



greens & beans *start here!*

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Seaweed</b><br>ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame | 8  |
| <b>Pop Salad**</b><br>baby greens, cucumber, carrots, radish, house ginger dressing          | 8  |
| <b>Edamame**</b><br>sea salt                                                                 | 7  |
| sautéed garlic                                                                               | 8  |
| togarashi pepper & sautéed garlic                                                            | 8  |
| truffle salt                                                                                 | 8  |
| truffle salt & sautéed garlic                                                                | 9  |
| 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!*

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>*Pineapple Under The Sea</b><br>hokkaido scallops, mint kosho, pineapple aji amarillo sauce, tajin, shiso, chive oil, pickled mango | 17 |
| <b>*Hamachi Truffle</b><br>yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno        | 19 |
| <b>*Bluefin Tuna Tasting**</b><br>sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke      | 43 |

hot tastings *go here next!*

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>KFC</b><br>korean fried chicken wings, gochujang, scallions, toasted sesame                                                               | 15 |
| <b>Seared Octopus</b><br>pan seared octopus,squid ink mole, charred eggplant puree, dehydrated shina soba, mojo vinaigrette, alfalfa sprouts | 21 |
| <b>Pork Gyoza</b><br>ground pork, kimchi, soy vinegar dipping sauce                                                                          | 13 |
| <b>Shrooms**</b><br>artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point                 | 18 |

|                                                                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>*Salmon Yum Yam</b><br>kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, orange, fresno chilis, sesame, caramalized shallots | 19 |
| <b>*Tuna Tataki</b><br>seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens                                               | 19 |
| <b>*Madai Tasting</b><br>japanese seabream, cucmber fennel, carmalized shallots, fuji apple, su miso saiko, aji amirillo sauce                               | 22 |

|                                                                                                                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Buffalo Rock Shrimp</b><br>tempura fried, spicy tobanjan aioli, blue cheese crème, celery                                                                                                              | 17    |
| <b>Pan Seared Fish Of The Day**</b><br>pan seared fish, sizzly kale, seasonal pickled vegetable, miso yuzu kosho cream, anchiote oil, garlic chips<br><i>add steamed rice or ginger shallot rice</i> +3/4 | 19    |
| <b>A5 Wagyu Beef Ishiyaki **</b><br>cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu                                                                          | 21/oz |

nigiri & sashimi *then do this stuff!*

|                                                              |       |
|--------------------------------------------------------------|-------|
| <i>2 pieces with rice • 3 pieces without rice</i>            |       |
| <b>*Hotategai</b> hokkaido scallop                           | 10●15 |
| <b>*Kinmedai</b> golden eye snapper                          | 14●21 |
| <b>*Kanpachi</b> great amberjack                             | 12●18 |
| <b>*Isaki</b> three line grunt                               | 14●21 |
| <b>*Hamachi</b> japanese yellowtail                          | 12●18 |
| <b>*Madai</b> japanese sea bream                             | 12●18 |
| <b>*Shima Aji</b> japanese striped jack                      | 12●18 |
| <b>*Maguro</b> bigeye tuna                                   | 11●16 |
| <b>*Sake</b> ora king salmon                                 | 12●18 |
| <b>*Akami</b> bluefin tuna loin                              | 14●21 |
| <b>*Chutoro</b> bluefin tuna semi fatty belly                | 17●25 |
| <b>*Otoro</b> bluefin tuna belly                             | 19●29 |
| <b>Unagi</b> freshwater eel                                  | 10●15 |
| <b>*Ikura</b> house marinated salmon roe                     | 12●18 |
| <b>*Botan Ebi</b> canadian spot prawn <i>(1pc per order)</i> | 9●9   |
| <b>*Uni</b> japanese sea urchin                              | 24●36 |

nigiri & sashimi specials

|                                                                                             |       |
|---------------------------------------------------------------------------------------------|-------|
| <i>garnished to accentuate each fish's natural flavor</i>                                   |       |
| <b>*Freshly Shucked Scallop</b><br>lemongrass xo, maldon salt, evoo                         | 15●22 |
| <b>*Golden Eye Snapper**</b><br>yum yam dust                                                | 15●22 |
| <b>*Japanese Sea Bream*</b><br>cucumber fennel, thai basil                                  | 13●19 |
| <b>*Japanese Striped Jack</b><br>scallion chimichurri                                       | 13●19 |
| <b>*Japanese Great Amberjack</b><br>green kosho                                             | 13●19 |
| <b>*Japanese Yellowtail Belly</b><br>jalapeno soy, lime zest, micro cilantro                | 13●19 |
| <b>*Ora King Salmon Belly **</b><br>ginger shallot salsa, daikon sprouts                    | 13●19 |
| <b>*Seared King Salmon Belly **</b><br>bourbon barrel aged maple syrup, smoked salt, chives | 13●19 |
| <b>*Japanese Mackerel **</b><br>ginger shallot salsa, garlic chip                           | 13●19 |
| <b>Seared A5 Wagyu Beef</b><br>truffle salt, red wine soy reduction                         | 16●24 |

