



greens & beans *start here*

● <b>Buckwheat Noodle Salad</b>	9
cold noodles, sesame peanut dressing, cucumber, scallion, toasted peanuts	
<b>Pop Salad</b>	7
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>Seaweeds</b>	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Edamame</b>	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	7
truffle salt	8
all of the above	9

**Sushi Pop Does Brunch!**

Come see us every Saturday & Sunday for brunch. Enjoy fun brunch favorites with a Japanese twist as well as \$5 mimosas! Hours: 11am - 3pm, with an extended weekend happy hour 3pm - 6pm.

Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate any severe allergies.

nigiri & sashimi *then do this stuff*

2 pieces with rice ● 3 pieces without rice

<b>Suzuki</b> striped bass	9 ● 13
<b>Madai</b> Japanese sea bream	10 ● 15
● <b>Hotate Mukimi</b> freshly shucked Hokkaido scallop	14 ● 21
<b>Amaebi</b> sweet spot prawn with fried head	12 ● 18
<b>Hotategai</b> Hokkaido scallop	9 ● 13
<b>Hamachi</b> Japanese yellowtail	9 ● 13
● <b>Isaki</b> Japanese threeline grunt	14 ● 21
<b>Shima Aji</b> Japanese striped jack	12 ● 18
● <b>Saba</b> Japanese mackerel	12 ● 18
<b>Maguro</b> tuna	9 ● 13
● <b>Akami</b> bluefin tuna loin	12 ● 18
<b>Sake</b> ora king salmon	8 ● 12
<b>Sumōkusāmon</b> house smoked salmon	8 ● 12
<b>Unagi</b> freshwater eel	9 ● 13
<b>Yuzu Tobiko</b> flying fish roe	9 ● 13
<b>Wasabi Tobiko</b> flying fish roe	9 ● 13
● <b>Truffle Tobiko</b> flying fish roe	12 ● 18
<b>Ikura</b> house marinated salmon roe	10 ● 15
● <b>Uni</b> Japanese sea urchin from Hokkaido Bay	24 ● 36
add <b>Quail Eggs</b>	+5

roll out *finish up down here*

● <b>Gold Digger</b>	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Hokkaido A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
+add shaved black winter truffle	+15
<b>Bangkok Dangerous</b>	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
<b>Anaconda 2.0</b>	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
<b>Top Up</b>	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	

cold tastings *or here!*

● <b>I'll Never Let Go (Amber) Jack</b>	18
torched cold smoked Hiramasa, aji verde, Asian pear, garlic oil, smoked salt, micros*	
<b>Shima Aji Curry</b>	19
Japanese striped jack, coconut Thai curry, yuzu tobiko, yuzu kosho, lime zest, crispy puffed rice, micro cilantro	
● <b>Mukimi Scallop Crudo</b>	23
freshly shucked scallop from Hokkaido Bay, garlic oil, ponzu, orange supremes, lemongrass XO, chives	

hot tastings *go here next*

● <b>Hokkaido A5 Wagyu Beef Ishiyaki</b>	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
● <b>Kalbi Short Rib</b>	23
kimchi fried rice, sunny side quail egg, gochujang jus	
● <b>Risky Bisqueness</b>	17
sesame seared local golden tilefish, vegetable kakiage, cauliflower cream, miso shrimp bisque	
<b>Buffalo Rock Shrimp</b>	15
tempura rock shrimp, spicy tobanjan aioli, blue cheese crème, celery sticks	

nigiri & sashimi specials

*garnished to accentuate each fish's natural flavor*

<b>Japanese Sea Bream</b> beni shōga salsa	10 ● 15
<b>Striped Bass</b> red pepper kosho	10 ● 15
● <b>Mukimi Scallop</b> lime zest, yuzu kosho	14 ● 21
<b>Japanese Yellowtail Belly</b> jalapeño lime zest sauce, micro cilantro	10 ● 15
● <b>Japanese Threeline Grunt</b> garlic chip, garlic oil	14 ● 21
<b>Japanese Striped Jack</b> pickled sunchoke salsa	12 ● 18
● <b>Japanese Mackerel</b> garlic chip, scallions	12 ● 18
● <b>Bluefin Tuna Otoro</b> truffle tobiko	20 ● 30
<b>King Salmon Belly</b> ginger-shallot sauce, micros	10 ● 15
<b>Seared King Salmon Belly</b> bourbon barrel maple syrup, smoked salt	10 ● 15
● <b>Seared Hokkaido A5 Wagyu Beef</b> truffle salt, red wine soy reduction	18 ● 27
+add shaved black winter truffle	+15

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

● <b>Red Eye</b>	17
tuna, cucumber, fried garlic chips & gochujang topped with salmon, blood orange, blood orange agrodolce, micros	
<b>Ceviche**</b>	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with local golden tilefish, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
<b>Acevichado</b>	16
tempura fried local golden tilefish, jalapeño, avocado, crème fraîche, topped with more tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
<b>Nikkei Maki</b>	17
tempura fried local golden tilefish, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

