



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	
*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, asain pear, garlic chips, micro greens	
*Scallop Crudo	17
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>	
*Kanpachi Tasting	19
japanese amberjack, tensuyu, fried leeks, pickled golden beets, yuzu kosho, yuzu zest	

*Tuna Tataki	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micros <i>Add Japanese Uni +12</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>	
*Hamachi Bliss**	19
yellowtail, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime <i>Try it with Shima Aji +3</i>	

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	
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, fresh figs	
A5 Wagyu Beef Ishiyaki **	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	

Bourbon Miso Ribeye	45
13 ounce seared ribeye topped with bourbon miso chimichurri, crispy onions	
<i>Add Charred Asparagus +6</i>	
Cha Gio - Ma ma's Spring Rolls	9
4 pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	
Shrooms**	18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	
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
*Madai japanese sea bream	12 • 17
*Hamachi japanese yellowtail	12 • 18
*Kanpachi great amberjack	12 • 18
*Shima Aji japanese striped jack	12 • 18
*Saba japanese mackerel	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
*Uni japanese sea urchin	24 • 36

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 Striped Bass	11 • 16
red pepper kosho	
*Japanese Sea Bream	13 • 19
sambal vinaigrette, thai basil	
*Japanese Yellowtail Belly	13 • 19
jalapeno soy, lime zest, micro cilantro	
*Japanese Great Amberjack	13 • 19
kizami wasabi, thai basil	
*Japanese Striped Jack	13 • 19
pickled sunchoke salsa	
*Japanese Chub Mackerel **	13 • 19
grated ginger, scallion	
*Ora King Salmon Belly **	13 • 19
ginger shallot salsa, daikon sprouts	
*Seared King Salmon Belly **	13 • 19
bourbon barrel aged maple syrup, smoked salt, chives	
Freshwater Eel	11 • 16
bacon jam, kabayaki, sesame seeds	
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*

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	

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

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	

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

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	
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	
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, green chartreuse, fall spice demerara syrup, yuzu, lime, egg white	
Japanese Old Fashioned (spirit forward classic)	15
Japanese whisky blend, angostura bitters, angostura orange bitters, sugar	
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	
Saigon Martini (creamy, rich, indulgent)	14
vietnamese coffee, weatly vodka, hazelnut orgeat, vanilla, 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
Yuki Otoko "Yeti"	13•32•63	Narutotai	20•48•95	Tears of Dawn	24•58•114
Onda 88	14•33•65	White Sun	24•58•110	Koimari	26•62•123
Hakkaisan Tokubetsu	17•46•79				
Amabuki "Black Rice"	21•52•98				

nigori

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

&

glass • 11oz carafe • bottle

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

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
Hibiki 21 yr	95

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

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Wines by the Bottle & Full Spirits List Available - Please Ask your Server

bubbles

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
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	
Fresh IPA 6.2%	11
civil society brewing, jupiter 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	Vietnamousse	10
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		dark chocolate, vietnamese coffee mousse, orange chantilly, cinnamon streusel, cocoa crumbs, candied orange	
Coconut Pudding (Tembleque)	10		
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with toasted coconut ice cream			

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	