



greens & beans *start here!*

Matsutake Miso Soup	9
matsutake mushrooms, seaweed, scallions	
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	
*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 <i>Try it with Shima Aji +3</i>	
*Suzuki Crudo	18
striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil <i>Try it with King Salmon +4</i>	
*Torched Salmon Belly**	19
torched ora king salmon belly, figs, arugula, miso yuzu sauce, orange zest	

hot tastings *go here next!*

Pan Seared Fish Of The Day**	18
green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	
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	
NY Strip**	38
10 oz sesame beer marinated strip, charred asparagus with gomae vinaigrette, scallions	
KFC	15
korean fried chicken wings with sweet & spicy garlic gochujang, sesame seeds, scallions	

*Madai Tasting**	19
sashimi madai, balsamic vinaigrette, evoo, fried shiso, gochujang, asain pear, garlic chips, micro greens	
*Tuna Tataki	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	
*Scallop Crudo	16
hotategai scallop from hokkaido bay, orange supreme, blood orange ponzu, cucumber, fennel, chives <i>Try it with Mukimi Scallops +6 Add Japanese Uni +12</i>	

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	
Pan Seared Duck**	24
pho spiced pan seared duck breast, honey fig agrodolce, figs, thai basil, roasted kabocha puree, brown sugar soy, caramelized pearl onion	

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Hotategai hokkaido scallop	10 • 15
*Madai japanese sea bream	12 • 17
*Suzuki japanese striped bass	10 • 15
*Kanpachi great amberjack	12 • 18
*Shima Aji japanese striped jack	12 • 18
*Saba japanese mackerel	12 • 18
*Sake ora king salmon	12 • 18
*Maguro bigeye tuna	11 • 16
Unagi freshwater eel	10 • 15
*Ikura house marinated salmon roe	12 • 17
*Uni japanese sea urchin	24 • 36

add Quail Eggs +5

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Freshly Shucked Hokkaido Scallop	11 • 16
lemongrass xo, maldon salt, evoo	
*Hokkaido Scallop	11 • 16
lemongrass xo, maldon salt, evoo	
*Japanese Sea Bream	13 • 19
sambal vinaigrette, thai basil	
*Japanese Striped Bass	11 • 16
red pepper kosho	
*Japanese Great 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

<i>beautifully curated selections of today's freshest fish</i>	
*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	
*Top Up	18
ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	
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	
*Luci Roll	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	
Anaconda 2.0	18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	
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>	
*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

- 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
- Momo** (citrus forward, floral, refreshing) 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- Comfortably Numb** (citrus, sweet, lightly spicy) 14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- 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
- Burakkuberi** (fruity, blackberry pie) 14
old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon
- Industry Standard** (do you follow @mover&shaker?) 15
amaro montenegro, amaro nonino, cynar, fernet branca, fall spice demerara syrup, yuzu, lime, egg white
- 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 | (junmai) ginjo | (junmai) daiginjo |
| Karakuchi Honjozo 12•28•58 | Bride of the Fox 18•42•83 | Dassai 45 19•46•92 |
| Hakkaisan Tokubetsu 17•46•79 | Narutotai 20•48•95 | Tears of Dawn 24•58•114 |
| Amabuki "Black Rice" 21•52•98 | White Sun 24•58•110 | 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
- 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 "Toki"** 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
- Bordeaux**, ch la freynelle, bordeaux, 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
- 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
- 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
- Bourbon Barrel Cherry Wheat** 8% 11
lexington brewing, KY

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
- Vanilla Barrel Cream Ale** 5.5% 10
lexington brewing, KY

(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