



greens

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

- **Please notify your server of any allergies before ordering**
- We cannot accomodate any severe allergies. Our management
- team would be happy to assist with any concerns.

hot tastings

Edamame	
sea salt	6
pepper & garlic	7
sautéed garlic	7
truffle salt	8

moriawase

chef's daily assortment of the freshest fish

Sashimi Life (12 pcs) 34

an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy

Mini-Tokushu (10 pcs) 34

an assortment of Chef's choice of daily catch nigiri style with toppings and sauces, served with fresh wasabi and imported soy

cold tastings

King Salmon Carpaccio	16	Hamachi Hara Kiri	16
ora king salmon thin sliced over ponzu, with orange, pickled shallot, ikura, white sesame, thai basil		yellowtail belly over japeno lime zest sauce, asian pear, caramelized shallot, cilantro	
Hamachi Truffle	16	Grouper Tiradito	15
hamachi over truffle ponzu, with thai inspired crying tiger sauce, fried shallots, jalapeno, cilantro		thin sliced grouper with pineapple, jalapeno, yuzu, shiso leaf, poppy seeds	

Peppercorn Crusted Striploin

pepper crusted strip loin basted in kimchi butter, orange glazed carrots, kabocha puree, mandarin bourbon pan sauce

Buffalo Rock Shrimp 12

tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks

nigiri specials

2 pieces per order	
Salmon Belly	10
ginger shallot, sprouts	
Seared Bluefin Akami	13
crying tiger sauce, chives	
Seared Salmon Belly	10
bourbon barrel aged bliss maple, smoked salt, chives	
Yellowtail Belly	10
jalapeno and lime zest sauce, cilantro sprout	
Smoked Salmon	9
creme fraiche, everything spice, chives	
Hokkaido Scallop	10
lemongrass xo, evoo, maldon salt, chives	
Bluefin Toro Tartare	16
soy, sesame, chives, tobiko	

Szechuan Octopus

gochujang sezechuan stirfry, rice cakes, tobanjan soy

KFC 14

korean fried chicken tossed in gochujang sauce, scallions, sesame seeds

Goldmine 17

shichimi pepper and panko encrusted local sheepshead, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc

nigiri & sashimi

2 pieces with rice or 3 pieces without rice		
Ikura	soy marinated salmon roe	10 ● 14
Uni	sea urchin (California)	10 ● 14
Hata	grouper	8 ● 12
Hamachi	yellowtail	8 ● 12
Maguro	tuna	8 ● 12
Sake	salmon	8 ● 12
Sumōkusāmon	house smoked salmon	8 ● 12
Unagi	freshwater eel	9 ● 13
Hotate	hokkaido scallop	8 ● 12
Ama Ebi	sweet shrimp	8 ● 12
Habanero Tobiko	flying fish roe	9 ● 13
Wasabi Tobiko	flying fish roe	9 ● 13
Yuzu Tobiko	flying fish roe	9 ● 13
+ Quail Egg		5

roll out

roll out		classic, innovative and reinterpreted sushi rolls		Mama's Hot Sauce 3		Pickled Sunchoke 3		Japanese Soy 4		Fresh Wasabi 4		Root Wasabi 15	
Hot Mess	16	Ceviche	15	TopUp								16	
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions									
Royal Treatment	16	Luci Roll	17	Sunset								15	
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts		cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce									
Anaconda 2.0*	16	So Fresh & So Clean	15	Acevichado								16	
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts		tempura grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro									

*fully cooked

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

nomimono

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cocktails

Doki Doki	14
Tequila Ocho, Sudachi juice, lychee syrup, Q grapefruit soda, szechuan pepper corn and Hawaiian pink salt rim, topped with yuzu candied kumquat	
Comfortably Numb	12
Haku vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	
Orenji Shoga	12
ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	
Tropic Thunder	12
Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	
Momo	12
Prairie Vodka, Aperol, Martini & Rossi Fiero Aperitivo, peacherine, shiso shrub, lemon juice, Ca'stelle Prosecco float, peach bitters	
Margarita Dreams	12
Olmea Altos tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	
Pumpkin Thyme	12
Four Roses bourbon, pumpkin puree, vanilla, lemon juice, egg white, rosemary-thyme syrup	

flights

Sake Flight bartender's choice	25
Japanese Whiskey Flight Toki, Akashi, Nikka Coffey Grain	25
Whiskey Omakase Hibiki Japanese Harmony, Yamazaki 12yr, Hakushu 18yr	50
Mezcal Tasting Del Maguey Vida, Las Milpas, Chichicapa	20

