



greens & beans *start here!*

Seaweed	8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad**	8
baby greens, cucumber, carrots, radish, house ginger dressing	
Edamame**	
sea salt	7
crispy garlic	8
togarashi pepper & crispy garlic	8
truffle salt & parmesan	9
truffle garlic & parmesan	9
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!*

*Kanpachi Truffle	19	*Albacore Tataki	19
japanese great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro		peppercorn seared albacore, onion-citrus soy, asian radish, pickled shallot, cilantro	
*Salmon Yum Yam	19	*Shima Aji**	21
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce		japanese striped jack, acevicado, layu, fennel salsa, onion crisps, crying tiger sauce, microgreens	

hot tastings *go here next!*

Vietnamese Chicken Wings	15	Buffalo Rock Shrimp	17
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts, cilantro		tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
Pork Gyoza	14	A5 Wagyu Beef Ishiyaki**	21/oz
ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions		cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
Shrooms**	18	Octopus	21
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point		seared octopus, kabocha risotto, black garlic aioli, washi, nasturtium	
Seared Fish of the Day	21		
Pan seared local fish of the day, seabean, sunchoke puree, maple miso brown butter, fried shallots, nori tuile			
		add steamed rice +3 ginger scallion rice +4	

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Hamachi japanese yellowtail	12 • 18
*Itoyoridai golden threadfin bream	14 • 21
*Kanpachi great amberjack	12 • 18
*Maguro bigeye tuna loin	11 • 16
*Bincho Maguro albacore tuna	11 • 16
*Sake salmon	11 • 17
*King Sake ora king salmon	12 • 18
Unagi freshwater eel	10 • 15
*Botan Ebi canadian spot prawn (1pc per order)	9 • 9
*Ikura house marinated salmon roe	12 • 18

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass xo, maldon salt, evoo	
*Japanese Great Amberjack	13 • 19
yuzu kosho	
*Japanese Striped Jack	13 • 19
crying tiger sauce	
*Japanese Golden Threadfin Seabream	15 • 22
light, umami packed flavor - leave this one to chef!	
*Japanese Yellowtail Belly	13 • 19
jalapeno soy, lime zest, micro cilantro	
*Ora King Salmon Belly**	13 • 19
ginger shallot salsa	
*Seared King Salmon Belly**	13 • 19
bourbon barrel aged maple syrup, smoked salt, chives	
Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	

moriawase

beautifully curated selections of today's fish & shellfish

*Tokushu Box**	45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
*Chirashi**	30
an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura	
*Sashimi Life**	53
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
*Chef's Choice of Premium Sashimi**	79
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

roll out *finish up down here!*

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchoke 4 Mama's Hot Sauce 4 House Bottled Sriracha 5 Japanese Soy Sauce 4

*Ceviche**	19	*Luci Roll	19	Anaconda 2.0	18
hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge		tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil		tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame	
*Top Up	18	*Chicken of the Sea	19	Kissed By Fire	18
ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions		cape canaveral spicy albacore, garlic tempura, kampyo, topped with torched albacore, acevichado, house sriracha, cilantro, shichimi pepper		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	
*Hamachi Hero	19	*Black Dragon	19	*Royal Treatment	19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion		eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori		lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	
*Setting Sun**	18	Fish & Chips Roll	18	*Sesame Tuna	18
tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens		beer battered local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar		tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
		*Thailicious	19		
		tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin			

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

- The Daily Booze** (floral, citrus forward) 15
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
- Comfortably Numb** 14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- Margarita, please?** (citrus forward, fruity) 10
corazon reposado, lime, orange, st. germain, agave, munyon's paw paw liquour, mango, tajin rim
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felellum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo
- Spice Spice Baby** (blackberry pie) 14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial
- Ash & Citrus** (spirit forward, bright, resinous) 15
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
- Cookie "Mon"ster** (spirit forward, decadent) 15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
- Miyazaki Moment** (spirit forward, herbacious, bright) 25
A5 miyazaki fat washed hibiki harmony, grapefruit- ginger oleo, carpano antica, grapefruit bitters, black pepper
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange 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, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt

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 • 48

n/a bev

- Soda pop** 4
cherry coke • diet coke • ginger ale • sprite
- Ramune** select flavors of 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 Asahi** 6
asahi brewing co, tokyo, Japan

sweets

- Cinnamon Coconut Rum Flan** 12
topped with toasted coconut
- 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!

