

greens	
Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	
Sunomono	12
krab, cucumber, mixed greens, rice vinegar, sesame seeds	

Please notify us of any dietary restrictions before ordering
Unfortunately, we cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings	
Edamame	
sea salt	6
sautéed garlic	7
pepper & sautéed garlic	7
truffle salt	8
all of the above	9
Miso Soup	5
tofu, wakame, scallion	
Vitamin Sea	16
opah, thai chili nuac mam, mint, caramelized shallot, orange, yuzu, garlic oil	
I Sea Sun-Rice	16
salmon tartare, blue lump crab, ikura, nori crispy rice 'chips'	
Golden City	16
togarashi-shoyu torched hokkaido scallop, aji amarillo leche de tigre, persimmon, cilantro, parsley oil	
Figgy Belly	16
ora king salmon belly, parsley oil, squash puree, caramalized plum, arugala, macha salt, peanuts	

nigiri & sashimi	
2 pieces with rice or 3 pieces without rice	
Ikura	soy marinated salmon roe 11 ● 15
Shima Aji	japanese skip jack 11 ● 15
Madaï	japanese red seabream 11 ● 15
Akamanbo	opah/moonfish 8 ● 12
Sake	salmon 8 ● 12
Hamachi	yellowtail 8 ● 12
Maguro	tuna 8 ● 12
Hotategai	hokkaido scallop 8 ● 12
Unagi	freshwater eel 9 ● 13
Wasabi Tobiko	flying fish roe 9 ● 13
Yuzu Tobiko	flying fish roe 9 ● 13
+ Quail Egg 5	
nigiri specials	
2 pieces per order topped by the chef	
Hotategai**	10
lemongrass xo, evoo, maldon salt, chives	
Unagi	10
bacon jam, kabayaki, white sesame seeds	
Salmon Belly**	10
ginger shallot salsa, sprouts	
Sumōkusāmon	10
creme fraiche, chives, everything spice	
Smoked Hiramasa	12
aji verde, apple	
Yellowtail Belly	10
jalapeno lime zest sauce, cilantro	
Seared Tuna Belly	10
crying tiger sauce, chives	
Madaï**	12
jalapeno yuzu kosho, scallions	
Shima Aji	12
kizami wasabi	
moriawase	
chef's daily assortment of the freshest fish	
Sashimi Life ** (12 pcs)	43
an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	
Chirashi	36
assortment of sashimi atop sushi rice with a variety of toppings and sauces, pickled vegetables, and roe served with fresh wasabi and imported soy	

roll out	
classic, innovative and reinterpreted sushi rolls	
Hot Mess	17
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
Bangkok Dangerous	16
salmon, kewpie, cucumber, thai basil, topped with tuna zuke, crying tiger sauce, radish, micros	
Royal Treatment **	17
blue lump crab, tempura flake, sweet chili, topped with salmon, ginger-shallot sauce, radish sprouts	
Hot Pink **	16
tuna, avocado, jalopeno pepper, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives	
Mama's Hot Sauce 3	Pickled Sunchoke 3
Japanese Soy 4	Fresh Wasabi 4
Root Wasabi 15	
Ceviche **	17
hamachi, avocado, fried shallot, and chipotle lime sauce topped with opah, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime	
Luci Roll	17
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	
Nikkei Maki	17
tempura opah, kampyo, kewpie, topped with seared hamachi, jalapeno, aji verde sauce	
Honey Baked Ham spc	16
cold smoked salmon, pineapple, potato chips, topped with blow-torched salmon, bourbon barrel aged bliss maple, smoked salt, ikura, chives	
Anaconda 2.o*	16
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	
Acevichado**	16
tempura opah jalopeno, avocado, creme fraiche, topped with opah, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro	
TopUp	16
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	
Pear-pressure	16
salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives	

*item fully cooked

**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

A Clockwork Orange	16
Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollen, fig syrup	
Purple Rain	13
Luna Azul tequila, Pierre Ferrand dry curacao, lemon bitters, yuzu - lime juice, blueberry togarashi syrup	
Netami	18
Angel's Envy Rye, cacao nib syrup, Averna Amaro, Nux Walnut liqueur, chocolate mole bitters	
Comfortably Numb	13
Wodka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	
Ultra Violet	13
Empress gin, lavender infused St.Germain, Amaro Montenegro, lemon,Francois Montand float, egg white	
Tokyo Mule	13
Haku vodka, green tea syrup, lime, q ginger beer	
Ming Collins	13
green tea shochu, meyer lemon, meyer lemon oleo, thai basil, black walnut bitters	
Cloud City	13
Roku gin, cloudberry shrub, green chartreuse, lemon lime cordial, egg white, absinthe mist	
flights	
Sake Flight	25
Kunizakari Nigori, Bride of the Fox Ginjo, Heaven & Earth Daiginjo	
Japanese Whiskey Fight	25
Toki, Fuji, Nikka Coffey Malt	
Whiskey Omakase	50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	

