



greens & beans *start here!*

Seaweed ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
Pop Salad** baby greens, cucumber, carrots, radish, house ginger dressing	8
Buckwheat Noodle Salad cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	9
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13

*Edamame** 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 accomodate any severe allergies

cold tastings *or here!*

*Madai Tasting** sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, apple, garlic chips, micro greens	21
*Bluefin Tuna Tasting** sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	43
*Scallop Crudo hotategai scallop from hokkaido bay, orange supreme, blood orange ponzu, cucumber, fennel, chives	18
Upgrade Mukimi Scallop +5 Add Uni +12	

hot tastings *go here next!*

Pan Seared Fish Of The Day** green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	18
Eight Ball pan seared octopus, crispy potato croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
A5 Wagyu Beef Ishiyaki ** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Shrimp & "Grits"*** rice grits, viet-cajun spiced local shrimp, diced chinese sausage, chili crunch	16
Bourbon Miso Ribeye 13 ounce seared ribeye topped with bourbon miso chimichurri, crispy onions	45
<i>Add Asparagus +6</i>	

*Kanpachi black tobiko, yuzu kosho, soy salt, ponzu, shiso, garlic oil	19
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*Suzuki Crudo striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	18
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*Salmon Carpaccio wasabi honey sauce, fresh onion & jalapeno salsa, ponzu, micro cilantro	18
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Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
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KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15
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Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11
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Pan Seared Duck pho spiced pan seared duck breast, cranberry agrodolce, thai basil, roasted kabocha puree, brown sugar soy, caramelized pearl onion	24
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nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10 ● 15
*Suzuki japanese striped bass	10 ● 15
*Madai japanese sea bream	12 ● 17
*Kanpachi great amberjack	12 ● 18
*Shima Aji japanese striped jack	12 ● 18
Hamachi japanese yellowtail	12 ● 18
*Saba japanese mackerel	12 ● 18
*Maguro bigeye tuna	11 ● 16
*Sake ora king salmon	12 ● 18
Unagi freshwater eel	10 ● 15
*Ikura house marinated salmon roe	12 ● 17
*Akami bluefin tuna loin	14 ● 21
*Chutoro bluefin tuna semi fatty belly	17 ● 25
*Otoro bluefin tuna belly	19 ● 29
*Uni japanese sea urchin	24 ● 36

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Japanese Striped Bass red pepper kosho	11 ● 16
*Japanese Sea Bream sunchoke chimichurri	13 ● 19
*Japanese Great Amberjack kizami wasabi, thai basil	13 ● 19
*Japanese Striped Jack pickled fennel salsa	13 ● 19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13 ● 19
*Japanese King Mackerel ** ginger shallot salsa, garlic chip	13 ● 19
*Ora King Salmon Belly ** ginger shallot salsa, daikon sprouts	13 ● 19
*Seared King Salmon Belly ** bourbon barrel aged maple syrup, smoked salt, chives	13 ● 19
Freshwater Eel bacon jam, kabayaki, sesame seeds	11 ● 16
*Bluefin Akami crying tiger, chives	16 ● 24
*Bluefin Chutoro kizami wasabi, japanese soy	18 ● 26
*Bluefin Otoro black truffle pearl	20 ● 30
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16 ● 24

moriawase

<i>beautifully curated selections of today's freshest fish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! <i>(10 pieces)</i>	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish <i>(10 pieces)</i>	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials <i>(12+/- pieces)</i>	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts <i>(16+/- pieces)</i>	79
all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase	

roll out *finish up down here!*

*Ceviche ** yellowtail, avocado, fried shallots, chipotle lime aioli topped with red snapper, pink salt, sriracha, micro cilantro, lime wedge	18
Curry No Hurry tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
*Top Up ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19

<i>premium upgrades from low sodium soy, wasabi & ginger</i>			
Fresh Wasabi 6	Tableside Wasabi Root 16	Pickled Sunchokes 4	Mama's Hot Sauce 4 Japanese Soy Sauce 4
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	Gold Digger 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 +10	
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	
Fish & Chips Roll beer battered golden tile, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18		

