

dinner menu

OVIEDO

10.13.21



greens

Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Sunomono	12
krab, cucumbers, rice vinegar, toasted sesame	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

- **Please notify your server of any allergies before ordering**
 - We cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings

Edamame	
sea salt	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7

cold tastings

Hamachi Truffle	16
hamachi over truffle ponzu, with thai inspired crying tiger sauce, fried shallots, jalapeno, cilantro	
Sake Toro	16
torched salmon belly drizzled with bourbon barrel aged maple syrup, smoked salt, ikura, chives	

Tiradito	14
thin sliced red snapper with pineapple, jalapeno, yuzu, shiso leaf, poppy seeds	
Togarashi Bigeye	15
big eye tuna seared in togarashi, ponzu, layu, chili strings, sesame seeds, micro greens	

Pork Belly Baos	10
pork belly tossed in bourbon hoisin sauce, onion, celery, cucumber slaw, finished with a citrus vinaigrette drizzle	
Goldmine	17
shichimi pepper and panko encrusted red snapper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc	
KFC	14
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	

Peppercorn Crusted Striploin	22
pepper crusted strip loin basted in kimchi butter, orange glazed carrots, roasted marble potatoes, asparagus, mandarin bourbon pan sauce	
Buffalo Rock Shrimp	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	
Mama's Spring Rolls	6
pork and shrimp, garlic, white noodle, chestnut, taro, mushroom served with a side of mama's fish sauce	

moriawase

chef's daily assortment of the freshest fish	
Mini-Tokushu Box (10 pcs)	34
an assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	
Sashimi Life (12 pcs)	34
12 piece assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	
Chirashi	35
chef's selection of sashimi, roe, and house-made pickles served over sushi rice with imported soy and fresh wasabi	
Vegetable Moriawase	25
chef's selection of house vegetable nigiri style with toppings and sauces, a vegetable sushi roll and a chef's vegetable handroll, served with imported soy and fresh wasabi	

nigiri specials

2 pieces per order	
Seared Trout Belly	10
bourbon barrel aged maple syrup, smoked salt, chives	
Salmon Belly	10
ginger shallot, sprouts	
Smoked Salmon	9
creme fraiche, everything spice, chives	
Seared Tuna Belly	10
crying tiger sauce, chives	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro sprout	
Hokkaido Scallop	10
lemongrass xo, evoo, maldon salt, chives	
Unagi	10
bacon jam, kabayaki, sesame seeds	
Ama Ebi	10
evoo, yuzu tobiko	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice	
Uni sea urchin (California)	10 ● 14
Ikura salmon roe	10 ● 14
Hamachi yellowtail	8 ● 12
Maguro tuna	8 ● 12
Sumōkusāmon house smoked salmon	8 ● 12
Unagi freshwater eel	9 ● 13
Hotate hokkaido scallop	8 ● 12
Ama Ebi sweet shrimp	8 ● 12
Habanero Tobiko flying fish roe	9 ● 13
Wasabi Tobiko flying fish roe	9 ● 13
Yuzu Tobiko flying fish roe	9 ● 13
+ Quail Egg	5

roll out

classic, innovative and reinterpreted sushi rolls

Hot Mess	16
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
Anaconda 2.0*	15
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	
Royal Treatment	16
blue lump crab, tempura flake, sweet chili, topped with ora king keiji salmon, ginger-shallot sauce, radish sprouts	
Caterpillar	14
tuna, sweet chili, tempura shishito pepper, topped with red snapper, fennel salsa, fennel fronds	

Ceviche	15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime	
Luci Roll	16
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	
So Fresh & So Clean	15
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts	
Sunset	15
salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce	
Cajun Persuasion	17
volcano crab, asparagus, kabayaki, creme fraiche topped with cajun blackened salmon, kewpie mayo, asian relish	

ke 3	Japanese Soy 4	Fresh Wasabi 4	Root Wasabi 9
Hot Pink			15
tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu, chives			
TopUp			16
salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions			
Bangkok Dangerous			16
salmon, kewpie, cucumber, thai basil, topped with seared soy marinated tuna, crying tiger sauce, chives			
Red Hots			15
spicy tuna tartare, avocado, jalapenos, topped with tuna, sriracha, tobanjan aioli, chives			

*fully cooked

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

nomimono

OVIEDO



cocktails

Comfortably Numb Haku vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	12
Tropic Thunder Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	12
Orenji Shoga ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	12
Ultra Violet Empress gin, lavender infused st.germain, amaro montenegro, lemon, francois montand float, egg white	12
Tokyo Mule Haku vodka, lime juice, green tea simple, Q ginger beer	12
Momo Prairie Vodka, Aperol, Martini & Rossi Fiero Aperitivo, peacherine, shiso shrub, lemon juice, Ca'stelle Prosecco float, peach bitters	12
Margarita Dreams Olmeca Altos tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	12
Negroni Week Podcast Waterloo gin, Campari, Carpano Antica sweet vermouth	5

flights

Sake Flight bartender's choice	25
Japanese Whiskey Flight Toki, Akashi, Nikka Coffey Grain	25
Whiskey Omakase Hibiki Japanese Harmony, Yamazaki 12yr, Hakushu 18yr	50
Mezcal Tasting Del Maguey Vida, Las Milpas, Chichicapa	20