● <b>Bluefin Tuna Tasting**</b>	39
two pieces each of Akami, Chutoro, & Otoro, served with pickled sunchokes, fresh wasabi, & Japanese Soy	
<b>Salmon Three Ways**</b>	19
six slices of ora king salmon belly, topped three ways: ginger shallot sauce, sambal vin, & cucumber fennel salsa	
<b>Toro Tataki</b>	19
seared bigeye tuna belly, pickled shallots, garlic chips, ponzu, layu, togarashi, micros	
● <b>Eight Ball</b>	19
pan seared octopus, chili black bean mole, house chili crunch, crispy potato croquette & brussels sprouts	
● <b>Pan Seared Sea Scallops</b>	22
green onion & herb soubise, charred scallion chimichurri, glazed rainbow carrots, toasted almonds, micros	
<b>KFC</b>	14
Korean fried chicken wings, gochuchang sauce, chives, sesame seeds	
<b>Krispy Kama (medium)</b>	12
fried bone-in local red snapper collar, mama's fish sauce	
+add coconut rice	+4

moraiwase

*beautifully curated selections of today's freshest fish*

● <b>Yasai Moraiwase</b>	35
all about the veggies! Ten pieces of vegetable nigiri and one veggie roll featuring local products from Frog Song Organic Produce	
<b>Tokushu Box</b>	40
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
● <b>Premium Tokushu Box</b>	62
a selection of nigiri featuring an array of interesting fish (10 pieces)	
<b>Sashimi Life</b>	45
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
● <b>Chef's Choice of Premium Sashimi</b>	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

all moraiwase are served with fresh wasabi & japanese soy please allow up to 30 minutes for moraiwase

\*Indicates a fully cooked item\*

\*\*Indicates item is or can be made gluten free\*\*

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

- Ming Collins** 13  
Mizu green tea schoju, Meyer lemon oleo, Meyer lemon juice, black walnut bitters, splash of soda, Thai basil
- Comfortably Numb** 13  
Wheatley vodka, Giffard lychee, Giffard vanilla, Thai chili-mango syrup, lime juice, Thai chili-sugar rim
- Ultra Violet** 14  
Empress gin, lavender infused St. Germaine, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Purple Rain** 13  
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, blackberry togarashi syrup
- Sling Fling** 13  
Plantation dark rum, Angostura amaro, dry curaçao, blood orange lemongrass soda, pineapple
- Saffron Sunset** 13  
Montelobos mezcal, mandarine napolean, grapefruit bitters, blood orange saffron oleo
- A Clockwork Orange** 16  
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters, fennel pollen
- Netami** 18  
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters

**A Miyazaki Moment** 24  
A5 Wagyu fat-washed Hibiki Japanese Harmony, lemon zest, ginger, nutmeg, lemon bitters, orange bitters, oolong tea syrup

pink wine

**Garnacha Rosé**, Borsao, Campo de Borja, SP, '21 11•44

bubbles

**Prosecco**, Ca' Stele, Extra Sec, IT, n/v 10•40  
**Blanc de Blancs**, Simonet, Brut, Alsace, FR, n/v 11•44  
**Sparkling Rosé**, François Montand, Brut, FR, n/v 12•48



n/a bev

**soda pop** (cherry)coke • diet coke • sprite • ginger ale 4  
**Thai tea** made in-house, served over ice 6  
**mocktail** Thai chili mango limeade 7  
**green tea service** serves two 5  
**Stella Artois Liberte** non-alcoholic beer 6

Guest checks may only be split a maximum of three ways

Sake

- Junmai**  
**Karakuchi Honjozo** 12•28•58  
 • Shared Promise 15•37•73  
**Amabuki "Black Rice"** 21•52•98  
 • Rising Dragon 19•46•91  
**Matsunoi "Lone Pine"** 300mL 47  
 • Moon Ring 105
- nigori**  
**Snow Maiden** 12•28•56  
**Kunizakari** 14•34•68  
 • Road to Osaka 16•39•75  
**Sacred Mist** 76

glass • 11oz carafe • bottle

(junmai) ginjo

- Bride of the Fox** 18•42•83  
 • Wandering Poet 22•54•105  
 • White Sun 24•58•110  
**Manotsuru Bulzai** 107  
**Seaside Sparkling Junmai** 82

(junmai) daiginjo

- Heaven & Earth** 1.8L 22•53•240  
**Tears of Dawn** 24•58•114  
**Dassai 45** 19•46•92  
**Onda 48** 98  
**Master's Pride** 175

single serves

- "Lucky Dog" Juice Box** 180mL 14  
**"Way of the Warrior" Can** 180mL 14  
**"Kikusui Nama" Can** 200mL 18  
**"Little Sumo" Cup** 200mL 14

(1/2 price on Little Sumo Sundays!)

