



## greens & beans *start here!*

<b>Seaweed</b> ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
<b>Pop Salad**</b> baby greens, cucumber, carrots, radish, house ginger dressing	8
<b>Chef Chau's Caesar Salad</b> smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
<b>*Edamame**</b> 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 accommodate any severe allergies

## cold tastings *or here!*

<b>*Mukimi Scallop Crudo</b> freshly shucked scallop from hokkaido bay, orange supreme, ponzu, cucumber, fennel, chives	23	<b>*Spring Hamachi</b> seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema	19
<b>*Green Curry Salmon</b> garlic fried rice, pickled fresno chile, ikura, thai basil, chili oil, radish, lime zest	19	<b>*Suzuki Carpaccio</b> striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	18
<b>*Tuna Tataki</b> seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19		

## hot tastings *go here next!*

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

## nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

<b>*Hotate Mukimi</b> freshly shucked hokkaido	14 • 21
<b>*Hotategai</b> hokkaido scallop	10 • 15
<b>*Suzuki</b> japanese striped bass	10 • 15
<b>*Saba</b> japanese mackerel	12 • 18
<b>*Kanpachi</b> great amberjack	12 • 18
<b>*Hamachi</b> japanese yellowtail	12 • 18
<b>*Maguro</b> bigeye tuna	11 • 16
<b>*Sake</b> ora king salmon	12 • 18
<b>*Sumōkusāmon</b> house smoked salmon	11 • 16
<b>Unagi</b> freshwater eel	10 • 15
<b>*Masago</b> smelt roe	10 • 15
<b>*Ikura</b> house marinated salmon roe	12 • 17
<b>*Uni</b> japanese sea urchin	24 • 36
add <b>Quail Eggs</b>	+5

## nigiri & sashimi specials

*garnished to accentuate each fish's natural flavor*

<b>*Freshly Shucked Hokkaido Scallop</b> lemongrass xo, maldon salt, evoo	15 • 22
<b>*Japanese Striped Bass</b> red pepper kosho	11 • 16
<b>*Japanese Great Amberjack</b> kizami wasabi, thai basil	13 • 19
<b>*Japanese Yellowtail Belly</b> jalapeno soy, lime zest, micro cilantro	13 • 19
<b>*Ora King Salmon Belly**</b> ginger shallot salsa, daikon sprouts	13 • 19
<b>*Seared King Salmon Belly**</b> bourbon barrel aged maple syrup, smoked salt, chives	13 • 19
<b>*House Smoked Salmon**</b> creme fraiche, everything bagel seasoning, chives	12 • 18
<b>Freshwater Eel*</b> bacon jam, kabayaki, sesame seeds	11 • 16
<b>Seared A5 Wagyu Beef</b> truffle salt, red wine soy reduction	16 • 24

## moriawase

*beautifully curated selections of today's freshest fish*

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

## roll out *finish up down here!*

<b>*Ceviche**</b> yellowtail, avocado, fried shallots, chipotle lime aioli topped with local red snapper, pink salt, sriracha, micro cilantro, lime wedge	18
<b>Curry No Hurry</b> tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
<b>*Top Up</b> ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
<b>*Royal Treatment**</b> lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19

*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**

<b>*Sesame Tuna</b> tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	<b>Gold Digger</b> tempura lobster tail, avocado, yuzu kewpie, scallions, topped with a5 wagyu beef, red wine soy reduction, truffle salt, chives	33
<b>*Setting Sun**</b> tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18	<b>Anaconda 2.0</b> tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
<b>Fish &amp; Chips Roll</b> beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	<b>*Hamachi Hero</b> yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
<b>*Luci Roll</b> tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	<b>*Black Dragon</b> eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
<b>*Kissed By Fire</b> lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18	<b>*Bangkok Dangerous</b> salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18