bourbon & whisky

Bookers Little Book	40
Basil Hayden Toast	18
1792 Bourbon	10
Willett Pot Still Reserve	16
Noah's Mill Small Batch	20
Four Roses Small Batch Select	21
Larceny Small Batch	12
Old Forester 1920	14
Angels Envy Bourbon	15
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Basil Hayden Bourbon	14
Rabbit Hole Dareringer	25
Peerless Small Batch	22
Elijah Craig Small Batch	10
Wild Turkey Longbranch	14
Wild Turkey Rare Breed	20

premium pours

2 OZ

rye

Angels Envy Rye	25
Willett Rye Small Batch	20
High West Double Rye	13
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	10
Whistle Pig Rye 15yr.	60
Pikesville Rye	14
Knob Creek Rye	12
Basil Hayden Dark Rye	14

japanese

Akashi	14
Hibiki 17 yr	35
Hibiki 21 yr	70
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Kaiyo (aged at sea)	18
Nikka From the Barrel	21
Nikka Coffey Grain	18
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki Japanese Harmony	20

cold sake

junmai

Karakuchi Honjozo gl/720ml	11	68
Yuki Otoko "Yeti" 300ml Honjozo	40	
Jizake Mt. Tenzan gl/300ml	46	
Snow Shadow gl	10	
Manotsuru "Demon Slayer" Honjozo gl	10	

junmai ginjo

Momokawa Organic 720ml	12
Bride of The Fox gl/300 ml/720 ml	13 ● 42 ● 75
Treasure Ship gl	11
Emperor's Well gl	12

Glossary

junmai - sake made from rice, koji, yeast & water
ginjo - rice polished at least 40%
daiginjo - rice polished at least 50%
nigori - unfiltered, cloudy sake
honjozo - sake with added brewers alcohol and polished at least 30%

junmai daiginjo

Pearls of Simplicity 300mL	45
Dassai 45 "Otter Festival" gl/720ml	15 ● 76
Tears Of Dawn gl	13
Heaven & Earth 300ml	14 ● 54

nigori

Snow Maiden 8l/300ml/720 ml	8	25	43
Sacred Mist gl/ 300ml	12	36	

specialty

Kikusui Nama 200ml	18
Oni Koroshi sake juicebox 180ml	12
La Chamte 280ml	35
Tozai Plum Wine 720ml	10 ● 55
Hakuryu Junmai Ume-Shu gl	12

draft beer

Kirin Ichiban lager 5%	5
Playalinda robonaut red ale 5.6%	9
Delirium Red belgian fruit ale 8%	9
Hourglass foxtail double coffee 8oz stout 11%	10
Central 28 show pigeon IPA 6.7%	7
St. Bernardus belgian tripel 7.5%	9
Barrel of Monks wizard witbier 5.5%	8

bottled beer

Kirin Light 3.2%	4
Bud Light 4.2%	4
Michelob Ultra 4.2%	4.5
Oviedo Brewing Red Bug Red Ale 5.2%	10
Original Sin Passionfruit, Orange&Guava cider 6%	7
High Noon Peach Vodka Seltzer 4.5%	8
Bowigens day dream tangerine 5.1%	6
Collective Art's passion fruit & peach dry hopped sour 5.8%	11
Ginga Kogen Japanese hefeweizen 5%	10

suds & bubbles

white wine

Zellina Pinot Grigio, Italy	7	25
Chasing Venus Sauvignon Blanc,NZ	11	41
Honig Sauvignon Blanc, California	15	55
Harken Chardonnay, California	9	32
J Vineyards Chardonnay, California	14	52
Pine Ridge White Blend, California	11	41
Moulin de Cassac Guilhem Rosé, France	9	32
KungFu Girl Riesling, Columbia Valley	13	48
Briccotondo Moscato, Italy	10	36

red wine

Catena Malbec, Mendoza	10	36
Coppola Diamond Collection Pinot Noir, Oregon	11	40
Intercept Pinot Noir, California	11	40
Intrinsic Cabernet Sauvignon, Columbia Valley	16	60
Oberon Cabernet Sauvignon, Napa Valley	14	52
Fidelity Red blend, Alexander Valley	14	54
J Lohr Pure Paso Proprietary Red	17	64

bubbles

Le Grand Courtage Blanc de Blancs, Brut, France	12	43
Francois Montand Brut Rose, France	9	28
Plumeria Prosecco,Italy	10	38

happy ending

P.M.S. peanut butter powder, molten chocolate cake, salted caramel ice cream	8
Ice Cream Flight choice of four scoops of our house made ice cream salted caramel • black sesame • green tea • pumpkin spice single scoop	9
	3

meet the team

Chef Co-Owner	Chau Trinh
General Manager	Daniela Vanegas
Sous Chef	Lina Mazuera
Bar Manager	Dylan Cook

kitchen sauce

Round of beer for the Team	10
Shots for the Crew	20

n/a Bev

coca cola	2.5
coke, diet coke, sprite, ginger ale	
green tea loose leaf matcha	5