



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!*

*Tuna Tataki	25	*Bluefin Tuna Tasting**	43
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens		sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	
*Kanpachi Truffle	19	*Shima Aji	20
great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro		striped jack, aji amarillo crema, fuji apple, cucumber, pickled starfruit salsa, housemade miso siracha sauce, tuille crust, greens	

hot tastings *go here next!*

Vietnamese Chicken Wings	15	Buffalo Rock Shrimp	17
vietnamese fried chicken wings, 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, allium oil, scallion		cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
Seared Octopus	21	Pan Seared Fish**	19
kabocha squash risotto, black garlic aioli, crispy washi		pan seared local fish of the day, sizzly kale, cranberry relish, yuzu mustard sauce, garlic chips	
Shrooms**	18	<i>add steamed rice + 3 ginger scallion rice +4</i>	
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point			

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotate Mukimi freshly shucked hokkaido	14●21
*Hamachi japanese yellowtail	12●18
*Itoyoridai golden threadfin bream	14●21
*Kanpachi great amberjack	12●18
*Akami bluefin tuna loin	14●21
*Chutoro bluefin tuna semi fatty belly	17●25
*Otoro bluefin tuna belly	19●29
*Sake salmon	11●17
*King Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Botan Ebi canadian spot prawn <i>(1pc per order)</i>	9●9
*Ikura house marinated salmon roe	12●18
*Uni japanese sea urchin	24●36
<i>add Quail Eggs +5</i>	

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	

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*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

<i>beautifully curated selections of today's fish & shellfish</i>	
*Tokushu Box**	45
life is like a box of nigiri, you never know what you're gonna get! <i>(10 pieces)</i>	
*Premium Tokushu Box**	65
a selection of nigiri featuring an array of interesting fish <i>(10 pieces)</i>	
*Sashimi Life**	53
an assortment of Chef's choice of sashimi specials <i>(12+/- pieces)</i>	
*Chef's Choice of Premium Sashimi**	79
featuring choice pieces of Japanese fish & a variety of belly cuts <i>(16+/- pieces)</i>	
<i>all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase</i>	

<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	18	Anaconda 2.0	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint		tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	
*Luci Roll	18	*Hamachi Hero	19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, shiso		yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
Kissed By Fire	18	*Thailicious	19
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives		tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	
Fish & Chips Roll	18	*Black Dragon	19
beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar		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

cocktails

The Daily Booze <i>(floral, citrus forward)</i>	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 <i>(citrus, fruity, sessionable)</i>	15
tinkermans gin, amaro montenegro, lemon, chai tea demerara, angostura bitters, egg white*	
"Guava" mente <i>(clarified, sweet & light spice)</i>	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo	
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	
Cookie "Mon"ster <i>(spirit forward, decadent)</i>	15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters	
A Clockwork Orange <i>(spirit forward, rich, savory)</i>	16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & 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	
Ash & Citrus <i>(spirit forward, bright, resinous)</i>	15
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup	

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

P.M.S. *fresh baked - please allow up to 20 minutes*	10	Carrot Cake Bread Pudding	12
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		*fresh baked - please allow up to 20 m inutes*	
		cream cheese grand marnier gelato, spiced carrot sauce, candied walnuts	
Pop Ice Cream Flight	4●12	Coconut Rum Flan	12
four scoops of our house made ice cream - ask your sever for today's selection of flavors!		dulce de leche & fresh blueberries	

(junmai) honjozo	(junmai) ginjo	(junmai) daiginjo
Hakkaisan Tokubetsu 17●46●85	Narutotai 19●52●96	Dassai 45 21●58●107
Amabuki "Black Rice" 21●52●98	White Sun 24●66●123	Tears of Dawn 19●53●99
Onda 88 14●38●70	Dragon God 17●47●86	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
Kikusui Sparkling	28

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

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

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
Old Forester 1924	37

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 <i>(rice whisky)</i>	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky <i>(10z pour)</i>	26

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

white wine

Rose , pink by podere san cristoforo, tuscan, 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 Alcoholic Cabernet , luminara, napa valley, CA	14●56

draft beer

Sapporo 5% japanese lager	8
Hitachino Dai Dai 6.1% IPA	15
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 suntime 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	

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
<i>Parties of 6 or more are subject to a 20% gratuity Guest checks may only be split a maximum of three ways</i>	