



greens & beans *start here!*

Seaweeds**	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Buckwheat Noodle Salad	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
Edamame**	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	7
truffle salt	8
all of the above	9

Big News!

Sushi Pop was named runner-up for **Best Brunch** in Orlando 2023 by the Orlando Sentinel!
Brunch is every Saturday & Sunday 11am-3pm.
Make your reservation today!

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accommodate any severe allergies

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Hotategai Hokkaido scallop	9 • 13
Madai Japanese sea bream	10 • 15
Hamachi Japanese yellowtail	9 • 13
Shima Aji Japanese striped jack	12 • 18
Smoked Hiramasa greater amberjack	10 • 15
Maguro bigeye tuna loin	9 • 13
Sake ora king salmon	8 • 12
Unagi freshwater eel	9 • 13
• Yuzu Tobiko flying fish roe	9 • 13
Ikura house marinated salmon roe	10 • 15
Sujiko fresh salmon roe	18 • 24
Amaebi jumbo spot prawn with fried head	22 • 33
• Hokkaido Uni Japanese sea urchin	24 • 36

roll out *finish up down here!*

• Gold Digger	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
+add shaved black summer truffle	+8
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with red snapper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Acevichado**	16
tempura fried local red snapper, jalapeño, avocado, crème fraîche, topped with more red snapper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	

cold tastings *or here!*

I'll Never Let Go (Amber)Jack	18
torched cold smoked hiramasa, aji verde, apple, layu, smoked salt, micros	
Hamachi Truffle	18
adult yellowtail, truffle ponzu, crying tiger sauce, serrano peppers, caramelized shallots, micro cilantro	

hot tastings *go here next!*

KFC GREAT TO SHARE!!!	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
• Seared Tuna Belly	14
pan seared Big Eye tuna served with fennel-orange salad, yuzu-kabayaki	
Shrimp & "Grits"***	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, lemongrass chili crunch	
• Miso Braised Short rib	23
short rib with scallions, pineapple kimchi fried rice, quail eggs	
Krispy Kama GREAT TO SHARE!!!	MP
fried local seasonal white fish collar served with nuoc cham	
+add a side of coconut or ginger-shallot rice	

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Japanese Sea Bream	10 • 15
beni shoga salsa	
Japanese Striped Jack	12 • 18
pickled sunchoke salsa	
Japanese Yellowtail Belly	10 • 15
jalapeño lime zest sauce, micro cilantro	
Smoked Hiramasa	10 • 15
pickled sunchoke salsa	
Japanese Mackerel	10 • 15
ginger shallot salsa, garlic chip	
King Salmon Belly**	10 • 15
ginger-shallot sauce, micros	
Seared King Salmon Belly**	10 • 15
bourbon barrel maple syrup, smoked salt	
• Big Eye Chutoro	10 • 15
torched with rrying tiger, chives	
• Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	
+add shaved black summer truffle	+8

• Madai Crudo	19
Japanese Sea Bream with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	

Torched Sake Toro	19
seared salmon belly, maple syrup, and chives	

Shrooms**	15
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	

Cha Gio - Ma ma's Spring Rolls GREAT TO START!!!	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	

Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

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

Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	

moriawase

beautifully curated selections of today's freshest fish

Tokushu Box**	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	

• Premium Tokushu Box**	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	

Sashimi Life**	47
an assortment of Chef's choice of sashimi specials (12+/- pieces)	

• Chef's Choice of Premium Sashimi**	69
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

Fresh Wasabi 5 Tableside Wasabi Root 15 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	

The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	

Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	

Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	

Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal salsa, thai basil	

Top Up	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	

Anaconda 2.0*	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	

Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	

Nikkei Maki	17
tempura fried local red snapper, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

* Indicates a fully cooked item ** Indicates item is or can be made gluten free *** Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

- Ringo** 14
brandy, luxardo amaretto, St. Elizabeth all spice, drambui- b b spiced apple cider, yuzu, salted caramel, fiji apple crumble, egg white
- Ultra Violet** 14
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Purple Rain** 13
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup
- Saigon Martini** 13
Vietnamese Coffee, Wheatly Vodka, hazelnut Orgeat, Giffard Vanilla, cacao cream, pinch of salt
- Netami** 20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters
- A Clockwork Orange** 16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters
- Pinkyz Up** 13
Montelobos Mezcal, Domaine de Canton, hibiscus syrup, green Chartreuse, citrus blend
- Japanese Hot Coffee** 13
Suntory "Toki" whisky, Sumatran coffee, Okinawa black sugar syrup, cream, hojicha powder, cacao powder covered cherry

