



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
- Edamame* 7

add crispy garlic +1

add togarashi pepper +1

add truffle oil +1

add fresh grated parmesan +1

add everything +4

Upcoming News & Events

Please notify us of any dietary restrictions prior to ordering

Unfortunately, we cannot accomodate any severe allergies

cold tastings

or here!

- Tuna Tataki* 20

seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens
- Toro Jam* 25

torched bluefin belly, bacon jam, tosa soy, fried shallots
- *Salmon Yum Yam 20

kaffir lime fish sauce, garlic oil, mint, cilantro, pickled red onion, sesame, caramelized shallots, ginger scallion salsa
- *Hamachi Truffle 21

japanese yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno

hot tastings

go here next!

- A5 Wagyu Beef Ishiyaki* 21/oz

cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu
- Cajun Persuasion* 25

blackened pan seared fish of the day, rock shrimp, viet-cajun broth, fried thai basil, bacon jam, kaffier lime oil

add steamed rice +3 ginger scallion rice +4
- *Shrooms 18

artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast points
- 16 Wagyu Gyoza

wagyu beef bulgogi, gochujang sweet soy, kimchi scallions
- 17 Chicken Wings

Choice of:

Vietnamese Style - caramelized fish sauce, pickled jalapeno, crispy garlic, roasted peanuts

or Korean Style - gochugang sauce, chives, sesame seeds
- 17 Buffalo Rock Shrimp

tempura fried, spicy tobanjan aioli, blue cheese, chives
- 17 Kabocha Agnolotti

roasted kabocha squash, kombu infused butter, garlic panko, house togarashi, chives, shredded nori

nigiri & sashimi

then do this stuff!

2 pieces with rice • 3 pieces without rice

- Mukimi* freshly shucked scallop 14●21

Hamachi* japanese yellowtail 12●18

Kanpachi* great amberjack 12●18

Buri* mature yellowtail 14●20

Kinmedai* golden eye snapper 14●21

Iwashi* japanese sardine 14●21

Sawara japanese king mackerel 13●19

Ora Sake* ora king salmon 12●18

Sake* atlantic salmon 10●15

Maguro* bigeye tuna loin 12●18

Unagi freshwater eel 10●15

Uni* japanese sea urchin 24●36

Ikura* fresh marinated salmon roe 22●32

Ama Ebi* sweet shrimp 16●25

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

beautifully curated selections of today's fish & shellfish

- *Freshly Shucked Hokkaido Scallop 15●22

truffle butter

*Japanese Sea Bream 13●19

sambal vinaigrette, thai basil

*Japanese Great Amberjack 13●19

kizami wasabi, thai basil

*Japanese Striped Jack 13●19

pickled fennel salsa

*Japanese Yellowtail Belly 14●20

jalapeno soy, lime zest, micro cilantro

* King Salmon Belly 14●20

ginger shallot salsa

*Seared King Salmon 13●19

barrel aged maple syrup, smoked salt, chives

Seared A5 Wagyu Beef 16●24

truffle salt, red wine soy reduction

35 **Mini Premium Tokushu

an assortment of Chef's choice of nigiri specials (5 pieces)

30 **Chirashi

an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

60 **Premium Tokushu Box

a selection of nigiri featuring an array of interesting fish (10 pieces)

72 **Chef's Choice of Premium Sashimi

featuring choice pieces of japanese fish & a variety of belly cuts (16+/- pieces)

53 **Sashimi Life

an assortment of Chef's choice of sashimi specials (12+/- pieces)

all moriawase are served with fresh wasabi & japanese soy sauce

allow up to 30 minutes for moriawase
- roll out

finish up down here!
- Black Dragon* 19

eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori

Top Up** 18

salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions

Hamachi Hero** 19

yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

Luci Roll* 19

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

*Ceviche 19

hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime

*Thailicious 19

tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin

Surf & Turf 30

lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, spicy sambal, parmesan

19 *Royal Treatment

lump crab, tempura flakes, sweet chili sauce topped with salmon, ginger- shallot salsa, micro sprouts

20 Anaconda

tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & creme fraishe, kabayaki, toasted sesame

18 *Kissed By Fire

lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives

18 Fish & Chips Roll

beer battered fish, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar
- Indicates item is or can be made gluten free

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



cocktails

1919 Negroni 16

clarified milk punch, rice washed empress gin, campari, sweet vermouth, clementino, orange

*Comfortably Numb 15

(fruity, citrus forward, mild spice)

Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

The Daily Booze 16

(floral, citrus forward)

jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc

*Grow a Pear 16

(fall spiced, citrus forward, crisp)

ginger & rosemary infused gin, spiced pear shrub, elderflower liqueur, domaine canton, lemon, egg white

'Guava' mente 15

(clarified, sweet & spice)

corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk

Ash & Citrus 16

(spirit forward, resinous)

lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup

Seasonal Saigon Martini 16

(creamy, indulgent)

vietnamese coffee, wheatly vodka, vanilla, toasted sesame orgeat, creme de cacao, sea salt

Pastelito 17

(tropical, nostalgic)

brown butter rum, chinola guava, velvet falernum, amaro nonino, guava shrub, lime, tiki bitters, cheese foam

