dinner

11.4.26
@sushipopoviedo

seafood + chops
sushi pop

greens & beans *start here!*

Seaweed 8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame

Pop Salad* 8
baby greens, cucumber, carrots, radish, house ginger dressing

Edamame* 7
add crispy garlic +1
add togarashi pepper +1
add truffle oil +1
add fresh grated parmesan +1
add everything +4

Upcoming News & Events
Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accomodate any severe allergies

cold tastings *or here!*

Tuna Tataki* 20
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

Toro Jam* 25
torched bluefin belly, bacon jam, tosa soy, fried shallots

23 ***Kanpachi Truffle**
great amberjack, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno

20 ***Salmon Yum Yam**
kaffir lime fish sauce, garlic oil, mint, cilantro, pickled red onion, sesame, caramelized shallots, ginger scallion salsa

hot tastings *go here next!*

Chicken Wings 17
Vietnamese Style - caramelized fish sauce, pickled jalapeno, crispy garlic, roasted peanuts
or
Korean Style - gochujang sauce, scallions, sesame seeds

Shrooms* 18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast points

Banh Mi Bao Buns 15
pork belly, carrot, pickled daikon, jalapeno, micro cilantro

17 **Buffalo Rock Shrimp**
tempura fried, spicy tobanjan aioli, blue cheese, chives

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

25 ***Cajun Persuasion**
blackened pan seared fish of the day, rock shrimp, viet-cajun broth, fried thai basil, bacon jam, kaffier lime oil

add **steamed rice** +3 **ginger scallion rice** +4

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Mukimi* freshly shucked scallop 14•21
Hamachi* japanese yellowtail 12•18
Kanpachi* great amberjack 12•18
Buri* mature yellowtail 14•20
Madai* japanese sea bream 12•18
Shima Aji* japanese striped jack 12•18
Ora Sake* ora king salmon 12•18
Sake* atlantic salmon 10•15
Maguro* bigeye tuna loin 12•18
Unagi freshwater eel 10•15
Ikura* fresh marinated salmon roe 22•32

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

***Freshly Shucked Hokkaido Scallop** 15•22
truffle butter
***Japanese Sea Bream** 13•19
sambal vinaigrette, thai basil
***Japanese Great Amberjack** 13•19
kizami wasabi, thai basil
***Japanese Striped Jack** 13•19
pickled fennel salsa
***Japanese Yellowtail Belly** 14•20
jalapeno soy, lime zest, micro cilantro
***King Salmon Belly** 14•20
ginger shallot salsa
***Seared King Salmon** 13•19
barrel aged maple syrup, smoked salt, chives
Seared A5 Wagyu Beef 16•24
truffle salt, red wine soy reduction

moriawase

beautifully curated selections of today's fish & shellfish

35 ****Mini Premium Tokushu**
an assortment of Chef's choice of nigiri specials *(5 pieces)*

30 ****Chirashi**
an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

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

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

all moriawase are served with fresh wasabi & japanese soy sauce allow up to 30 minutes for moriawase

roll out *finish up down here!*

premium upgrades from low sodium soy sauce, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Japanese Soy 4 House Sriracha 4

Black Dragon* 19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori

Top Up** 18
salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions

Hamachi Hero** 19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

Luci Roll* 19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil

****Ceviche** 19
hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime

***Thailicious** 19
tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin

Surf & Turf 30
lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, spicy sambal, parmesan

***High Roller** 25
tuna, avocado, brown butter panko, topped with big eye tuna, truffle mayo, fried scallion, chives

19 ****Royal Treatment**
lump crab, tempura flakes, sweet chili sauce topped with salmon, ginger- shallot salsa, micro sprouts

20 **Anaconda**
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & creme fraishe, kabayaki, toasted sesame

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

18 **Fish & Chips Roll**
beer battered fish, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

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*

nomimono

@sushipopoviedo

seafood + chops sushi pop

cocktails

1919 Negroni 16
clarified milk punch, rice washed empress gin, campari, sweet vermouth, clementino, orange

***Comfortably Numb** 15
(fruity, citrus foward, mild spice)
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

The Daily Booze 16
(floral, citrus forward)
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc

***Grow a Pear** 16
(fall spiced, citrus forward, crisp)
ginger & rosemary infused gin, spiced pear shrub, elderflower liqueur, domaine canton, lemon, egg white

'Guava' mente 15
(clarified, sweet & spice)
corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk

Ash & Citrus 16
(spirit forward, resinous)
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup

Seasonal Saigon Martini 16
(creamy, indulgent)
vietnamese coffee, wheatly vodka, vanilla, toasted sesame orgeat, creme de cacao, sea salt

Pastelito 17
(tropical, nostalgic)
brown butter rum, chinola guava, velvet falernum, amaro nonino, guava shrub, lime, tiki bitters, cheese foam

