 48** 98
- White Dragon** 300mL 95
- Master's Pride** 175

Sake Bucket (3pack • 6pack) 33 • 62
Way of the Warrior Can, Little Sumo Cup, Lucky Dog Juice Box

rye whiskey

- Willet Small Batch** 18
- High West Rendezvous Rye** 14
- Michter's** 16
- Whistle Pig 10yr** 24
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 60
- Peerless** 26
- Angel's Envy** 25
- Revival** 15

japanese whisky

- Suntory "Toki"** 10
- Nikka "Days"** 14
- Sunday's** 19
- Akashi** 15
- Ichiro's "Malt & Grain"** 26
- Ichiro's "The Floor Malted"** 26
- Nikka "Coffey Malt"** 23
- Hibiki 21yr** 85
- Suntory "The Yamazaki" 12yr** 55
- Suntory "The Yamazaki" 18yr** 85
- Suntory "The Hakushu" 12yr** 70
- Suntory "The Hakushu" 18yr** 85

Full Wine & Spirits List Available - Please Ask your Server or Bartender!

white wine

- White Blend**, Atma, Greece, '20 12•45
- Pinot Gris**, Solena, Willamette, OR, '20 12•45
- Chardonnay**, J Vineyards, CA, '21 14•52
- Chardonnay**, MacRostie, Sonoma Coast, CA, '20 14•56
- Pinot Grigio**, Zellina, Italy 12•45

red wine

- Pinot Noir**, Pike Road, Willamette, OR, '21 13•52
- Pinot Noir**, Weather, Sonoma Coast, CA, '20 15•55
- Malbec**, Catena, Mendoza, AR, '19 11•40
- Cabernet**, Sean Minor, Paso Robles, CA, '20 14•56
- Cabernet**, Oberon, Napa County, CA, '20 15•58

draft beer

- Kirin Ichiban** 5.0% 7
Kirin Brewery LTD, Tokyo, Japan
- Raspberry Berliner Weisse** 4.2% 11
Destihl Brewery, Normal, IL
- WITer Park Witbier** 5.0% 11
Ravenous Pig Brewing, Winter Park, FL
- Avalon Park Amber** 5.6% 9
Bowigens Beer Co, Casselberry, FL
- Belgian Tripel** 7.5% 11
St. Bernardus, Watou, Belgium
- Show Pigeon IPA** 6.7% 8
Central 28 Beer Co, DeBary, FL
- 2 Million Bees IPA** 8.2% 12
Hourglass Brewing, Longwood, FL
- Peanut Butter Milk Stout** 6.2% 12
Left Hand Brewing, Longmont, CO

packaged beer

- Long Drink Hard Seltzer** 5.5% 8
The Long Drink Co, Carmel, IN
- Crimson Chaos Cider** 6.0% 7
Original Sin, Hudson Valley, NY
- Red Drum Amber Ale** 5.6% 8
Ravenous Pig Brewing, Winter Park, FL

flights

- Sake Flight** 27
Kunizakari, Bride of the Fox, Heaven & Earth
- Japanese Whisky Flight** 25
Toki, Fuji, Nikka Coffey Malt
- Whisky Omakase** 50
bartender's choice of premium Japanese whisksy
- Round of Beers for the Team!** 15
- Round of Shots for the Team!** 25
- Beers AND Shots for the Team!** 35
- Sushi Pop Baseball Cap** 20

sweets

- P.M.S. *fresh baked - please allow up to 20 minutes*** 9
peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis
- Pop Ice Cream Flight** 3•9
choice of 1 scoop or 4 scoops:
• salted caramel • fruity pebbles • raspberry Campari
• coquito • Luxardo cherry
+add dark chocolate drizzle +1

team

- Chef | Owner** Chau Trinh
- General Manager** Sean Griffin
- AGM & Events Coordinator** Daniela Vanegas
- Bar Manager** Dylan Cook
- Mama** Mai Tran
- The Man, The Myth, The Legend** Lou Waldman