- S (junmai) honjozo**
 - Hakkaisan Tokubetsu 17 • 46 • 85
 - Amabuki "Black Rice" 21 • 52 • 98
 - Onda 88 14 • 38 • 70
- (junmai) ginjo**
 - Narutotai 19 • 52 • 96
 - White Sun 24 • 66 • 123
 - Dragon God 17 • 47 • 86
- (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
- k nigori**
 - Kunizakari 14 • 34 • 68
 - Dasai 45 23 • 63 • 117
 - Snow Maiden 12 • 28 • 56
- single serves**
 - "Demon Slayer" Juice Box 180mL 9
 - "Way of the Warrior" Can 180mL 17
 - Kikusui Perfect Snow 180mL 22
 - I Love Sushi 180mL 23
 - Kikusui Gold Can 180mL 18
 - Kikusui Black Can 180mL 25
 - Kikusui Sparkling 180mL 28

glass • half bottle • bottle

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

kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box

- S bourbon & other**
 - Booker's "Master Distillers Batch" 35
 - Blanton's 25
 - E.H. Taylor Single Barrel 23
 - Woodford Madeira Cask 45
 - James E Pepper 15
 - Henry Mckenna 10yr 18
 - Whistle Pig Snout to Tail 10yr 25
 - Bardstown Bourbon 16
 - Elijah Craig 18yr 50
 - Maker Keepers Release 23
 - Old Forester Birthday 65
- rye whiskey**
 - Angel's Envy Rye 25
 - Woodford Rye 13
 - Whistle Pig 12yr 40
 - Whistle Pig 15yr 56
 - High West Midwinter Dram 45
 - Sazerac 125 Proof 13
 - Sagamore Small Batch 13
- japanese whisky**
 - Takamine 8yr 25
 - Suntory "The Hakushu" 12yr 60
 - Ichiro's "Malt & Grain" 25
 - Oku Aizu (rice whisky) 28
 - Suntory "The Yamazaki" 12yr 60
 - Hibiki Harmony 25
 - That Boutique-Y Whisky (10z pour) 26

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

- white wine**
 - Pinot Grigio, terre di rai, Italy 12 • 48
 - Chenin Blanc l'ecole 41, yakama valley, WA 14 • 56
 - Dry Riesling, wittman, rheinhessen, Germany 16 • 64
 - Riesling, dr. loosen, mosel, Germany 13 • 52
 - Sauvignon Blanc, mohua, marlborough, NZ 14 • 56
 - Vinho Verde, joao ramos, loureiro, Portugal 13 • 52
 - Chardonnay, raeburn, russian river valley, CA 16 • 64
- red wine**
 - Pinot Noir planet oregon, willamette 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 beringer, knights valley, CA 15 • 60
 - Non Alcoholic Cabernet, luminara, napa valley, CA 14 • 56

draft beer

- Sapporo** 5% 8
japanese lager
- Guava Waves Wheat Ale** 5.5% 11
no seasons brewing, miami FL
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Hitachino Dai Dai IPA** 6.1% 15
kiuchi brewery, japan
- Sun Haze IPA** 5.5% 11
sun lab brewing, bradenton, FL
- Fruited Berliner Weisse** 5.6% 12
parish brewing co., LA
- Rollin' Derby Irish Red Ale** 5% 10
florida avenue brewing, tampa, FL
- 7 Layer Milk Stout** 5.5% 12
bowigens beer company, FL

packaged beer

- 196 Vodka Seltzer** 5.5% 7
beam suntime import co.
- Oolong Kolsch** 4.8% 10
OEC brewing, Oxford, CT
- Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
- Sorry Umami IPA** 6.5% 15
yoho brewing, japan
- Strawberry Apple Cider** 5% 8
ciderboys brewing, central wisconsin
- Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, Japan
- Ginga Kogen** 5.5% 15
wagadake, japan
- Pumpkin Ale** 5.9% 15
myth k brewing
- Vanilla Barrel Cream Ale** 5.5% 10
lexington brewing, KY

flights

- Tequila Flight** 30
• blanco, • reposado, • anejo
- Sake Flight** 27
• hakkaisan, • kunizakari, • dragon god
- Japanese Whisky Flight** 25
• fuji, • toki, • nikka coffey grain
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whisky
- 10 Year Whisky Flight** 25
• henry mckenna • eagle rare • whistle pig

team

- Chef | Owner** Chau Trinh
 - General Manager** Joseph Boyer
 - AGM | Events Coordinator** Daniela Vanegas
 - Sous Chef** Luis Rivera
 - 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