moriawase

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

roll out *finish up down here!*

|                                                                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>*Ceviche **</b><br>hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge | 18 |
| <b>Curry No Hurry</b><br>tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion     | 19 |
| <b>*Top Up</b><br>ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions                                  | 18 |
| <b>*Bangkok Dangerous</b><br>salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros                            | 18 |
| <b>*Royal Treatment**</b><br>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 &amp; ginger</i>                                                                                                                   |                                 |                                                                                                                                                    |                           |
| <b>Fresh Wasabi</b> 6                                                                                                                                                              | <b>Tableside Wasabi Root</b> 16 | <b>Pickled Sunchokes</b> 4                                                                                                                         | <b>Mama's Hot Sauce</b> 4 |
| <b>*Sesame Tuna</b><br>tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint                                                         | 18                              | <b>*El Gaucho</b><br>tempura fried local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri              | 28                        |
| <b>*Luci Roll</b><br>tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil                                      | 18                              | <b>Anaconda 2.0</b><br>tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame | 18                        |
| <b>Kissed By Fire</b><br>lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives                     | 18                              | <b>*Hamachi Hero</b><br>yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion                      | 19                        |
| <b>*Thailicious</b><br>tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin | 19                              | <b>*Black Dragon</b><br>eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori                            | 19                        |
| <b>Fish &amp; Chips Roll</b><br>beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar        | 18                              | <b>*White Cloud</b><br>lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives               | 21                        |

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

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Eternal Hour</b> <i>(bright, festive, tart)</i>                                                                             | 14 |
| wheatley vodka, lemon, cranberry cinnamon orgeat, velvet falernum, italicus, blanc de blanc                                    |    |
| <b>Kyoto Kingston</b> <i>(bright, botanical, spiced)</i>                                                                       | 14 |
| roku gin, domaine de canton ginger liquor, hibiscus tea, lime, fee foam, nutmeg                                                |    |
| <b>"Guava" mente</b> <i>(clarified, sweet &amp; light spice)</i>                                                               | 14 |
| corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo                               |    |
| <b>Chai Town Hustle</b> <i>(citrus, fruity, sessionable)</i>                                                                   | 15 |
| tinkermans gin, amaro montenegro, lemon, chai tea demerara, angostura bitters, egg white                                       |    |
| <b>Spice Spice Baby</b> <i>(blackberry pie)</i>                                                                                | 14 |
| orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial |    |
| <b>Autumn In The Tropics</b> <i>(citrus, fruity, sessionable)</i>                                                              | 14 |
| diplomatico reserva, chinola passionfruit, mango, all spice dram, lime, demarara syrup, bitters                                |    |
| <b>A Clockwork Orange</b> <i>(spirit forward, rich, savory)</i>                                                                | 16 |
| duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters                                         |    |
| <b>Resting Witch Face</b> <i>(seasonal, baking spiced)</i>                                                                     | 14 |
| old forester rye, liquor 43, domaine canton, spiced pumpkin puree, lemon, egg white                                            |    |
| <b>Nutty by Nature</b> <i>(nutty, spirit forward, rich)</i>                                                                    | 14 |
| vietnamese coffee infused los vecinos mezcal, nux alpina walnut liquor, giffard banana, banana demerara, orange bitters        |    |
| <b>Smoking Gun</b> <i>(smoked, spirit forward, warm)</i>                                                                       | 16 |
| barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara             |    |
| <b>Seasonal Saigon Martini</b> <i>(creamy, rich, indulgent)</i>                                                                | 14 |
| vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt                           |    |
| <b>Give me S'more</b> <i>(seasonal, spirit forwrd, rich)</i>                                                                   | 15 |
| mash and mallow smore whisky, old forester rye, mole bitters, creme de cacao                                                   |    |

## bubbles

|                                                     |       |
|-----------------------------------------------------|-------|
| <b>Blanc de Blancs</b> , jean louis cuvee, brut, FR | 11●44 |
| <b>Brut Sparkling Rose</b> , francois montand, FR   | 12●48 |
| <b>Sparkling Rose</b> , hampton water, FR           | 15●60 |
| <b>Prosecco</b> , ca' stele, extra sec, IT, n/v     | 12●48 |

