

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

nigiri & sashimi

2 pieces with rice or 3 pieces without rice	
Ikura soy marinated salmon roe	11 • 15
Hata grouper	8 • 12
Shima Aji japanese skip jack	11 • 15
Akami bluefin tuna lean	12 • 18
Chutoro bluefin tuna semi-fatty belly	15 • 22
Otoro bluefin tuna full-fatty belly	18 • 27
Madai japanese red seabream	11 • 15
Suzuki striped bass	8 • 10
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

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	
Bluefin Toro Handroll	16
bluefin toro tartare, masago, shallots, topped with wasabi peas	
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	

*item fully cooked

**item is or can be made gluten free

cold tastings

Vitamin Sea	16	Golden City	16
grouper, thai chili nuac mam, mint, caramelized shallot, orange, yuzu, garlic oil		togarashi-shoyu torched hokkaido scallop, aji amarillo leche de tigre, persimmon, cilantro, parsley oil	
I Sea Sun-Rice	16	Bluefin Tasting	37
salmon tartare, blue lump crab, ikura, nori crispy rice 'chips'		sashimi 2 piece each bluefin otoro, chutoro, and akami, served with fresh wasabi, house pickled sunchokes and imported japanese soy	
Seared Sake Toro	16	• add kama toro +15 • add bluefin toro tartare +12	
blow torched salmon belly, bourbon barrel aged bliss maple, smoked salt, ikura, chives			

KFC	14	Almond Joy **	22
korean fried chicken wings tossed in gochujang sauce, chives, sesame seeds		porcini seared sea scallops with seared shiitake, almond cream, walnut oil, toasted almonds	
Buffalo Rock Shrimp	15	Thailicious **	17
tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks		panko encrusted snowy grouper, mango papaya salad, roasted shishito vinaigrette, toasted almonds, fried rice paper	
Krispy Kama medium	14	add ginger scallion rice +4	
fried bone in grouper jaw, green thai curry sauce			
add coconut rice	+4		

nigiri specials

2 pieces per order topped by the chef		chef's daily assortment of the freshest fish	
Hotategai**	10	The Works ** (20-22 pcs) available after Happy Hour	78
lemongrass xo, evoo, maldon salt, chives		an assortment of Chef's choice of daily catch sashimi and nigiri with toppings and sauces, served with fresh wasabi, house pickled sunchokes and imported soy	
Unagi	10		
bacon jam, kabayaki, white sesame seeds			
Salmon Belly**	10		
ginger shallot salsa, sprouts			
Sumōkusāmon	10		
creme fraiche, chives, everything spice			
Bluefin Kama Toro	18	Sashimi Life ** (12 pcs)	43
kizami wasabi		an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	
Yellowtail Belly	10		
jalapeno lime zest sauce, cilantro			
Shima Aji	12		
umeboshi, shiso			
Suzuki	10	Chirashi	36
asian relish, micros		assortment of sashimi atop sushi rice with a variety of toppings and sauces, pickled vegetables, and roe served with fresh wasabi and imported soy	
Madai**	12		
jalapeno yuzu kosho, scallions			
Seared Tuna Belly	10		
crying tiger, chives			
A5 Miyazaki Wagyu	16		
red wine reduction, truffle salt, chives			
Bluefin Tartare	14		
masago, shallots, topped with wasabi peas			

Mama's Hot Sauce	3	Pickled Sunchoke	3	Japanese Soy	4	Fresh Wasabi	4	Root Wasabi	15
Ceviche **	17	Anaconda 2.o*	16						
hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado							
Wasabi Akami	21	Acevichado**	16						
spicy tuna tartare, shiso, wasabi peas, topped with bluefin akami, wasabi honey soy, micros		tempura grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro							
Luci Roll	17	TopUp	16						
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions							
Nikkei Maki	17	Pear-pressure	16						
tempura grouper, kampyo, kewpie, topped with seared hamachi, jalapeno, aji verde sauce		salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives							
Honey Baked Ham 5pc	17								
cold smoked salmon, mango, potato chips, topped with blow-torched salmon, bourbon barrel aged bliss maple, smoked salt, ikura, chives									

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
Lunazul tequila, Pierre Ferrand dry curacao, lemon bitters, yuzu - lime juice, blueberry togarashi syrup

Netami 18
Angel's Envy Rye, cacao nib syrup, Avera 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 Whisky Fight 25
Toki, Fuji, Nikka Coffey Malt

Whisky Omakase 50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr

premium pours 2 OZ

bourbon & other whiskey

Willett Pot Still Reserve	15
Rowans Creek	14
Larceny Small Batch	12
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Rabbit Hole Dareringer	23
Rabbit Hole Heigold	18
Wild Turkey Longbranch	10
Wild Turkey Rare Breed	18
Basil Hayden	14
Old Forester 1920	18
Redemption 9yr	25
Widow Jane	18
Wiseman	15
Makers Mark Cask Strength	12
Old Grand Dad 114	11

Elijah Craig small batch	12
Woodford	12
Highwire Distilling	28
Michters Small Batch	14

rye whiskey

Willett Rye Small Batch	18
High West Double Rye	12
Michters Rye	16
Whistle pig 15yr	68
Whistle Pig 12yr	40
Whistle Pig 10yr.	20
Elijah Craig Rye	12
Angles Envy Rye	25
Highwire Distilling	15

japanese whisky

Akashi	15
Yamazaki 12 yr	50
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki 21 yr	85
Hibiki Japanese Harmony	28
Nikka From the Barrel	25
Nikka Coffey Grain	24
Nikka Coffey Malt	27
Shibui Grain Select	17
Hakushu 12yr	50

cold sake

junmai-honjozo

Karakuchi Honjozo gl/720mL	12	68
Amabuki "Black Rice" 720ml	22	100
Matsunoi "Lone Pine" 300ml		43

junmai ginjo-ginjo

Bride of The Fox gl/300 mL/720 mL	18	51	85
Emperor's Well 300mL			54
Winter Warrior300mL			32

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

Heaven & Earth gl		25
Tears Of Dawn gl/720mL	20	--
Dassai 45 "Otter Festival" 720mL	20	95

nigori

Kunizakari 720mL	13	65
Snow Maiden 300mL		34
Murai Family 300mL	30	
Snow Angel 180mL	15	
Perfect Snow 300mL		38

specialty

Lucky Dog 180mL juicebox <i>junmai</i>	14
Snow Angel 180mL sake cup <i>nigori</i>	15
Nakagawa Pure Grain 180mL sake cup <i>junmai</i>	25
Kikusui Nama 200ml can <i>nama-genshu</i>	18
Tozai Plum Wine gl	12 ● 46
Bushido 180mL can <i>ginjo genshu</i>	14
Little Sumo 200mL <i>junmai genshu</i>	12

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 raspberry berliner weisse 4.2%	
Tactical Brewing stairway to nothing IPA 6.5%	

bottled beer

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

happy hour every day 5:00 - 6:00

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	--
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
Red Blend Tarot Rosso, South Australia '19	12	45

bubbles

Prosecco Ca'stele, Italy	9	32
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	
green tea loose leaf matcha 5	

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