



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 accommodate any severe allergies

cold tastings *or here!*

*Madai Tasting** sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, apple, garlic chips, micro greens	21
*Cobia Yuzu cobia, yuzu miso aioli, kimchi puree, fried shallots, starfruit, cilantro	19
*Scallop Crudo hotategai scallop from hokkaido bay, orange supreme, blood orange ponzu, cucumber, fennel, chives	18

add japanese 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
Bourbon Miso Ribeye 13 ounce seared ribeye topped with bourbon miso chimichurri, crispy onions	45

Add Asparagus +6

*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19
*Suzuki Carpaccio striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	18
*Salmon Belly 3 Ways** ora king salmon belly topped with sambal vinaigrette, ginger shallot salsa, fennel salsa	19
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18
Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11
Pan Seared Duck pho spiced pan seared duck breast, cranberry agrodolce, thai basil, roasted kabocha puree, brown sugar soy, caramelized pearl onion	24

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Suzuki japanese striped bass	10 • 15
*Madai japanese sea bream	12 • 17
*Shima Aji japanese striped jack	12 • 18
Hamachi japanese yellowtail	12 • 18
*Kanpachi great amberjack	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
*Uni japanese sea urchin	24 • 36

add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*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 A5 Wagyu Beef truffle salt, red wine soy reduction	16 • 24

moriawase

beautifully curated selections of today's freshest fish

*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	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
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

premium upgrades from low sodium soy, wasabi & ginger

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
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18
Fish & Chips Roll beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	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	33
Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame	18
*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	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 (citrus forward, herbacious, light) 14 green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	
Linen Lane (citrus, sweet, floral) 15 gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float	
Momo (citrus forward, floral, refreshing) 14 roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile	
Verano Aki' (citrus forward, warm spice, fruity) 14 all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters	
"Guava" mente (clarified, sweet & light spice) 14 corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo	
Final Destination (citrus forward, tropical) 14 lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime	
Burakkuberi (fruity, blackberry pie) 14 old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon	
A Clockwork Orange (spirit forward, rich, savory) 16 duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters	
Tokyo Tea (spirit forward, smoky) 15 smoked black tea-infused toki whisky, lemon oleo, sakura bitters	
Smoking Gun (smoked, spirit forward, warm) 16 barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara	
Seasonal Saigon Martini (creamy, rich, indulgent) 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	(junmai) ginjo Narutotai 20•48•95 White Sun 24•58•110 Dragon God 17•40•79	(junmai) daiginjo Dassai 45 19•46•92 Tears of Dawn 24•58•114 Koimari 26•62•123
a Onda 88 14•33•65 Hakkaisan Tokubetsu 17•46•79 Amabuki "Black Rice" 21•52•98		

k nigori

e Snow Maiden 12•28•56 Kunizakari 14•34•68 Dasai 45 20•47•93
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&

glass • 11oz carafe • bottle

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

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

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

S

bourbon & other

p Booker's "Mighty Fine Batch" 30	
i Blanton's 25	
r Noah's Mill 20	
i Smooth Ambler Contradiction 16	
t Knob Creek 9yr 18	

rye whiskey

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

japanese whisky

Suntory "Tokii" 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•
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

bubbles

Blanc de Blancs , jean louis cuvee, brut, FR 11•44
Brut Sparkling Rose , francois montand, FR 12•48
Prosecco , ca' stele, extra sec, IT, n/v 12•45

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% 8 kirin brewery ltd, tokyo, JP
Belgian Tripel 7.5% 12 st. bernardus, watou, belgium
Jungle Juice Berliner Weisse 8% 13 parish brewing co., broussard, LA
7 Layer Milk Stout 5.5% 12 bowigens beer co, casselberry, FL
Robonaut Red Ale 5.5% 10 playalinda brewing, titusville, FL
Bourbon Barrel Cherry Wheat 8% 11 lexington brewing, KY
Graphic Hybrid IPA 5.3% 11 gulf stream brewing, FL

packaged beer

Kirin Light 3.2% 7 kirin brewery ltd, tokyo, japan
Hitachino Nest Red Rice 7% 13 kiuchi brewing, Naka, JP
Raspberry lemonade Cider 5.5% 8 3 Daughters Brfewery St. Pete, FL
Vanilla Barrel Cream Ale 5.5% 10 lexington brewing, KY
Lucky Chicken Red IPA 5.5% 12 kizakura brewing, kyoto, japan
Ginga Kogen 5.5% 15 wagadake, japan

(Large Format Beers Available - ask us!)

flights

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

sweets

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

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