



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

Chef Chau's Caesar Salad 13
smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese

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!*

Hamachi Bliss* 19
yellowtail, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime *try it with Shima Aji +3*

***Suzuki Crudo** 16
striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil
try it with King Salmon +4

Shima Aji Tasting* 21
zuke shima aji, rice vinegar, tomatillo sauce, pickled mango, fresh scallions

***Mukimi Scallop Crudo** 23
freshly shucked scallop from hokkaido bay, orange supreme, blood orange ponzu, cucumber, fennel, chives

hot tastings *go here next!*

Pan Seared Fish Of The Day** 26
green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice

KFC • FSC 15
korean fried chicken wings with your choice of gochuchang, scallions • **or** toasted sesame with fish sauce caramel, crispy garlic, sliced serrano, cilantro, lime

Eight Ball 21
pan seared octopus, crispy potato croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels

Char Siu Caramelized Ribs 21
3 "five spice" pork ribs with char siu, chives, crispy and savory oi muchim

Shrooms** 18
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point

Cha Gio - Ma ma's Spring Rolls 9
4 pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies

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

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

***Hotate Mukimi** freshly shucked hokkaido 14 • 21
***Hotategai** hokkaido scallop 10 • 15
***Suzuki** japanese striped bass 10 • 15
***Kanpachi** great amberjack 12 • 18
***Hiramasa** kingfish amberjack 12 • 18
***Shima Aji** japanese striped jack 12 • 18
***Saba** japanese mackerel 12 • 18
***Sake** ora king salmon 12 • 18
***Maguro** bigeye tuna loin 11 • 16
Unagi freshwater eel 10 • 15
***Ikura** house marinated salmon roe 12 • 17

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 Striped Bass** 11 • 16
red pepper kosho
***King Amberjack** 13 • 19
kizami wasabi, thai basil
***Japanese Yellowtail Belly** 13 • 19
jalapeno soy, lime zest, micro cilantro
***Japanese Striped Jack** 13 • 19
pickled sunchoke salsa
Japanese Chub Mackerel* 13 • 19
grated ginger, scallion
King Salmon Belly* 13 • 19
ginger shallot salsa, daikon sprouts
Seared King Salmon Belly* 13 • 19
bourbon barrel aged maple syrup, smoked salt, chives

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

roll out *finish up down here!*

Ceviche* 18
yellowtail, avocado, fried shallots, chipotle lime aioli topped with seasonal whitefish, 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

Gold Digger 33
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction
add shaved black summer truffle +10

Fish & Chips Roll 18
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

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

Royal Treatment* 19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts

***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

***Bangkok Dangerous** 18
salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros

***Top Up** 18
ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions

Anaconda 2.0 18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized 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

***Luci Roll** 18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil



cocktails

- 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, tart) 15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling yuzu sake float
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
- Momo** (citrus forward, floral, refreshing) 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- 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
- Industry Standard** (do you follow @mover&shaker?) 15
amaro montenegro, amaro nonino, cynar, fernet branca, fall spice demerara syrup, yuzu, lime, egg white
- Burakkuberi** (fruity, blackberry pie) 14
old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters
- Tokyo Tea** (spirit forward, smoky) 15
smoked black tea-infused toki whisky, blood orange meyer lemon oleo, sakura bitters
- Seasonal Saigon Martini** (creamy, rich, indulgent) 14
vietnamese coffee, wheatly vodka, pumpkin spice cream, vanilla, pumpkin butter, creme de cacao, sea salt

- S (junmai) honjozo**
Karakuchi Honjozo 12•28•58
- a Hakkaisan Tokubetsu** 17•46•79
- Amabuki "Black Rice"** 21•52•98
- (junmai) ginjo**
Bride of the Fox 18•42•83
- Narutotai** 20•48•95
- White Sun** 24•58•110
- (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

- P Booker's "Mighty Fine Batch"** 30
- Blanton's** 25
- Noah's Mill** 20
- Eagle Rare** 18
- Elijah Craig Barrel Proof** 20
- Smooth Ambler Contradiction** 16
- Knob Creek 9yr** 18

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
- 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
- Verdicchio**, Umani Ronchi, marche, IT 14•56
- Sauvignon Blanc**, mohua, marlborough, NZ 14•56
- Pinot Blanc**, ken wright, freedom hill, willamette, OR 15•60
- 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
- Vietnamese Iced Coffee** strong & sweet 6
- Thai Tea** house made, served over ice 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
- 5 Points** IPA 7.2% 11
ravenous pig, winter park, FL
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Mango Passionfruit Sour** 5.5% 8
edmunds oast brewing, charleston, SC
- 7 Layer Milk Stout** 5.5% 12
bowigens beer co, casselberry, FL
- Robonaut Red Ale** 5.5% 10
playalinda brewing, titusville, FL

packaged beer

- Kirin Light** 3.2% 7
kirin brewery ltd, tokyo, japan
 - Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, japan
 - Ginga Kogen** 5.5% 15
wagadake, japan
 - Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
 - Yuzu Ginger Cider** 5.5% 8
schacksbury cider vergennes, VT
- (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
• iwai 45, • 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
- Coconut Pudding (Tembleque)** 10
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with toasted coconut ice cream
- Vietnamousse** 10
dark chocolate, vietnamese coffee mousse, orange chantilly, cinnamon streusel, cocoa crumbs, candied orange

team

- Chef | Owner** Chau Trinh
- General Manager** Jason Clawson
- 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