

dinner menu

OVIEDO

11.28.21



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

cold tastings

Sake Toro	16	Hamachi Hara Kiri	16
torched salmon belly drizzled with bourbon barrel aged maple syrup, smoked salt, ikura, chives		yellowtail belly over japeno lime zest sauce, asian pear, caramelized shallot, cilantro	
Suzuki Tiradito	16		
thin sliced striped bass with pineapple, jalapeno, yuzu, shiso leaf, poppy seeds			

Peppercorn Crusted Striploin	25	Khao Soi	30
pepper crusted strip loin basted in kimchi butter, orange glazed carrots, kabocha puree, mandarin bourbon pan sauce		duck leg and thigh confit, house squid ink noodles, duck cracklings, crispy fried noodles, cilantro & lime in a spicy northern thai coconut curry broth	
Buffalo Rock Shrimp	12	Szechuan Octopus	16
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks		gochujang szechuan stirfry, rice cakes, tobanjan soy	
KFC	14	Goldmine	17
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds		shichimi pepper and panko encrusted local grouper, ginger scallion rice & seasonal vegetables in a yuzu-sake beurre blanc	

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	

nigiri specials

2 pieces per order	
Suzuki	10
orange kosho	
Madai	11
yuzu kosho, asian pear	
Salmon Belly	10
ginger shallot, sprouts	
Seared Tuna Belly	10
crying tiger sauce, chives	
Seared Trout 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	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice	
Ikura soy marinated salmon roe	10 ● 14
Hirame flounder	9 ● 13
Madai red seabream	9 ● 13
Suzuki striped bass	8 ● 12
Masu trout	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

classic, innovative and reinterpreted sushi rolls

Hot Mess	16
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 seared soy marinated tuna, crying tiger sauce, chives	
Royal Treatment	16
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts	
Anaconda 2.0*	16
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	

Ceviche	15
hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, 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	
So Fresh & So Clean	15
tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts	

TopUp	16
salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	
Tasmanian Devil (5pc)	15
volcano crab, fried potato chips, kabayaki, topped with tazmanian trout, ikura, chives, lemon wedge	
Sunset	15
salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce	
Acevichado	16
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	
Japanese Old Fashioned	12
house whisky blend, Angostura orange bitters, simple syrup	
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	
Margarita Dreams	12
Olmeca 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

bourbon & whisky

Bookers Little Book	40
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
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 17yr	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	8	25	43
g1/300ml/720 ml			
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
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

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

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

red wine

Catena Malbec, Mendoza	11	40
Coppola Diamond Collection Pinot Noir, Oregon	11	40
Intercept Pinot Noir, California	11	40
Oberon Cabernet Sauvignon, Napa Valley	15	54
Juggernaut Cabernet Sauvignon, CA	14	50
Fidelity Red blend, Alexander Valley	14	54
J Lohr Pure Paso Proprietary Red	16	60

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

meet the team

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

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