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 <i>(citrus forward, herbacious, light)</i>	14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	
Linen Lane <i>(citrus,sweet, floral)</i>	15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float	
Momo <i>(citrus forward, floral, refreshing)</i>	14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile	
"Guava" mente <i>(clarified, sweet & light spice)</i>	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo	
Verano Aki' <i>(citrus forward, warm spice, fruity)</i>	14
all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters	
Final Destination <i>(citrus forward, tropical)</i>	14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime	
Burakkuberi <i>(fruity, blackberry pie)</i>	14
old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon	
A Clockwork Orange <i>(spirit forward, rich, savory)</i>	16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters	
Tokyo Tea <i>(spirit forward, smoky)</i>	15
smoked black tea-infused toki whisky, lemon oleo, sakura bitters	
Smoking Gun <i>(smoked, spirit forward, warm)</i>	16
barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara	
Seasonal Saigon Martini <i>(creamy, rich, indulgent)</i>	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
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

&

glass • 11oz carafe • bottle

(junmai) ginjo

Narutotai	20•48•95
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

Dassai 45	19•46•92
Tears of Dawn	24•58•114
Koimari	26•62•123

Bucket 'o Sake (3pack • 6pack)
33 • 62

kunizakari nigori cup
way of the warrior can
"demon slayer" juice box

bourbon & other

Booker's "Mighty Fine Batch"	30
Blanton's	25
Noah's Mill	20
Smooth Ambler Contradiction	16
Knob Creek 9yr	18

rye whiskey

Michters	16
Highwest Rendezvous	18
Wiseman	27
Whistle Pig 12yr	40
Whistle Pig 15yr	56
Midwinter's Night Dram	45

japanese whisky

Suntory "Toki"	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

white wine

Cabernet Rose , miguel torres las mulas, CHILE	13•50
Riesling , dr. loosen, mosel, GER	13•50
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% kirin brewery ltd, tokyo, JP	8
Fresh IPA 6.2% civil society brewing, jupiter FL	11
Belgian Tripel 7.5% st. bernardus, watou, belgium	12
Jungle Juice Berliner Weisse 8% parish brewing co., broussard, LA	13
7 Layer Milk Stout 5.5% bowigens beer co, casselberry, FL	12
Robonaut Red Ale 5.5% playalinda brewing, titusville, FL	10
Bourbon Barrel Cherry Wheat 8% lexington brewing, KY	11

packaged beer

Kirin Light 3.2% kirin brewery ltd, tokyo, japan	7
Lucky Chicken Red IPA 5.5% kizakura brewing, kyoto, japan	12
Hitachino Nest Red Rice 7 % kiuchi brewing, Naka, JP	13
Raspberry lemonade Cider 5.5% 3 Daughters Brfewery St. Pete, FL	8
Vanilla Barrel Cream Ale 5.5% lexington brewing, KY	10
(Large Format Beers Available - ask us!)	

flights

Tequila Flight (Don Fulano) • blanco, • reposado, • anejo	25
Old Forester Flight • 1870, • 1897, • 1910	21
Sake Flight • hakkaisan, • kunizakari, • dragon god	27
Japanese Whisky Flight • iwai 45, • toki, • nikka coffey grain	25
Whisky "Omakase" bartender's choice of premium Japanese whisky	50

sweets

P.M.S. *fresh baked - please allow up to 20 minutes*	10	Pop Ice Cream Flight	4•12
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		four scoops of our house made ice cream - ask your sever for today's selection of flavors!	
Coconut Pudding (Tembleque)	10	Pumpkin Creme Pie	10
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with toasted coconut ice cream		Kabocha mousse, maple chantilly, fall spiced streusel, valrhona chocolate shavings, soy sauce caramel	

team

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
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