A Miyazaki Moment 25
A5 Miyazaki wagyu fat washed Japanese Harmony, kaffir lime oleo, lemongrass, ginger, green cardamom, bitters

pink wine

Grenache Rosé, Rose Gold, Cote Du Provence, FR, 13 • 50

bubbles

Prosecco, Ca' Stele, Extra Sec, IT, n/v 10 • 40
Blanc de Blancs, Simonet, Brut, Alsace, FR, n/v 11 • 44
Rosé Champagne, G.H. Mumm, Reims, FR, n/v 19 • 76



n/a bev

soda pop (cherry)coke • diet coke • ginger ale • sprite
Thai tea made in-house, served over ice 6
Vietnamese Iced Coffee strong & sweet 5
mocktail Thai chili mango limeade 7
green tea service serves two 5

S Junmai

Karakuchi Honjozo 12 • 28 • 58
Amabuki "Black Rice" 21 • 52 • 98
Moon Ring 105

k nigori

Snow Maiden 12 • 28 • 56
Kunizakari 14 • 34 • 68
Road to Osaka 16 • 39 • 75



glass • 11oz carafe • bottle

S

bourbon & other

Booker's "Charlie's Batch" 3
Blanton's 25
Michter's Small Batch 16
Angel's Envy 16
Eagle Rare 18
Wiseman 15

(junmai) ginjo

Bride of the Fox 18 • 42 • 83
Seaside Sparkling Junmai 82
Wandering Poet 22 • 54 • 105
White Sun 24 • 58 • 110

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

(junmai) daiginjo

Tears of Dawn 24 • 58 • --
Dassai 45 19 • 46 • 92
Onda 48 21 • 52 • 98

Bucket 'o Sake (3pack • 6pack)
 33 • 62
 Kunizakari Nigori Cup
 Way of the Warrior Can
 Demon Slayer Juice Box

S

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

white wine

Vinho Verde, João Portugal Ramos, Vinho Verde, PT, '21 9 • 36
Sauvignon Blanc, Chasing Venus, Marlborough, NZ, '21 12 • 48
White Blend, Atma, Greece, '20 12 • 48
Pinot Gris, Solena, Willamette, OR, '21 13 • 52
Dry Riesling, Forge Cellars Classique, Finger Lakes, NY, '21 13 • 52
Chardonnay, Mac Rostie, Columbia Valley, WA, '21 13 • 52

red wine

Pinot Noir, Pike Road, Willamette, OR, '21 13 • 52
Pinot Noir, Weather, Sonoma Coast, CA, '20 15 • 58
Malbec, Tilia, Mendoza, AR, '21 11 • 44
Syrah/Grenache, Bastide Miraflores, Roussillon, FR, '19 13 • 52
Cabernet, Sean Minor, Paso Robles, CA, '21 13 • 52
Tempranillo, Marques de Riscal Reserva, Rioja, SP 19 15 • 60

draft beer

Kirin Ichiban 5.0% 7
Kirin Brewery LTD, Tokyo, Japan
UFO White Ale 5.1% 9
Boston, MA
Fresh IPA 6.2% 11
Civil Society Brewing, Jupiter, FL
High Ridge IPA 6.5% 10
Copper Point Brewing, Tampa, FL
Robonaut Red Ale 5.2% 9
Playalinda Brewing Co, Titusville, FL
Belgian Tripel 7.5% 12
St. Bernardus, Watou, Belgium
Peanut Butter Milk Stout 6.2% 12
Left Hand Brewing, Longmont, CO

packaged beer

Kirin Light 3.2%
Kirin Brewery LTD, Tokyo, Japan
Green Torch Lime Lager 4.5%
Half Acre, Chicago, IL
Imperial Pineapple Cider 8.4%
Schilling Cider House, Portland, OR
Frozen Raider Cold IPA 8.0%
Boulevard Brewing Co, KC, MO
Ginga Kogen Hefeweizen 5.0%
Ginga Kogen Brewery, Tohoku, Japan
Michelob Ultra
 (Large Format Beers Available - ask us!)

flights

Sake Flight 27
Kunizakari, Bride of the Fox, Tears of Dawn
Japanese Whisky Flight 25
Toki, Iwai 45, Nikka Coffey Malt
Whisky "Omakase" 50
bartender's choice of premium Japanese whiskeys
sushi pop swag
Sushi Pop Baseball Cap 20
Round of Beers for the Team! 15
Round of Shots for the Team! 25

sweets

P.M.S. *fresh baked - please allow up to 20 minutes* 10
peanut butter powder, chocolate & peanut butter cake, salted caramel ice cream, raspberry coulis
Yuzu Lemon Posset** 9
blackberry-blueberry compote
Garden of UBE 10
pineapple orange compote, coconut rum glaze, served with coconut rum ice cream
Thai Tea Creme Brulee** 10
served with a gingersnap cookie

team

Chef | Owner Chau Trinh
General Manager Jason Clawson
AGM | Events Coordinator Daniela Vanegas
Bar Manager Dylan Cook
Mama Mai Tran
Former Rolling Stones Manager Lou Waldman