cocktails

<b>Ocha Time</b> ( <i>citrus forward, herbacious, light</i> ) 14 green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam
<b>Linen Lane</b> ( <i>citrus, sweet, floral</i> ) 15 gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float
<b>Momo</b> ( <i>citrus forward, floral, refreshing</i> ) 14 roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
<b>Verano Aki</b> ( <i>citrus forward, warm spice, fruity</i> ) 14 all spice infused tequila, rhubarbe liqueur, citrus, madarine napoleon liqueur, cranberry brown sugar shrub, fire water bitters
<b>"Guava" mente</b> ( <i>clarified, sweet &amp; light spice</i> ) 14 corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
<b>Tokyo Sunset</b> ( <i>spirit forward, fruity, blanaced</i> ) 14 corazon reposado, cocchi di torino, paw paw liquor, blood orange-strawberry shrub, peychauds bitters, orange bitter
<b>A Clockwork Orange</b> ( <i>spirit forward, rich, savory</i> ) 16 duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters
<b>Smoking Gun</b> ( <i>smoked, spirit forward, warm</i> ) 16 barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara
<b>Seasonal Saigon Martini</b> ( <i>creamy, rich, indulgent</i> ) 14 vietnamese coffee, wheatly vodka, half and half, vanilla, black sesame orgeat, creme de cacao, sea salt

<b>S (junmai) honjozo</b> Onda 88 14•33•65 Hakkaisan Tokubetsu 17•46•79 Amabuki "Black Rice" 21•52•98	<b>(junmai) ginjo</b> Narutotai 20•48•95 White Sun 24•58•110 Dragon God 17•40•79 Kiminoi "Emperor's Well" 21•49•97	<b>(junmai) daiginjo</b> Dassai 45 19•46•92 Tears of Dawn 24•58•11 Koimari 26•62•12 Dassai Blue 23 45•111
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k nigori

<b>Snow Maiden</b> 12•28•56	<b>Kunizakari</b> 14•34•68
<b>Dasai 45</b> 20•47•93	

&

glass • 11oz carafe • bottle

single serves

<b>"Demon Slayer" Juice Box</b> 180mL 14	<b>"Way of the Warrior" Can</b> 180mL 14
<b>I Love Sushi</b> 180mL 21	<b>Kikusui "Nama" Gold Can</b> 200mL 18
<b>Kunizakari Nigori</b> 200mL 18	

**Bucket 'o Sake** (3pack • 6pack) 33 • 62

kunizakari nigori cup  
way of the warrior can  
"demon slayer" juice box

S

bourbon & other

<b>Booker's "Mighty Fine Batch"</b> 30	<b>Blanton's</b> 25	<b>Noah's Mill</b> 20	<b>Smooth Ambler Contradiction</b> 16	<b>Knob Creek 9yr</b> 18	<b>Bakers 13yr</b> 40	<b>Eagle Rare</b> 18
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rye whiskey

<b>Michters</b> 16	<b>Highwest Rendezvous</b> 18	<b>Wiseman</b> 27	<b>Whistle Pig 12yr</b> 40	<b>Whistle Pig 15yr</b> 56	<b>Midwinter's Night Dram</b> 45
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japanese whisky

<b>Suntory "Tokii"</b> 10	<b>Suntory "The Hakushu"</b> 60	<b>Ichiro's "Malt &amp; Grain"</b> 25	<b>Nikka "Coffey Malt"</b> 25	<b>Suntory "The Yamazaki" 12yr</b> 60	<b>Hibiki Harmony</b> 25
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Wines by the Bottle & Full Spirits List Available - Please Ask your Server

bubbles

<b>Blanc de Blancs</b> , jean louis cuvee, brut, FR 11•44
<b>Brut Sparkling Rose</b> , francois montand, FR 12•48
<b>Prosecco</b> , ca' stele, extra sec, IT, n/v 12•45

white wine

<b>Cabernet Rose</b> , miguel torres las mulas, CHILE 13•50
<b>Riesling</b> , dr. loosen, mosel, GER 13•50
<b>Pinot Grigio</b> , Terre di Rai, Italy 12•40
<b>Sauvignon Blanc</b> , mohua, marlborough, NZ 14•56
<b>Vinho Verde</b> , joao ramos, loureiro, PT 13•50
<b>Bordeaux</b> , chateau la freynelle, bordeaux, FR 13•50
<b>Viognier</b> , stags' leap, napa valley, CA 16•60
<b>Chardonnay</b> , raeburn, russian river valley, CA 16•60

