



greens & beans *start here!*

<b>Seaweed</b>	8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Pop Salad**</b>	8
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>Buckwheat Noodle Salad</b>	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
<b>Chef Chau's Caesar Salad</b>	13
smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	
<b>Smoked Fish Dip</b>	13
smoked local red snapper, ikura, crispy gyoza chips	
<b>*Edamame**</b>	
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!*

<b>*Madai Tasting**</b>	21
sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, asain pear, garlic chips, micro greens	
<b>*Scallop Crudo</b>	18
hotategai scallop from hokkaido bay, orange supreme, blood orange ponzu, cucumber, fennel, chives	
<i>Upgrade Mukimi Scallop +5 Add Uni +12</i>	
<b>*Salmon Belly 3 Ways**</b>	19
ora king salmon belly topped with sambal vinaigrette, ginger shallot salsa, fennel salsa	

hot tastings *go here next!*

<b>Pan Seared Fish Of The Day**</b>	18
green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	
<b>Eight Ball</b>	21
pan seared octopus, crispy potato croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	
<b>A5 Wagyu Beef Ishiyaki **</b>	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
<b>Bourbon Miso Ribeye</b>	45
13 ounce seared ribeye topped with bourbon miso chimichurri, crispy onions	

*Add Asparagus +6*

<b>*Tuna Tataki</b>	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micros	
<b>*Suzuki Crudo</b>	18
striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	
<b>*Hamachi Bliss**</b>	19
yellowtail, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime	

<b>Shrimp Toast</b>	12
shrimp mixed with ginger, sesame, finished with pickled cucumber and mango sambal	

<b>Shrooms**</b>	18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	

<b>Buffalo Rock Shrimp</b>	17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

<b>KFC</b>	15
korean fried chicken wings, gochuchang, scallions, toasted sesame	

<b>Wagyu Gyoza</b>	11
Waygu beef, kimchi, soy vinegar dipping sauce	

nigiri & sashimi *then do this stuff!*

*2 pieces with rice • 3 pieces without rice*

<b>*Hotategai</b> hokkaido scallop	10•15
<b>*Hotate Mukimi</b> freshly shucked hokkaido	14•21
<b>*Suzuki</b> japanese striped bass	10•15
<b>*Madai</b> japanese sea bream	12•17
<b>*Hamachi</b> japanese yellowtail	12•18
<b>*Kanpachi</b> great amberjack	12•18
<b>*Shima Aji</b> japanese striped jack	12•18
<b>*Maguro</b> bigeye tuna	11•16
<b>*Sake</b> ora king salmon	12•18
<b>Unagi</b> freshwater eel	10•15
<b>*Ikura</b> house marinated salmon roe	12•17
<b>*Uni</b> japanese sea urchin	24•36

*add Quail Eggs +5*

nigiri & sashimi specials

*garnished to accentuate each fish's natural flavor*

<b>*Japanese Sea Bream</b>	13•19
sambal vinaigrette, thai basil	
<b>*Freshly Shucked Hokkaido Scallop</b>	15•22
lemongrass xo, maldon salt, evoo	
<b>*Japanese Yellowtail Belly</b>	13•19
jalapeno soy, lime zest, micro cilantro	
<b>*Japanese Great Amberjack</b>	13•19
kizami wasabi, thai basil	
<b>*Japanese Striped Bass</b>	11•16
red pepper kosho	
<b>*Japanese Striped Jack</b>	13•19
pickled sunchoke salsa	
<b>*Ora King Salmon Belly **</b>	13•19
ginger shallot salsa, daikon sprouts	
<b>*Seared King Salmon Belly **</b>	13•19
bourbon barrel aged maple syrup, smoked salt, chives	
<b>Freshwater Eel</b>	11•16
bacon jam, kabayaki, sesame seeds	
<b>Seared A5 Wagyu Beef</b>	16•24
truffle salt, red wine soy reduction	

moriawase

*beautifully curated selections of today's freshest fish*

<b>*Tokushu Box**</b>	45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
<b>*Premium Tokushu Box**</b>	65
a selection of nigiri featuring an array of interesting fish (10 pieces)	
<b>*Sashimi Life**</b>	53
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
<b>*Chef's Choice of Premium Sashimi**</b>	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!*

<b>*Ceviche**</b>	18
yellowtail, avocado, fried shallots, chipotle lime aioli topped with golden tile, pink salt, sriracha, micro cilantro, lime wedge	
<b>Curry No Hurry</b>	19
tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	
<b>*Top Up</b>	18
ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	
<b>*Royal Treatment**</b>	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

<b>*Sesame Tuna</b>	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
<b>*Setting Sun**</b>	18
tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	
<b>Fish &amp; Chips Roll</b>	18
beer battered golden tile, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	
<b>*Luci Roll</b>	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	
<b>*Bangkok Dangerous</b>	18
salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	

<b>Anaconda 2.0</b>	18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	
<b>Gold Digger</b>	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>	
<b>*Hamachi Hero</b>	19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
<b>*Kissed By Fire</b>	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 fefernum, 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
- "Guava" mente** (clarified, sweet & light spice) 14  
corazon blanco, dry curacao, velvet fefernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
- 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, 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  
Yuki Otoko "Yeti" 13•32•63
- a**  
Onda 88 14•33•65  
Hakkaisan Tokubetsu 17•46•79  
Amabuki "Black Rice" 21•52•98
- k nigori**  
Snow Maiden 12•28•56  
Kunizakari 14•34•68  
Dasai 45 20•47•93
- e**  
&  
S (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  
Koimari 26•62•123

single serves

- S** "Demon Slayer" Juice Box 180mL 14
- e** "Way of the Warrior" Can 180mL 14
- &** Kikusui "Nama" Gold Can 200mL 18
- S** 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
- p** rye whiskey  
Michters 16  
Highwest Rendezvous 18  
Wiseman 27  
Whistle Pig 12yr 40  
Whistle Pig 15yr 56  
Midwinter's Night Dram 45
- r** japanese whiskey  
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
- Bordeaux**, ch la freynelle, bourdeaux, 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
- Jungle Juice Berliner Weisse** 8% 13  
parish brewing co., broussard, LA
- 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
  - Raspberry Lemonade Cider** 5.5% 8  
3 Daughters Brfewery St. Pete, FL
  - 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
- Pop Ice Cream Flight** 4•12  
four scoops of our house made ice cream - ask your sever for today's selection of flavors!
- 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*