Mi-So-Fuji 16

(crisp, refreshing, citrus forward)

toki japanese whiskey, apple-miso syrup, umami bitters, soda

bubbles

Brut, Blanc de Blanc, Grandial, FR 10 • 40

Brut Rose, Francois Montand, FR 12 • 48

Prosecco, Ca' Stele, IT 12 • 48

non alcoholic

Soda pop 4

cherry coke • diet coke • ginger ale • sprite

Ramune select flavors of japanese soda 6

Vietnamese Iced Coffee strong & sweet 6

Thai Tea 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 Sapporo oo 7

(junmai) honjozo

Hakkaisan Tokubetsu 17 • 46 • 85

Amabuki "Black Rice" 21 • 52 • 98

nigori

Kunizakari 14 • 34 • 68

Dasai 45 23 • 63

Snow Maiden 12

(junmai) ginjo

White Sun 24 • 66 • 123

Dragon God 17 • 47 • 86

(junmai) daiginjo

Dassai 45 21 • 58 • 107

Tears of Dawn 19 • 53 • 99

Koimari 26 • 72 • 132

Dragonfly 339

glass • half bottle • bottle

white wine

Rose Campuget 10 • 40

Costières de Nimes, FR

Sauvignon Blanc Wither Hills 10 • 40

Marlborough, NZ

Fiano Feudi Salentini 10 • 40

Puglia, IT

Riesling Heinz Eifel 'Shine' 13 • 52

Rheinhessen, Germany

Chenin Blanc 'Curator' 10 • 40

Swartland, South Africa

Chardonnay Raeburn 16 • 64

Russian River Valley, CA

Skin Contact 'Orange' Blend Reunis

'when life gives you oranges'

10 • 40

Vin de France, FR

Sake

Bucket 'o Sake

3pack • 6pack

35 • 70

kikusui perfect snow cup

way of the warrior can

"demon slayer" juice box

single serves

9 'Demon Slayer' Juice Box 18Oml

17 'Way of the Warrior' Can 18Oml

22 Kikusui Perfect Snow 18Oml

23 I Love Sushi 18Oml

28 Kikusui Sparkling Gold Can 18Oml

25 Kikusui Black Can 18Oml

18 Kikusui Gold Can 18Oml

red wine

Pinot Noir Domaine Rudel 11 • 44

Pays d'Oc, FR

Ciliegiolo Badia a Coltibuono 12 • 48

Tuscany, IT (Served Chilled)

Grenache Soleil 12 • 48

Rhone, FR

Cabernet Sauvignon 'Showdown' 11 • 44

Central Valley, CA

Cabernet Sauvignon BACA 18 • 72

Napa Valley, CA

Pinot Noir Domaine Faiveley

Le Clos Du Roy - Premier cru

3oz 19 • 38 • 156

Bourgogne, FR

draft beer

Sapporo 5% 8

japanese lager

Belgian Tripel 7.5% 12

st. bernardus, watou, belgium

Sun Haze IPA 5.5% 11

sun lab brewing, bradenton, FL

Rollin' Derby Red Ale 5% 10

florida ave brewing, tampa, FL

7 Layer Milk Stout 5.5% 12

bowigens beer company, FL

packaged beer

Ace Pumpkin Cider 5% 8

california cider co.

-196 Vodka Seltzer 5.5% 7

beam suntory import co.

Sorry Umami IPA 6.5% 15

yoho brewing, japan

Lucky Chicken Red IPA 5.5% 12

kizakura brewing, kyoto, Japan

Ginga Kogen 5.5% 15

nishi waga, Japan

flights

30 Tequila Flight

• blanco, • reposado, • anejo

27 Sake Flight

• hakkaisan • kunizakari,

• dragon god

25 Japanese Whisky Flight

• Fuji, • toki, • nikka coffey grain

50 Whisky 'Omakase'

bartender's choice of Japanese

whisky

25 Michter's Whiskey Flight

• rye, • bourbon, • sour mash

sweets

P.M.S. 10 *fresh baked - please allow up to 20 minutes*

chocolate & peanut butter lava cake, salted

caramel ice cream, berry coulis

Apple Cider Peanut Donut 12

apple- almond compote, amaretto ice cream,

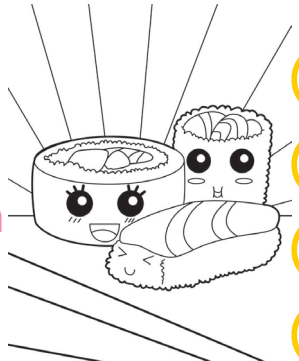
apple butter, spiced whipped cream

12 Kabocha Flan

spiced kabocha cake, vanilla bean crème fraîche,

chantilly

kizumu menu



Chicken Breast (sm • lrg) 8 • 16
tempura fried or sautéed served over white rice or noodles

Jumbo Local Shrimp (three • six) 12 • 22
tempura fried or sautéed served over white rice or noodles

Pan Seared King Salmon (sm • lrg) 17 • 34
served over white rice or noodles

Side of White Rice 3

Side of Udon Noodles 5

+add a side of veggies to any plate 3

+add three fried shrimp to any plate 10

team

Chef | Owner

Chau Trinh

General Manager

Joseph Boyer

AGM | Event Coordinator

Daniela Vanegas

Sous Chef

Luis Rivera

Bar Manager

Dylan Cook

Mama

Mai Tran

Jack Daniels' biggest contributor

Lou Waldman