## n/a bev

|                                               |     |
|-----------------------------------------------|-----|
| <b>Soda pop</b>                               | 4   |
| cherry coke ● diet coke ● ginger ale ● sprite |     |
| <b>Ramune</b> select flavors of japanese soda | 6   |
| <b>Redbull</b>                                | 4.5 |
| <b>Thai Tea</b> served over ice               | 6   |
| <b>Vietnamese Iced Coffee</b> strong & sweet  | 6   |
| <b>Mocktail</b> Thai chili mango limeade      | 8   |
| <b>Green Tea Service</b> serves two           | 6   |
| <b>French Press Coffee service</b> serves two | 9   |

## sweets

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| <b>P.M.S.</b> <i>*fresh baked - please allow up to 20 minutes*</i>                                    | 10   |
| chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder |      |
| <b>Carrot Cake Bread Pudding</b> <i>*fresh baked - please allow up to 20 minutes*</i>                 | 12   |
| grand marnier cream cheese gelato, candied walnuts, spiced carrot                                     |      |
| <b>Pop Ice Cream Flight</b>                                                                           | 4●12 |
| four scoops of our house made ice cream - ask your server for today's selection of flavors!           |      |

## (junmai) honjozo

|                                         |           |
|-----------------------------------------|-----------|
| <b>Hakkaisan Tokubetsu</b>              | 17●46●85  |
| <b>Amabuki "Black Rice"</b>             | 21●52●98  |
| <b>Onda 88</b>                          | 14●38●70  |
| <b>Kunizakari</b>                       | 14●34●68  |
| <b>Dasai 45</b>                         | 23●63●117 |
| <b>Snow Maiden</b>                      | 12●28●56  |
| <div>glass ● half bottle ● bottle</div> |           |

## bourbon & other

|                                           |    |
|-------------------------------------------|----|
| <b>Booker's "Master Distillers Batch"</b> | 35 |
| <b>Blanton's</b>                          | 25 |
| <b>Woodford Madeira Cask</b>              | 45 |
| <b>James Pepper</b>                       | 15 |
| <b>Henry Mckenna 10yr</b>                 | 18 |
| <b>Whistle Pig Snout to Tail 10yr</b>     | 25 |
| <b>Bardstown High Wheat</b>               | 16 |
| <b>Elijah Craig 18yr</b>                  | 50 |
| <b>Maker Keepers Release</b>              | 23 |
| <b>Old Forester Birthday</b>              | 65 |

## Wines by the Bottle & Full Spirits List Available - Please Ask your Server

### white wine

|                                                         |       |
|---------------------------------------------------------|-------|
| <b>Rose</b> , mirabeau, provance, FR                    | 12●48 |
| <b>Dry Riesling</b> , wittman, rheinhessen, GER         | 16●64 |
| <b>Riesling</b> , dr. loosen, mosel, GER                | 13●52 |
| <b>Pinot Grigio</b> , terre di rai, Italy               | 12●48 |
| <b>Chenin Blanc</b> l'ecole 41, yakama valley, WA       | 14●56 |
| <b>Sauvignon Blanc</b> , le petit connetable, loire, FR | 13●52 |
| <b>Sauvignon Blanc</b> , mohua, marlborough, NZ         | 14●56 |
| <b>Vinho Verde</b> , joao ramos, loureiro, PT           | 13●52 |
| <b>Chardonnay</b> , raeburn, russian river valley, CA   | 16●64 |

### draft beer

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Coors Light</b> 4.2% coors breweing, golden CO               | 6  |
| <b>Guava Waves Wheat Ale</b> 5.5% no seasons brewing, miami FL  | 11 |
| <b>Hitachino Nest Pirika IPA</b> 4.5% kiuchi brewery, japan     | 15 |
| <b>Sun Haze IPA</b> 5.5% sun lab brewing, bradenton, FL         | 11 |
| <b>Fruited Berliner Weisse</b> 5.6% parish brewing co., LA      | 12 |
| <b>Belgian Tripel</b> 7.5% st. bernardus, watou, belgium        | 12 |
| <b>Robonaut Red Ale</b> 5.5% playalinda brewing, titusville, FL | 10 |
| <b>7 Layer Milk Stout</b> 5.5% bowigens beer company, FL        | 12 |

## (junmai) ginjo

|                                       |           |
|---------------------------------------|-----------|
| <b>Narutotai</b>                      | 19●52●96  |
| <b>White Sun</b>                      | 24●66●123 |
| <b>Dragon God</b>                     | 17●47●86  |
| <b>Kiminoi "Emperor's Well"</b>       | 21●57●104 |
| <b>"Demon Slayer" Juice Box</b> 180mL | 9         |
| <b>"Way of the Warrior" Can</b> 180mL | 17        |
| <b>I Love Sushi</b> 180mL             | 23        |
| <b>Kikusui Gold Can</b> 180mL         | 18        |
| <b>Kikusui Black Can</b> 180mL        | 25        |
| <b>Kunizakari Nigori</b> 200mL        | 13        |

