



greens & beans *start here!*

Seaweeds**	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Buckwheat Noodle Salad	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
Edamame**	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	7
truffle salt	8
all of the above	10

Big News!

Gift Card Special! For every \$50 you spend get a \$10 Bonus Card! For every \$100 get \$20! Ask your server. Offer ends 12/31/2023

Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate any severe allergies

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

• Hotate Mukimi freshly shucked Hokkaido scallop	14 • 21
Hotategai Hokkaido scallop	9 • 13
Suzuki striped bass	9 • 13
Madai Japanese sea bream	10 • 15
Hamachi Japanese yellowtail	9 • 13
Shima Aji Japanese striped jack	12 • 18
Maguro bigeye tuna loin	9 • 13
Sake ora king salmon	8 • 12
Unagi freshwater eel	9 • 13
• Yuzu Tobiko flying fish roe	9 • 13
Ikura house marinated salmon roe	10 • 15
Amaebi jumbo spot prawn with fried head	22 • 33

roll out *finish up down here!*

• Gold Digger	31
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	+8
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with grouper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Acevichado**	16
tempura fried local grouper, jalapeño, avocado, crème fraîche, topped with more grouper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	

cold tastings *or here!*

• Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, orange supreme, ponzu, cucumber, fennel, chives, olive oil	
Hamachi Truffle	18
yellowtail, truffle ponzu, crying tiger sauce, serrano peppers, caramelized shallots, micro cilantro	

hot tastings *go here next!*

KFC GREAT TO SHARE!!!	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
Shrimp & "Grits"***	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, lemongrass chili crunch	
Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	
• Duck Leg Confit**	21
pan seared, pork & bean cassoulet, thai basil, cilantro	

• Suzuki Crudo	17
Japanese Striped Bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	
Sake Toro	19
seared salmon belly, maple syrup, ikura, and chives	

Cha Gio - Ma ma's Spring Rolls GREAT TO START!!!	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	

Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

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

Krispy Kama GREAT TO SHARE!!!	MP
fried local seasonal white fish collar served with nuoc cham	
+add a side of coconut or ginger-shallot rice	+4

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass XO, maldon salt, evoo	
Japanese Sea Bream	10 • 15
beni shoga salsa	
Japanese Striped Jack	12 • 18
pickled sunchoke salsa	
Striped Bass	10 • 15
red pepper kosho	
Japanese Yellowtail Belly	10 • 15
jalapeño lime zest sauce, micro cilantro	
Japanese Mackerel	10 • 15
ginger shallot salsa, garlic chip	
King Salmon Belly**	10 • 15
ginger-shallot sauce, micros	
Seared King Salmon Belly**	10 • 15
bourbon barrel maple syrup, smoked salt	
House Smoked Salmon**	10 • 15
creme fraiche, everything spice, chives	
Freshwater Eel	10 • 15
bacon jam, kabayaki, sesame seeds	

moriawase

beautifully curated selections of today's freshest fish

• Yasai Moriawase	35
all about the veggies! Ten pieces of vegetable nigiri & one veggie roll featuring products from local producers	
Tokushu Box**	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
• Premium Tokushu Box**	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	
Sashimi Life**	47
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
• Chef's Choice of Premium Sashimi**	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

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

Fresh Wasabi 5 Tableside Wasabi Root 15 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more akami	

Top Up	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
Anaconda 2.0*	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
Nikkei Maki	17
tempura fried local red snapper, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

* Indicates a fully cooked item ** Indicates item is or can be made gluten free *** Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

- **Ringo** 14
brandy, luxardo amaretto, St. Elizabeth all spice dram, spiced apple cider, yuzu, salted caramel, fuji apple crumble, egg white
- Ultra Violet** 14
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Comfortably Numb** 13
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- Purple Rain** 13
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup
- **Pinkyz Up** 13
Montelobos Mezcal, Domaine de Canton, hibiscus syrup, green Chartreuse, citrus blend
- Netami** 20
Angel's Envy rye, cacao nib syrup, Avena amaro, Nux walnut liqueur, chocolate mole bitters
- A Clockwork Orange** 16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters
- **Japanese Hot Coffee** 13
Suntory "Toki" whisky, Sumatran coffee, Okinawa black sugar syrup, cream, hojicha powder, cacao powder covered cherry

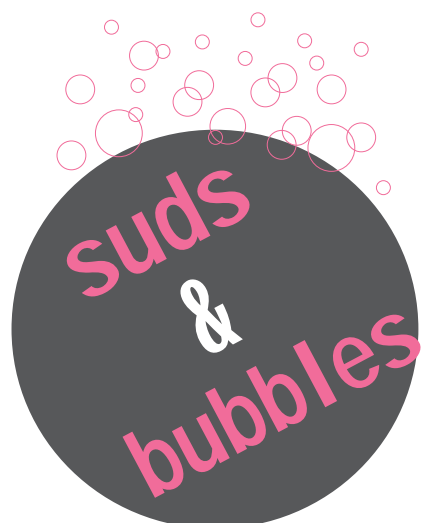
A Miyazaki Moment 25
A5 Miyazaki wagyu fat washed Japanese Harmony, kaffir lime oleo, lemongrass, ginger, green cardamom, bitters

