



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
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
• Maine Uni sea urchin from Casco Bay	14 • 21
add Quail Eggs	+5

roll out *finish up down here*

• Gold Digger	29
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Miyazaki A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake +add shaved black winter truffle +15	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with golden 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	
• Kalbi Short Rib	23
kimchi fried rice, sunny side quail egg, gochujang jus	
Almond Joy**	22
porcini seared sea scallops, shiitake mushrooms, almond cream, walnut oil, toasted almonds	
Krispy Kama (medium)	12
fried bone-in local golden tilefish collar, Thai curry sauce +add coconut 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	
King Salmon Belly	10 • 15
ginger-shallot sauce, micros	
Seared King Salmon Belly	10 • 15
bourbon barrel maple syrup, smoked salt	
• Mortal Kombat	25 • 25
1 piece Maine Uni vs. 1 piece Japanese Uni	
Freshwater Eel	10 • 15
bacon jam, kabayaki, white sesame seeds	
• Seared Miyazaki A5 Wagyu Beef	18 • 27
truffle salt, red wine soy reduction +add shaved black winter truffle +15	

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 golden 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	

• Oishi Oysters - Skagit Bay, WA	14 • 25
three or six west coast oysters on the half shell, topped with kimchi fennel salsa & ponzu	
Salmon Belly Three Ways**	19
six slices of ora king salmon belly, topped three ways: ginger shallot sauce, sambal vin, & cucumber fennel salsa	
Toro Tataki	19
seared bigeye tuna belly, pickled shallots, garlic chips, ponzu, layu, togarashi, micros	

• 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	
• Oysters Rockefeller	15
kimchi garlic cream, sichimi-toasted panko	
KFC	14
Korean fried chicken wings, gochuchang sauce, scallions, sesame seeds	

Thailicious**	17
panko encrusted local golden tilefish, mango, papaya, shishito vinaigrette, toasted almonds, crispy rice paper +add ginger scallion rice +4	

morawase

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

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 golden 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

Bittersweet Truth 13
clarified milk punch made with Plantation rum, pineppale juice, spiced Campari, citrus oleo, lime juice, peychaud's, pedro ximenez sherry

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, oolong 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

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

• **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

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

Sauvignon Blanc, Chasing Venus, Marlborough, NZ, '21 12•45

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

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

Red Blend, J Lohr Pure Paso, Paso Robles, CA, '20 16•60

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

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

staff sauce

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



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

Guest checks may only be split a maximum of three ways

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

Coconut Date Rice Pudding 9
blueberry rum "cream" sauce, toasted pecans

Pop Ice Cream Flight 3•9
choice of 1 scoop or 4 scoops:
• salted caramel • fruity pebbles • raspberry Campari
• coquito • Luxardo cherry • guava orange sorbet
+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

Parties of 6 or more are subject to a 20% gratuity