



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
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
Heirloom Tomato and Burrata Salad heirloom tomatoes, chili crunch glazed grilled peaches, fresh burrata, mixed greens, soy sauce reduction, thai basil tahini dressing, milk bread toast	18
*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 accommodate any severe allergies

cold tastings *or here!*

*Mukimi Scallop Crudo freshly shucked scallop from hokkaido bay, orange supreme, ponzu, cucumber, fennel, chives	23	*Spring Hamachi seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema	19
*Green Curry Salmon garlic fried rice, pickled fresno chile, ikura, thai basil, chili oil, radish, lime zest	19	*Bluefin Tuna Tasting** sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	43
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19	*Madai Tasting sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, asain pear, garlic chips, micro greens	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	Pan Seared Fish Of The Day** green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice	18
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18	A5 Wagyu Beef Ishiyaki** cooked by the guest tableside in a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11	Grilled Artichokes herb oil, thai basil aioli	15

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
Shima Aji japanese striped jack	12 • 18
*Madai japanese sea bream	12 • 17
*Saba japanese mackerel	12 • 18
*Hamachi japanese yellowtail	12 • 18
*Maguro bigeye tuna	11 • 16
*Akami bluefin tuna loin	14 • 21
*Chutoro bluefin tuna semi fatty belly	17 • 25
*Otoro bluefin tuna belly	19 • 29
*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

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15 • 22
*Japanese Striped Bass red pepper kosho	11 • 16
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	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
*House Smoked Salmon** creme fraiche, everything bagel seasoning, chives	12 • 18
*Bluefin Akami crying tiger sauce, fried shallots	16 • 24
*Bluefin Chutoro sambal, thai basil	18 • 26
*Bluefin Otoro kizami wasabi	20 • 30
Freshwater Eel* bacon jam, kabayaki, sesame seeds	11 • 16
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

roll out *finish up down here!*

*Ceviche** golden tile, avocado, fried shallots, chipotle lime aioli topped with local red snapper, 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

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	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 red snapper, 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	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18	*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18



cocktails

Ocha Time (<i>citrus forward, herbacious, light</i>)	14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	
Linen Lane (<i>citrus, sweet, floral</i>)	15
gin lane victoria pink gin, ume plum liqueur, grapefruit syrup, citrus blend, egg white, sparkling sake float	
Momo (<i>citrus forward, floral, refreshing</i>)	14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile	
Verano Aki (<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	
"Guava" mente (<i>clarified, sweet & light spice</i>)	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo	
Tokyo Sunset (<i>spirit forward, fruity, blanaced</i>)	14
corazon reposado, cocchi di torino, paw paw liquor, blood orange-strawberry shrub, peychauds bitters, orange bitter	
A Clockwork Orange (<i>spirit forward, rich, savory</i>)	16
duck fat washed wild turkey 101, 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, black sesame orgeat, creme de cacao, sea salt	

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

k nigori

Snow Maiden	12•28•56
Kunizakari	14•34•68
Dasai 45	20•47•93

&

glass • 11oz carafe • bottle

single serves

"Demon Slayer" Juice Box 180mL	14
"Way of the Warrior" Can 180mL	14
I Love Sushi 180mL	21
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

S

bourbon & other

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

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
Hibiki Harmony	25

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•45

white wine

Rose , mirabeau, provance, FR	12•40
Cabernet Rose , miguel torres las mulas, CHILE	13•50
Dry Riesling , wittman, rheinhessen, GER	16•60
Riesling , dr. loosen, mosel, GER	13•50
Pinot Grigio , Terre di Rai, Italy	12•40
Sauvignon Blanc , mohua, marlborough, NZ	14•56
Vinho Verde , joao ramos, loureiro, PT	13•50
Bordeaux , chateau la freynelle, bordeaux, FR	13•50
Viognier , stags' leap, napa valley, CA	16•60
Chardonnay , raeburn, russian river valley, CA	16•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 Blend chocoblock by ghostblock, 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 Asahi	6
asahi brewing co, sumida, tokyo, Japan	

draft beer

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

packaged beer

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

flights

Tequila Flight (Fortaleza)	30
• 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	Toney's Bread Pudding	10
chocolate & peanut butter lava cake, salted caramel ice cream, rasperry coulis, peanut butter powder		*fresh baked - please allow up to 20 minutes*	
Pop Ice Cream Flight	4•12	white chocolate & raspberry bread pudding, white chocolate ganache, raspberry, salted caramel ice cream, brown butter bourbon caramel glaze, candied pecans	
four scoops of our house made ice cream - ask your sever for today's selection of flavors!		Sunrise Panna Cota	10
		pineapple citrus panna cota, topped with matcha rice crispies, matcha powder, lychee liqour soaked berries	

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