



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	
Buckwheat Noodle Salad	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
Chef Chau's Caesar Salad	13
smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	
Smoked Fish Dip	13
smoked local red snapper, ikura, crispy gyoza chips	
*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 accommodate any severe allergies

cold tastings *or here!*

*Madai Tasting**	21
sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, apple, garlic chips, micro greens	
*Sawara**	19
seared japanese king mackerel, ponzu, ginger shallot, garlic chip, micro greens, olive oil	
*Salmon Belly 3 Ways**	19
ora king salmon belly with sambal vinaigrette, ginger shallot salsa, and 2 piece seared with bourbon barrel maple, smoked salt, chives	

hot tastings *go here next!*

Pop Hummus	12
edamame & chickpea hummus, hogao, togarashi & triguisar tostones, micro greens	
KFC	15
korean fried chicken wings, gochuchang, scallions, toasted sesame	
Eight Ball	21
pan seared octopus, crispy potato croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	
A5 Wagyu Beef Ishiyaki**	21/02
cooked by the guest tableside in a hot stone, served with truffle salt, smoked salt, & ponzu	
Pan Seared Snapper**	18
green curry, carrots, japanese egg plant, yellow squash, fried onion, & coconut rice	

*Yuzu Kanpachi	19
kanpachi, yuzu miso aioli, kimchi puree, fried shallots, starfruit, cilantro	
*Suzuki Carpaccio	18
striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	
*Salsa De Pulpo	10
brasied octopus, tomato, onions, garlic, lime, serrano peppers, gyoza chips	

Prime Rib Baos	13
samjang spiced prime rib, pickles, parsnip chips	
Buffalo Rock Shrimp	17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
Pork Gyoza	11
ground pork, kimchi, soy vinegar dipping sauce	
Pan Seared Duck	24
plum wine duck sauce, caramelized shallot and beni shoga rice, baby choy, apple chutney	
Shrooms**	18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotategai hokkaido scallop	10 • 15
*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
*Otoro bluefin tuna belly	19 • 29
*Uni japanese sea urchin	24 • 36

add Quail Eggs +5

roll out *finish up down here!*

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

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Japanese Striped Bass	11 • 16
red pepper kosho	
*Japanese Sea Bream	13 • 19
sunchoke chimichurri	
*Japanese Great Amberjack	13 • 19
kizami wasabi, thai basil	
*Japanese Striped Jack	13 • 19
pickled fennel salsa	
*Japanese Yellowtail Belly	13 • 19
jalapeno soy, lime zest, micro cilantro	
*Japanese King Mackerel**	13 • 19
ginger shallot salsa, garlic chip	
*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 freshest fish

*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

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	
*Setting Sun**	18
tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	
Fish & Chips Roll	18
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	
*Luci Roll	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	
Gold Digger	33
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>	
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	
*Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	



cocktails

- Ichiro Highball** (epervesent, bright, sessionable) 18
ichiros malt & grain whisky, copenhagen tea company sparkling chai tea, yuzu, water lily oleo
- Ocha Time** (citrus forward, herbacious, light) 14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam
- Linen Lane** (citrus, sweet, floral) 15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float
- Saku** (citrus, herbal, floral) 14
conniption gin, strawberry hibiscus syrup, lemon, sparkling chai tea float
- Momo** (citrus forward, floral, refreshing) 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
- Verano Aki** (citrus forward, warm spice, fruity) 14
all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters
- Final Destination** (citrus forward, tropical) 14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters
- A Miyazaki Moment** (spirit forward, rich, floral) 20
wagyu fat washed Ichiros malt & grain whisky, water lily oleo, yuzu, sichuan peppercorn, citrus bitters, romano amaro
- 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, 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

(junmai) ginjo

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

(junmai) daiginjo

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

k nigori

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

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

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

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

glass • 11oz carafe • bottle

S 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 "Tokii"** 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, PORT 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**, au bon climat, santa barbara, CA 15 • 60
- Malbec**, tilia, mendoza, AR 12 • 48
- Red Blend** tapestry, paso robles, CA 14 • 58
- 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
- (Large Format Beers Available - ask us!)

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

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