



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
Edamame** 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!*

*Kampachi Tasting yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, yosho kushu	19
*Bluefin Tuna Tasting** sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	43

hot tastings *go here next!*

KFC korean fried chicken wings, gochujang, scallions, toasted sesame	15
Seared Octopus kabocha squash risotto, black garlic aioli, crispy washi, sorrel.	21
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	13
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18

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

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** pan seared fish, sizzly kale, seasonal pickled vegetable, miso yuzu kosho cream, anchiote oil, garlic chips <i>add steamed rice or ginger shallot rice</i> +3/4	19
A5 Wagyu Beef Ishiyaki ** 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>	
*Hotategai hokkaido scallop	10●15
*Kinmedai golden eye snapper	14●21
*Kanpachi great amberjack	12●18
*Hamachi japanese yellowtail	12●18
*Madai japanese sea bream	12●18
*Shima Aji japanese striped jack	12●18
*Maguro bigeye tuna	11●16
*Itoyoridai golden seabream	10●20
*Sake ora king salmon	12●18
*Akami bluefin tuna loin	14●21
*Chutoro bluefin tuna semi fatty belly	17●25
*Otoro bluefin tuna belly	19●29
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●18
*Botan Ebi canadian spot prawn <i>(1pc per order)</i>	9●9
*Uni japanese sea urchin	24●36

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Freshly Shucked Scallop lemongrass xo, maldon salt, evoo	15●22
*Golden Eye Snapper** yum yam dust	15●22
Japanese Sea Bream cucumber fennel, thai basil	13●19
*Japanese Striped Jack scallion chimichurri	13●19
*Japanese Great Amberjack green kosho	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	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
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

moriawase

<i>beautifully curated selections of today's fish & shellfish</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 ** hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, 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 chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	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	*El Gaucho tempura fried local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, 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	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Thailicious tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
Fish & Chips Roll 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	*White Cloud 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

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

bubbles

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

n/a bev

Soda pop	4
cherry coke ● diet coke ● ginger ale ● sprite	
Ramune select flavors of japanese soda	6
Redbull	4.5
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

sweets

P.M.S. <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	
Mad Beets 2.0	10
goat cheese panna cottta, roasted beet cake, black pepper almonds, EVOO, maldon, thai basil	
Dirty South	12
japanese sweet potato bread pudding, toasted marshmellow, warm saigon cinnamon creme anglaise, praline ice cream	

(junmai) honjozo

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

bourbon & other

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

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

white wine

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

draft beer

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

Carrot Cake Bread Pudding

<i>*fresh baked - please allow up to 20 minutes*</i>	12
grand marnier cream cheese gelato, candied walnuts, spiced carrot	

Pop Ice Cream Flight

4●12	four scoops of our house made ice cream - ask your server for today's selection of flavors!
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(junmai) ginjo

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

rye whiskey

Bardstown Rye	18
Russels 6yr	13
Whistle Pig 12yr	40
Whistle Pig 15yr	56
High West Midwinter Dram	45
Sazerac	12

red wine

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

packaged beer

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

(junmai) daiginjo

Dassai 45	21●58●107
Tears of Dawn	19●53●99
Koimari	26●72●132
Dassai 23 Type Blue	44●119
Dragonfly	339

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

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

japanese whisky

Takamine 8yr	25
Suntory "The Hakushu" 12yr	60
Ichiro's "Malt & Grain"	25
Oku Aizu <i>(rice whisky)</i>	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky <i>(10z pour)</i>	26

team

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