Mi-So-Fuji 16
(crisp, refreshing, citrus forward)
toki japanese whiskey, apple-miso syrup, umami bitters, soda

bubbles

Brut, *Blanc de Blanc,* Grandial, FR 10•40
Brut Rose, Francois Montand, FR 12•48
Prosecco, Ca' Stele, IT 12•48

non alcoholic

Soda pop	4
cherry coke • diet coke • ginger ale • sprite	
Ramune select flavors of japanese soda	6
Vietnamese Iced Coffee strong & sweet	6
Thai Tea served over ice	6
Mocktail Thai chili mango limeade	8
Green Tea Service serves two	6
French Press Coffee service serves two	9
Non-Alcoholic Sapporo 00	7

Ask your server or bartender to see our full spirits list

sake

(junmai) honjozo

Hakkaisan Tokubetsu 17•46•85
Amabuki "Black Rice" 21•52•98

(junmai) ginjo

White Sun 24•66•123
Dragon God 17•47•86

nigori

Kunizakari 14•34•68
Dasai 50 Blue 12•32•60
Snow Maiden 12•28•56

(junmai) daiginjo

Dassai 45 21•58•107
Tears of Dawn 19•53•99
Koimari 26•72•132
Dragonfly 339

Bucket 'o Sake
3pack • 6pack
35 • 70
kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box

single serves

9 **'Demon Slayer' Juice Box** *180ml*
17 **'Way of the Warrior' Can** *180ml*
22 **Kikusui Perfect Snow** *180ml*
23 **I Love Sushi** *180ml*
28 **Kikusui Sparkling** *180ml*
25 **Kikusui Black Can** *180ml*
18 **Kikusui Gold Can** *180ml*

glass • half bottle • bottle

white wine

Rose Campuget 10•40
Costières de Nîmes, FR
Sauvignon Blanc Wither Hills 10•40
Marlborough, NZ
Fiano Feudi Salentini 10•40
Puglia, IT
Riesling Heinz Eifel 'Shine' 13•52
Rheinhessen, Germany
Chenin Blanc 'Curator' 10•40
Swartland, South Africa
Chardonnay Raeburn 16•64
Russian River Valley, CA

Skin Contact 'Orange' Blend Reunis
'when life gives you oranges'
10•40
Vin de France, FR

red wine

Pinot Noir Domaine Rudel 11•44
Pays d'Oc, FR
Ciliegiolo Badia a Coltibuono 12•48
Tuscany, IT (Served Chilled)
Grenache Soleil 12•48
Rhone, FR
Cabernet Sauvignon 'Showdown' 11•44
Central Valley, CA
Cabernet Sauvignon BACA 18•72
Napa Valley, CA

Pinot Noir Domaine Faiveley
Le Clos Du Roy - Premier cru
3oz 19•38•156
Bourgogne, FR
Coravin Pour

draft beer

Sapporo 5% 8
japanese lager

Belgian Tripel 7.5% 12
st. bernardus, watou, belgium

Sun Haze IPA 5.5% 11
sun lab brewing, bradenton, FL

Rollin' Derby Red Ale 5% 10
florida ave brewing, tampa, FL

7 Layer Milk Stout 5.5% 12
bowigens beer company, FL

packaged beer

Ace Pumpkin Cider 5% 8
california cider co.

-196 Vodka Seltzer 5.5% 7
beam suntory import co.

Sorry Umami IPA 6.5% 15
yoho brewing, japan

Lucky Chicken Red IPA 5.5% 12
kizakura brewing, kyoto, Japan

Ginga Kogen 5.5% 15
nishi waga, Japan

flights

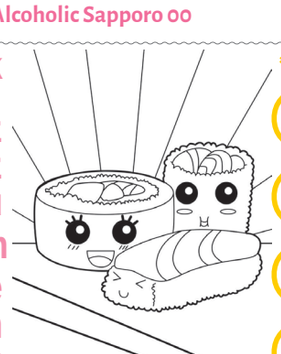
30 **Tequila Flight**
•blanco, •reposado, •anejo
27 **Sake Flight**
•hakkaisan •kunizakari, •dragon god
25 **Japanese Whisky Flight**
•Fuji, •toki, •nikka coffey grain
50 **Whisky 'Omakase'**
bartender's choice of Japanese whisky
25 **Michter's Whiskey Flight**
•rye, •bourbon, •sour mash

sweets

P.M.S. 10 **fresh baked - please allow up to 20 minutes**
chocolate & peanut butter lava cake, salted caramel ice cream, berry coulis

12 **Kabocha Flan**
spiced kabocha cake, vanilla bean crème fraîche, chantilly

kizzumenu



Chicken Breast *(sm • lrg)* 8 • 16
tempura fried or sautéed served over white rice or noodles

Jumbo Local Shrimp *(three • six)* 12 • 22
tempura fried or sautéed served over white rice or noodles

Pan Seared King Salmon *(sm • lrg)* 17 • 34
served over white rice or noodles

Side of White Rice 3

Side of Udon Noodles 5

+***add*** *a side of veggies to any plate* 3

+***add*** *three fried shrimp to any plate* 10

team

Chef | Owner
Chau Trinh
General Manager
Joseph Boyer
AGM | Event Coordinator
Daniela Vanegas
Sous Chef
Luis Rivera
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