## rye whiskey

|                                 |    |
|---------------------------------|----|
| <b>Bardstown Rye</b>            | 18 |
| <b>Russels 6yr</b>              | 13 |
| <b>Whistle Pig 12yr</b>         | 40 |
| <b>Whistle Pig 15yr</b>         | 56 |
| <b>High West Midwinter Dram</b> | 45 |
| <b>Sazerac</b>                  | 12 |

## (junmai) daiginjo

|                            |           |
|----------------------------|-----------|
| <b>Dassai 45</b>           | 21●58●107 |
| <b>Tears of Dawn</b>       | 19●53●99  |
| <b>Koimari</b>             | 26●72●132 |
| <b>Dassai 23 Type Blue</b> | 44●119    |
| <b>Dragonfly</b>           | 339       |

Bucket 'o Sake (3pack ● 6pack)  
35 ● 70

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

## japanese whisky

|                                      |    |
|--------------------------------------|----|
| <b>Takamine 8yr</b>                  | 25 |
| <b>Suntory "The Hakushu" 12yr</b>    | 60 |
| <b>Ichiro's "Malt &amp; Grain"</b>   | 25 |
| <b>Oku Aizu</b> <i>(rice whisky)</i> | 28 |
| <b>Suntory "The Yamazaki" 12yr</b>   | 60 |
| <b>Hibiki Harmony</b>                | 25 |

That Boutique-Y Whisky *(10z pour)* 26

### red wine

|                                                           |       |
|-----------------------------------------------------------|-------|
| <b>Pinot Noir</b> planet oregon, willamatte valley, OR    | 14●64 |
| <b>Pinot Noir</b> calera, central coast, CA               | 16●64 |
| <b>Malbec</b> , tilia, mendoza, AR                        | 12●48 |
| <b>Red Blend</b> tapestry, paso robles, CA                | 14●56 |
| <b>Beaujolais</b> mommessin, beaujolais, FR               | 15●60 |
| <b>Cabernet Blend</b> chockablock by ghostblock, napa, CA | 15●60 |
| <b>Cabernet</b> greenwing, columbia valley, WA            | 15●60 |
| <b>Non Alcoholic Cabernet</b> , luminara, napa valley, CA | 14●56 |

### packaged beer

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| <b>-196 Vodka Seltzer</b> 5.5% beam suntime import co.                | 7  |
| <b>Miller Light</b> 4.2% coors brewing, chicago IL                    | 6  |
| <b>Hitachino Nest Red Rice</b> 7% kiuchi brewing, Naka, JP            | 13 |
| <b>Sorry Umami IPA</b> 6.5% yoho brewing, japan                       | 15 |
| <b>Strawberry Apple Cider</b> 5% ciderboys brewing, central wisconsin | 8  |
| <b>Lucky Chicken Red IPA</b> 5.5% kizakura brewing, kyoto, japan      | 12 |
| <b>Ginga Kogen</b> 5.5% wagadake, japan                               | 15 |
| <b>Pumpkin Ale</b> 5.9% myth k brewing                                | 15 |
| <b>Vanilla Barrel Cream Ale</b> 5.5% lexington brewing, KY            | 10 |

## flights

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>Tequila Flight</b><br>● blanco, ● reposado, ● anejo                     | 30 |
| <b>Sake Flight</b><br>● hakkaisan, ● kunizakari, ● dragon god              | 27 |
| <b>Japanese Whisky Flight</b><br>● Fuji, ● toki, ● nikka coffey grain      | 25 |
| <b>Whisky "Omakase"</b><br>bartender's choice of premium Japanese whisky   | 50 |
| <b>10 Year Whisky Flight</b><br>● henry mckenna ● eagle rare ● whistle pig | 25 |

## team

|                                                                                                                      |                          |
|----------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Chef   Owner</b>                                                                                                  | <b>Chau Trinh</b>        |
| <b>General Manager</b>                                                                                               | <b>Michael Fernandez</b> |
| <b>AGM   Events Coordinator</b>                                                                                      | <b>Daniela Vanegas</b>   |
| <b>Sous Chef</b>                                                                                                     | <b>Luis Rivera</b>       |
| <b>Bar Manager</b>                                                                                                   | <b>Dylan Cook</b>        |
| <b>Mama</b>                                                                                                          | <b>Mai Tran</b>          |
| <b>Jack Daniels' biggest contributor</b>                                                                             | <b>Lou Waldman</b>       |
| <i>Parties of 6 or more are subject to a 20% gratuity<br/>Guest checks may only be split a maximum of three ways</i> |                          |