red wine

<b>Pinot Noir</b> , pike road, willamette valley, OR 15•60
<b>Pinot Noir</b> , ponzi tavola, willamatte valley, OR 13•52
<b>Malbec</b> , tilia, mendoza, AR 12•48
<b>Red Blend</b> tapestry, paso robles, CA 14•58
<b>Beaujolais</b> mommessin, beaujolais, FR 15•60

n/a bev

<b>Soda pop</b> 4 cherry coke • diet coke • ginger ale • sprite
<b>Ramune strawberry japanese soda</b> 6
<b>Thai Tea</b> served over ice 6
<b>Vietnamese Iced Coffee</b> strong & sweet 6
<b>Mocktail</b> Thai chili mango limeade 8
<b>Green Tea Service</b> serves two 6
<b>French Press Coffee service</b> serves two 9
<b>Non-Alcoholic Asahi</b> 6 asahi brewing co, sumida, tokyo, Japan

draft beer

<b>Sapporo</b> 5% 7 japanese lager	<b>Hitachino Nest Yuzu Lager</b> 5.5% 12 kiuchi brewing, Naka, JP
<b>Belgian Tripel</b> 7.5% 12 st. bernardus, watou, belgium	<b>Chime Vanilla Oange Fruit Tart</b> 6.7% 13 urban artifact, cincinnati, OH
<b>Robonaut Red Ale</b> 5.5% 10 playalinda brewing, titusville, FL	<b>Bourbon Barrel Cherry Wheat</b> 8% 11 lexington brewing, KY
<b>Graphic Hybrid IPA</b> 5.3% 11 gulf stream brewing, FL	<b>JoJo Bean Coffee Porter</b> 6.5% 11 81 bay brewing, tampa bay, FL

packaged beer

<b>Kirin Light</b> 3.2% 7 kirin brewery ltd, tokyo, Japan	<b>Hitachino Nest Red Rice</b> 7% 13 kiuchi brewing, Naka, JP
<b>Hitachino Nest Dai Dai IPA</b> 6% 13 kiuchi brewing, Naka, JP	<b>Raspberry lemonade Cider</b> 5.5% 8 3 Daughters Brfweary St. Pete, FL
<b>Vanilla Barrel Cream Ale</b> 5.5% 10 lexington brewing, KY	<b>Lucky Chicken Red IPA</b> 5.5% 12 kizakura brewing, kyoto, Japan

flights

<b>Tequila Flight (Fortaleza)</b> 30 • blanco, • reposado, • anejo	<b>Old Forester Flight</b> 21 • 1870, • 1897, • 1910
<b>Sake Flight</b> 27 • hakkaisan, • kunizakari, • dragon god	<b>Japanese Whisky Flight</b> 25 • fuji, • toki, • nikka coffey grain
<b>Whisky "Omakase"</b> 50 bartender's choice of premium Japanese whisky	

sweets

<b>P.M.S. *fresh baked - please allow up to 20 minutes*</b> 10 chocolate & peanut butter lava cake, salted caramel ice cream, rasperry coulis, peanut butter powder	<b>Toney's Bread Pudding *fresh baked - please allow up to 20 minutes*</b> 10 white chocolate & rasperry bread pudding, white chocolate ganache, rasperry, salted caramel ice cream, brown butter bourbon caramel glaze, candied pecans
<b>Pop Ice Cream Flight</b> 4•12 four scoops of our house made ice cream - ask your sever for today's selection of flavors!	<b>Sunrise Panna Cota</b> 10 pineapple citrus panna cota, topped with matcha rice crispies, matcha powder, lychee liqour soaked berries

team

<b>Chef   Owner</b> Chau Trinh
<b>General Manager</b> Michael Fernandez
<b>AGM   Events Coordinator</b> Daniela Vanegas
<b>Sous Chef</b> Victor "Jefe" Rodriguez
<b>Bar Manager</b> Dylan Cook
<b>Mama</b> Mai Tran
<b>Jack Daniels' biggest contributor</b> Lou Waldman

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