pink wine

Grenache Rosé, Rose Gold, Cote Du Provence, FR, 13 • 50

bubbles

- Prosecco**, Ca' Stele, Extra Sec, IT, n/v 10 • 40
- Blanc de Blancs**, Simonet, Brut, Alsace, FR, n/v 11 • 44
- Rosé Champagne**, G.H. Mumm, Reims, FR, n/v 19 • 76



draft beer

- Kirin Ichiban** 5.0% 7
Kirin Brewery LTD, Tokyo, Japan
- UFO White Ale** 5.1% 9
Boston, MA
- Ransack the Universe** 6.8% 12
Collective Arts, ON, Canada
- High Ridge IPA** 6.5% 10
Copper Point Brewing, Tampa, FL
- Robonaut Red Ale** 5.2% 9
Playalinda Brewing Co, Titusville, FL
- Peanut Butter Milk Stout** 6.2% 12
Left Hand Brewing, Longmont, CO
- Belgian Tripel** 7.5% 12
St. Bernardus, Watou, Belgium

packaged beer

- Kirin Light** 3.2% 6
Kirin Brewery LTD, Tokyo, Japan
 - Green Torch Lime Lager** 4.5% 6
Half Acre, Chicago, IL
 - Imperial Pineapple Cider** 8.4% 8
Schilling Cider House, Portland, OR
 - Ginga Kogen Hefeweizen** 5.0% 14
Ginga Kogen Brewery, Tohoku, Japan
 - Michelob Ultra** 5
5
 - Delirium Noel Seasonal** 10% 750ml 35
Huyghe Brewerygeles, Belgium
- (Large Format Beers Available - ask us!)

flights

- Sake Flight** 27
Kunizakari, Bride of the Fox, Tears of Dawn
- Japanese Whisky Flight** 25
Toki, Iwai 45, Nikka Coffey Malt
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whisksy
- sushi pop swag**
- **Sushi Pop Baseball Cap** 20
- Round of Beers for the Team!** 15
- Round of Shots for the Team!** 25

n/a bev

- soda pop** (cherry)coke • diet coke • ginger ale • sprite
- Thai tea** made in-house, served over ice 6
- Vietnamese Iced Coffee** strong & sweet 5
- mocktail** Thai chili mango limeade 7
- green tea service** serves two 5
- Non-Alcoholic Mango Cart** 6
Golden Road Brewing, Las Angeles, CA
Guest checks may only be split a maximum of three ways

S Junmai

- Karakuchi Honjozo** 12 • 28 • 58
- Amabuki "Black Rice"** 21 • 52 • 98
- **Moon Ring** 105
- nigori**
- Snow Maiden** 12 • 28 • 56
- Kunizakari** 14 • 34 • 68
- **Road to Osaka** 16 • 39 • 75

&

glass • 11oz carafe • bottle

S

bourbon & other

- Booker's "Charlie's Batch"** 3
- Blanton's** 25
- Angel's Envy** 16
- Eagle Rare** 18
- Wiseman** 15

(junmai) ginjo

- Bride of the Fox** 18 • 42 • 83
- Seaside Sparkling Junmai** 82
- **Wandering Poet** 22 • 54 • 105
- **White Sun** 24 • 58 • 110

(junmai) daiginjo

- Tears of Dawn** 24 • 58 • --
- Dassai 45** 19 • 46 • 92
- Onda 48** 21 • 52 • 98

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

P

pirits

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

white wine

- Vinho Verde**, João Portugal Ramos, Vinho Verde, PT 9 • 36
- Bordeaux Blend**, Chateau La Freynelle, Bordeaux, FR 11 • 50
- Sauvignon Blanc**, Chasing Venus, Marlborough, NZ 12 • 48
- White Blend**, Atma, Greece 12 • 48
- Pinot Gris**, Solena, Willamette, OR 13 • 52
- Dry Riesling**, Forge Cellars Classique, Finger Lakes, NY 13 • 52
- Chardonnay**, Mac Rostie, Columbia Valley, WA 13 • 52

red wine

- Pinot Noir**, Pike Road, Willamette, OR 13 • 52
- Pinot Noir**, Weather, Sonoma Coast, CA 15 • 58
- Malbec**, Tilia, Mendoza, AR 11 • 44
- Syrah/Grenache**, Bastide Miraflores, Roussillon, FR 13 • 52
- Cabernet**, Sean Minor, Paso Robles, CA 13 • 52
- Tempranillo**, Marques de Riscal Reserva, Rioja, SP 15 • 60

sweets

- P.M.S. *fresh baked - please allow up to 20 minutes*** 10
peanut butter powder, chocolate & peanut butter cake, salted caramel ice cream, raspberry coulis
- Yuzu Lemon Posset**** 9
blackberry-blueberry compote
- **Thai Tea Creme Brulee**** 10
served with a gingerbread cookie
- Pop Ice Cream Tasting** 9
ask your server about tonight's selection of house-made flavors!

team

- Chef | Owner** **Chau Trinh**
- General Manager** **Jason Clawson**
- AGM | Events Coordinator** **Daniela Vanegas**
- Bar Manager** **Dylan Cook**
- Mama** **Mai Tran**
- Former Rolling Stones Manager** **Lou Waldman**

Parties of 6 or more are subject to a 20% gratuity