premium pours

2 OZ

bourbon & whisky			japanese
Willett Pot Still Reserve	15	Elijah Craig small batch	12
Rowans Creek	14	Woodford	12
Larceny Small Batch	12	Highwire Distilling	28
Smooth Ambler Old Scout	11	Michters Small Batch	14
Smooth Ambler Contradiction	15		
Rabbit Hole Dareringer	23		
Rabbit Hole Heigold	18		
Wild Turkey Longbranch	10	rye	
Wild Turkey Rare Breed	18	Willett Rye Small Batch	18
Basil Hayden	14	High West Double Rye	12
Old Forester 1920	18	Michters Rye	16
Redemption 9yr	25	Whistle pig 15yr	68
Widow Jane	18	Whistle Pig 12yr	40
Wiseman	15	Whistle Pig 10yr.	20
Makers Mark Cask Strength	12	Elijah Craig Rye	12
Old Grand Dad 114	11	Angles Envy Rye	25
		Highwire Distilling	15

cold sake

junmai-honjozo		junmai ginjo-ginjo		Glossary
Karakuchi Honjozo gl/720mL	12 ● 68	Bride of The Fox gl/300 mL/720 mL	18 ● 51 ● 85	junmai - sake made from rice, koji, yeast & water
Amabuki "Black Rice" 720ml	22 ● 100	Emperor's Well 300mL	54	ginjo - rice polished at least 40%
Matsunoi "Lone Pine" 300ml	43	Winter Warrior 300mL	32	daiginjo - rice polished at least 50%
				nigori - unfiltered, cloudy sake
				honjozo - sake with added brewers alcohol and polished at least 30%

draft beer

Kirin Ichiban lager 5%
Central 28 show pigeon IPA 6.7%
Ravenous Pig WITer Park Witbier 5%
St. Bernardus. belgian tripel 7.5%
Bowigens. amber ale 5.6%
Distihl raspberly berliner weisse 4.2%

bottled beer

7 Kirin Light light lager 3.2%	5
8 Hourglass 2 million bees 16oz can 8.2%	11
11 Original Sin crimson chaos cider 12oz can 6%	7
11 Beat Culture Mango & Sea Salt Gose 6.5%	12
9 Long Drink malt-based hard seltzer 5.5%	8
11 Ginga Kogen japanese hefeweizen 5%	13



white wine

Pinot Gris Erath, Willamette Valley, Oregon '20	11 ● 42
White Blend Atma, Greece '20	12 ● 45
Sauvignon Blanc Chasing Venus '20	12 ● 45
Chardonnay J Vineyards, California '19	14 ● 53
Chardonnay Harken, California	10 ● 38
Moscato Briccotondo, Piemonte, Italy '20	11 ● 42
Rose Angels & Cowboys '21, California	14 ● 53

red wine

Pinot Noir , Other People's Pinot, Oregon '19	15 ● 55
Pinot Noir , Weather, Sonoma Coast '20	15 ● 55
Malbec Catena, Mendoza '19	11 ● 40
Cabernet Sauvignon Serial, Paso Robles	14 ● 54
Red Blend J Lohr,Pure Paso Proprietary Red	16 ● 60
Red Blend Fidelity, Alexander Valley '19	14 ● 54
Cabernet Sauvignon Oberon, Napa Valley '19	15 ● 55

bubbles

Prosecco Ca'stele, Italy	9 ● --
Le Grand Courtage Blanc de Blancs, Brut, France	12 ● 45
Brut Cuvee J Vineyards, California	60
Brut Rose Francois Montand, France	11 ● 40

happy ending

P.M.S	9
peanut butter powder, molten chocolate cake, salted caramel ice cream	
Vietnamese Tiramisu	10
ladyfingers dipped in vietnamese coffee and kahlua, layered with mascarpone cheese topped with coffee ground and sweetened condensed milk drizzle	

meet the team

Chef Co-Owner	Chau Trinh
General Manager	Daniela Vanegas
Bar Manager	Dylan Cook

kitchen sauce

Round of beer for the Team	10
Shots for the Crew	20
Sushi Pop Hat	20

n/a Bev

coca cola	3.75
coke, diet coke, sprite, ginger ale, cherry coke	
green tea loose leaf matcha	5
ramune original or strawberry	6

Pop Ice Cream Flight	9
choice of four scoops of our house made ice cream salted caramel ● green tea ● dr.pepper ● fruity pebbles ● white chocolate-almond	
+ add dark chocolate drizzle +1 ● single scoop	3