dinner

@sushipopoviedo

2.3.26

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 accomodate any severe allergies

cold tastings *or here!*

***King Salmon Yum Yam** 19
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce

***Tuna Tataki** 19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

***Kanpachi Truffle** 19
great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

Madai Tasting* 20
red sea bream, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime

hot tastings *go here next!*

Vietnamese Chicken Wings 15
vietnamese fried chicken wings, caramelized fish sauce, roasted peanuts, cilantro

Pork Gyoza 14
ground pork, kimchi, ponzu dipping sauce, pickled sambal, allium oil, scallion

Seared Octopus 21
kabocha squash risotto, black garlic aioli, crispy washi

Shrooms** 18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point

Buffalo Rock Shrimp 17
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

Pan Seared Fish** 19
pan seared local fish of the day, sizzly kale, cranberry relish, yuzu mustard sauce, garlic chips
add **steamed rice + 3 ginger scallion rice +4**

Filet Mignon 21
4 oz filet mignon, potato fondant, creme fraiche, dijon bearnaise foam, caviar

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
***Sake** salmon	11 • 17
***King Sake** ora king salmon	12 • 18
***Chutoro** bluefin tuna semi fatty belly	17 • 25
Unagi freshwater eel	10 • 15
***Botan Ebi** canadian spot prawn (*1pc per order*)	9 • 9
***Ikura** house marinated salmon roe	12 • 18
***Uni** japanese sea urchin	24 • 36

add **Quail Eggs** +5

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 13 • 19
pickled fennel salsa

***Japanese Great Amberjack** 13 • 19
kizami wasabi, thai basil

***Japanese Striped Jack** 13 • 19
crying tiger sauce

***Japanese Yellowtail Belly** 13 • 19
jalapeno soy, lime zest, micro cilantro

Ora King Salmon Belly* 13 • 19
ginger shallot salsa, daikon sprouts

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)*

Premium Tokushu Box* 65
a selection of nigiri featuring an array of interesting fish *(10 pieces)*

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

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

roll out *finish up down here!*

Ceviche* 18
hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge

***Top Up** 18
ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions

Royal Treatment* 19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts

***White Cloud** 21
lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives

***Sesame Tuna** 18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint

***Luci Roll** 18
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, chives

Fish & Chips Roll 18
beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

Anaconda 2.0 18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame

***Hamachi Hero** 19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

***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

***Black Dragon** 19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori

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*

nomimono

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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

Chai Town Hustle *(citrus, fruity, sessionable)* 15
tinkermans gin, amaro montenegro, lemon, chai tea demerara, angostura bitters, egg white*

"Guava" mente *(clarified, sweet & light spice)* 14
corazon blanco, dry curacao, velvet felernum, 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

Cookie "Mon"ster *(spirit forward, decadent)* 15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters

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

sakes

(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

nigori

Kunizakari	14•34•68
Dasai 45	23•63•117
Snow Maiden	12•28•56

glass • half bottle • bottle

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

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

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

spirits

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 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 *(1oz pour)*	26

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

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

white wine

Rose, pink by podere san cristoforo, tuscany, IT	12•48
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, mohua, marlborough, NZ	14•56
Vinho Verde, joao ramos, loureiro, PT	13•52
Chardonnay, raeburn, russian river valley, CA	16•64

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 Alcholic Cabernet, luminara, napa valley, CA	14•56

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 asahi brewing co, tokyo, Japan	6

draft beer

Sapporo 5% japanese lager	8
Guava Waves Wheat Ale 5.5% no seasons brewing, miami FL	11
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

packaged beer

-196 Vodka Seltzer 5.5% beam suntory import co.	7
Oolong Kolsch 4.8% OEC brewing, Oxford, CT	10
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

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

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!

Carrot Cake Bread Pudding 12
fresh baked - please allow up to 20 m inutes
cream cheese grand marnier gelato, spiced carrot sauce, candied walnuts

Coconut Rum Flan 12
dulce de leche & fresh blueberries

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