



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
Buckwheat Noodle Salad yuzu ginger vinegrette, red and green cabbage, shallots, green onion, togarashi spiced candied pecans, lime	9
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
*Edamame** sea salt	7
sautéed garlic	8
togarashi pepper & sautéed garlic	8
truffle salt	8
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!*

*Madai Tasting sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, apple, garlic chips, micro greens	21	*Hamachi Truffle yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	19
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19	*Suzuki Carpaccio striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	18
*Salmon Belly 3 Ways** ora king salmon belly topped with sambal vinaigrette, ginger shallot salsa, and 2 pc seared with bourbon barrel aged maple syrup & smoked salt	19		

hot tastings *go here next!*

KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15	Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21	Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18	Pan Seared Fish Of The Day** green curry, carrots, japanese egg plant, yellow squash, fried onion, & coconut rice	18
Duck L'orange pan seared duck breast, spiced blood orange agrodolce, honey glazed carrots, gai lan	25	A5 Wagyu Beef Ishiyaki** cooked by the guest tableside n a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Hotategai hokkaido scallop	10 • 15
*Suzuki japanese striped bass	10 • 15
*Madai japanese sea bream	12 • 17
*Kanpachi great amberjack	12 • 18
Hamachi japanese yellowtail	12 • 18
*Shima Aji japanese striped jack	12 • 18
*Saba japanese mackerel	12 • 18
*Maguro bigeye tuna	11 • 16
*Sake ora king salmon	12 • 18
Unagi freshwater eel	10 • 15
*Ikura house marinated salmon roe	12 • 17
*Uni japanese sea urchin	24 • 36

add Quail Eggs +5

roll out *finish up down here!*

*Ceviche** yellowtail, avocado, fried shallots, chipotle lime aioli topped with grouper, 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 chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

nigiri & sashimi specials

garnished to accentuate each fish's natural flavo

*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15 • 22
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11 • 16
*Japanese Striped Bass red pepper kosho	11 • 16
*Japanese Sea Bream sunchoke chimichurri	13 • 19
*Japanese Great Amberjack kizami wasabi, thai basil	13 • 19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13 • 19
*Japanese Striped Jack green peppercorn onion salsa	13 • 19
*Japanese Chub Mackerel** fresh grated ginger, scallion	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

beautifully curated selections of today's freshest fish

*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	79

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

*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	Gold Digger tempura lobster tail, avocado, yuzu kewpie, scallions, topped with a5 wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	33
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
Fish & Chips Roll beer battered grouper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18
*Red Eye tuna, caramalized shallots, asparagus, topped with salmon, blood orange, blood orange agrodolce, maldon salt, micros	18		

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

- Ocha Time** (citrus forward, herbacious, light) 14
green tea infused vodka, mizu shochu, dry curacao, velvet fefernum, apricot, lemon, cucumber, fee foam
- Linen Lane** (citrus, sweet, floral) 15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float
- Momo** (citrus forward, floral, refreshing) 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet fefernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
- Verano Aki** (citrus forward, warm spice, fruity) 14
all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters
- Final Destination** (citrus forward, tropical) 14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters
- A Miyazaki Moment** (spirit forward, rich, floral) 20
wagyu fat washed Ichiros malt & grain whisky, water lily oleo, yuzu, sichuan peppercorn, citrus bitters, romano amaro
- 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, hazelnut orgeat, creme de cacao, sea salt

- S (junmai) honjozo**
Onda 88 14•33•65
Hakkaisan Tokubetsu 17•46•79
Amabuki "Black Rice" 21•52•98
- a (junmai) ginjo**
Narutotai 20•48•95
White Sun 24•58•110
Dragon God 17•40•79
Kiminoi "Emperor's Well" 21•49•97
- (junmai) daiginjo**
Tears of Dawn 24•58•114
Koimari 26•62•123

k nigori

- Snow Maiden** 12•28•56
- e Kunizakari** 14•34•--
- Dasai 45** 20•47•93



glass • 11oz carafe • bottle

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



bourbon & other

- p Booker's "Mighty Fine Batch"** 30
- Blanton's** 25
- Noah's Mill** 20
- Smooth Ambler Contradiction** 16
- Knob Creek 9yr** 18
- Bakers 13yr** 40
- Eagle Rare** 18
- S Angel's Envy Triple Oak** 26

rye whiskey

- Michters** 16
- Highwest Rendezvous** 18
- Wiseman** 27
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 56
- Midwinter's Night Dram** 45

japanese whisky

- Suntory "Tokii"** 10
- Suntory "The Hakushu"** 60
- Ichiro's "Malt & Grain"** 25
- Nikka "Coffey Malt"** 25
- Suntory "The Yamazaki" 12yr** 60
- The Yamazaki" Golden Promise** 95
- Hibiki Harmony** 25
- Hibiki 21 yr** 95

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

white wine

- Cabernet Rose**, miguel torres las mulas, CHILE 13•50
- Riesling**, dr. loosen, mosel, GER 13•50
- Sauvignon Blanc**, mohua, marlborough, NZ 14•56
- Sauvignon Blanc**, oberon, napa valley, CA 14•56
- Vino Verde**, joao ramos, loureiro, PT 13•50
- Bordeaux**, ch la freynelle, bordeaux, FR 13•50
- Viognier**, stags' leap, napa valley, CA 16•60
- Chardonnay**, raeburn, russian river valley, CA 15•60

red wine

- Pinot Noir**, pike road, willamette valley, OR 15•60
- Pinot Noir**, ponzi tavola, willamatte valley, OR 13•52
- Malbec**, tilia, mendoza, AR 12•48
- Red Blend** tapestry, paso robles, CA 14•58
- Beaujolais** mommessin, beaujolais, FR 15•60
- Cabernet**, b-side, north coast, napa, CA 15•60

n/a bev

- Soda pop** 4
cherry coke • diet coke • ginger ale • sprite
- Ramune strawberry 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 Mango Cart** 6
golden road brewing, los angeles, CA

draft beer

- Singha** 5% 7
thailand
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Chime Vanilla Oange Fruit Tart** 6.7% 13
urban artifact, cincinnati, OH
- Robonaut Red Ale** 5.5% 10
playalinda brewing, titusville, FL
- Bourbon Barrel Cherry Wheat** 8% 11
lexington brewing, KY
- Graphic Hybrid IPA** 5.3% 11
gulf stream brewing, FL
- JoJo Bean Coffee Porter** 6.5% 11
81 bay brewing, tampa bay, FL

packaged beer

- Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
 - Raspberry Lemonade Cider** 5.5% 8
3 Daughters Brfweary St. Pete, FL
 - Ginga Kogen** 5.5% 15
wagadake, japan
- (Large Format Beers Available - ask us!)

flights

- Tequila Flight (Don Fulano)** 25
• blanco, • reposado, • anejo
- Old Forester Flight** 21
• 1870, • 1897, • 1910
- 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

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!
- Coconut Pudding (Tembleque)** 10
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada sorbet
- Toney's Bread Pudding** 10
fresh baked - please allow up to 20 minutes
white chocolate & raspberry bread pudding, white chocolate ganache, raspberry, peanut butter ice cream, brown butter

team

- Chef | Owner** Chau Trinh
- General Manager** Michael Fernandez
- AGM | Events Coordinator** Daniela Vanegas
- Sous Chef** Victor "Jefe" Rodriguez
- 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*