white wine

Moulin de Cassac Guilhem Rosé, France	9 • 32
Zellina Pinot Grigio, Italy	8 • 28
Abadia De San Campio Albarino, Spain	10 • 38
Chasing Venus Sauvignon Blanc,NZ	12 • 45
Honig Sauvignon Blanc, California	17 • 64
J Vineyards Chardonnay, California	14 • 52
Harken Chardonnay, California	10 • 38
KungFu Girl Riesling, Columbia Valley	13 • 48
Briccotondo Moscato, Italy	10 • 36

meet the team

Chef Co-Owner	Chau Trinh
General Manager	Daniela Vanegas
Bar Manager	Dylan Cook
Maitre D	Louis Waldman

bourbon & whisky

Bookers Little Book	40
Basil Hayden Toast	18
1792 Bourbon	10
Willett Pot Still Reserve	16
Noah's Mill Small Batch	20
Four Roses Small Batch Select	21
Larceny Small Batch	12
Old Forester 1920	14
Angels Envy Bourbon	15
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Basil Hayden Bourbon	14
Rabbit Hole Dareringer	25
Peerless Small Batch	22
Elijah Craig Small Batch	10
Wild Turkey Longbranch	14
Wild Turkey Rare Breed	20

premium pours

2 OZ

rye

Angels Envy Rye	25
Willett Rye Small Batch	20
High West Double Rye	13
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	10
Whistle Pig Rye 15yr.	60
Pikesville Rye	14
Basil Hayden Dark Rye	14
Elijah Craig Rye	10

japanese

Akashi	14
Hibiki 17 yr	35
Hibiki 21 yr	70
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Kaiyo (aged at sea)	18
Nikka From the Barrel	21
Nikka Coffey Grain	18
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki Japanese Harmony	20

cold sake

junmai-honjozo

Karakuchi Honjozo gl/720ml	12 • 68
Yuki Otoko "Yeti" 300ml Honjozo	40
Manotsuru "Demon Slayer" Honjozo gl	10

junmai ginjo-ginjo

Bride of The Fox gl/300 ml/720 ml	13 • 51 • 80
Emperor's Well 300ml	50

Glossary

- junmai** - sake made from rice, koji, yeast & water
- ginjo** - rice polished at least 40%
- daiginjo** - rice polished at least 50%
- nigori** - unfiltered, cloudy sake
- honjozo** - sake with added brewers alcohol and polished at least 30%

junmai daiginjo-daiginjo

Dassai 45 "Otter Festival" gl/720mL	15 • 76
Tears Of Dawn gl	14 • 85
Heaven & Earth gl	15

nigori

Snow Maiden 8l/300ml/720 ml	8 • 25 • 43
Sacred Mist gl/ 300ml	12 • 36

specialty

Kikusui Nama 200ml	18
Oni Koroshi sake juicebox 180ml	12
La Chamte 280ml	35
Tozai Plum Wine gl	10
Hakuryu Junmai Ume-Shu gl	12

draft beer

Kirin Ichiban lager 5%	5
Playalinda robonaut red ale 5.6%	9
Delirium Red belgian fruit ale 8%	9
Hourglass foxtail double coffee 8oz stout 11%	10
Central 28 show pigeon IPA 6.7%	7
St. Bernardus belgian tripel 7.5%	9
Barrel of Monks wizard witbier 5.5%	8

bottled beer

Kirin Light 3.2%	4
Delirium Noel 10%	13
Bowigens day dream tangerine 5.1% ABV	6
Oviedo Brewing Red Bug Red Ale 5.2%	10
Original Sin Passionfruit, Orange&Guava cider 6%	7
High Noon Peach Vodka Seltzer 4.5%	8
Collective Art's passion fruit & peach dry hopped sour 5.8%	11
Hourglass 2 million bees and some hops 8.5%	10
Ginga Kogen Japanese hefeweizen 5%	11

suds & bubbles

bubbles

Le Grand Courtage Blanc de Blancs, Brut, France	12 • 43
Francois Montand Brut Rose, France	9 • 28
Ca'stele Prosecco	9 • 32

happy ending

P.M.S peanut butter powder, molten chocolate cake, salted caramel ice cream	8
Ice Cream Flight choice of four scoops of our house made ice cream salted caramel • black sesame • green tea • pumpkin spice single scoop	9 3

kitchen sauce

Round of beer for the Team	10
Shots for the Crew	20

n/a Bev

coca cola	2.5
coke, diet coke, sprite, ginger ale	
green tea loose leaf matcha	5