**Sake Bucket** (3pack • 6pack)  
33 • 62  
Way of the Warrior Can, Little Sumo Cup, Lucky Dog Juice Box

Spirits

bourbon & other

- Rowan's Creek** 20  
**Smooth Ambler Contradiction** 16  
**Rabbit Hole Dareringer** 21  
**Rabbit Hole Heigold** 18  
**Noah's Mill** 20  
**Redemption 9yr** 25  
**Widow Jane** 20  
**Wiseman** 15  
**Michter's Sour Mash** 14  
**Angel's Envy** 16  
**Revival** 26

rye whiskey

- Willet Small Batch** 18  
**High West Rendezvous Rye** 14  
**Whistle Pig 12yr** 40  
**Whistle Pig 15yr** 60  
**Peerless** 26  
**Angel's Envy** 25  
**Revival** 15

japanese whisky

- Suntory "Toki"** 10  
**Nikka "Days"** 14  
**Sunday's** 19  
**Ichiro's "Malt & Grain"** 26  
**Ichiro's "The Floor Malted"** 26  
**Nikka "Coffey Malt"** 23  
**Hibiki 21yr** 85  
**Suntory "The Yamazaki" 12yr** 55  
**Suntory "The Yamazaki" 18yr** 85  
**Suntory "The Hakushu" 12yr** 70

Full Wine & Spirits List Available - Please Ask your Server or Bartender!

white wine

- Vinho Verde**, João Portugal Ramos, Vinho Verde, PT, '21 10•40  
**Sauvignon Blanc**, Chasing Venus, Marlborough, NZ, '21 12•48  
**White Blend**, Atma, Greece, '20 12•48  
**Pinot Gris**, Solena, Willamette, OR, '21 13•52  
**Viura**, Bodegas Ostatu, Rioja, SP, '21 11•44  
**Chardonnay**, MacRostie, Sonoma Coast, CA, '20 14•56

red wine

- Pinot Noir**, Pike Road, Willamette, OR, '21 13•52  
**Pinot Noir**, Weather, Sonoma Coast, CA, '20 15•58  
**Malbec**, Tilia, Mendoza, AR, '21 12•48  
**Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '19 13•52  
**Cabernet**, Simi Special Selection, Sonoma, CA, '18 15•58  
**Red Blend**, J Lohr Pure Paso, Paso Robles, CA, '20 16•64

draft beer

- Kirin Ichiban** 5.0% 7  
Kirin Brewery LTD, Tokyo, Japan
- Daydream Tangerine Wheat** 5.4% 10  
Bowigens Beer Co, Casselberry, FL
- Belgian Tripel** 7.5% 11  
St. Bernardus, Watou, Belgium
- Robonaut Red Ale** 5.2% 9  
Playalinda Brewing Co, Titusville, FL
- Show Pigeon IPA** 6.7% 8  
Central 28 Beer Co, DeBary, FL
- 2 Million Bees IPA** 8.2% 12  
Hourglass Brewing, Longwood, FL
- Peanut Butter Milk Stout** 6.2% 12  
Left Hand Brewing, Longmont, CO

packaged beer

- Kirin Light** 3.2% 6  
Kirin Brewery LTD, Tokyo, Japan
- Long Drink Hard Seltzer** 5.5% 8  
The Long Drink Co, Carmel, IN
- Crimson Chaos Cider** 6.0% 7  
Original Sin, Hudson Valley, NY
- Saison de Dottignies** 5.5% 720ml 45  
Brasserie De Ranke, Dottignies, BE
- Suntan Village Raspberry Sour** 4.7% 13  
Unbranded Brewing, Hialeah, FL, 16oz
- Ginga Kogen Hefeweizen** 5.0% 14  
Ginga Kogen Brewery, Tohoku, Japan
- Ginger Orange Witbier** 4.7% 10  
Japas Cervejaria, Sao Paulo, BR, 16oz
- Red Drum Amber Ale** 5.6% 8  
Ravenous Pig Brewing, Winter Park, FL, 16oz

flights

- Sake Flight** 27  
Kunizakari, Bride of the Fox, Heaven & Earth
- Japanese Whisky Flight** 25  
Toki, Fuji, Nikka Coffey Malt
- Whisky "Omakase"** 50  
bartender's choice of premium Japanese whisksy
- staff sauce**
- Round of Beers for the Team!** 15
- Round of Shots for the Team!** 25
- Beers AND Shots for the Team!** 35
- Sushi Pop Baseball Cap** 20

sweets

- P.M.S. \*fresh baked - please allow up to 15 minutes\*** 9  
peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis
- Rainbow Carrot Cake** 10  
frog song organics rainbow carrots, cinnamon chantilly, candied pecan crumble, grand marnier cream cheese ice cream
- White Chocolate Miso Crème Brûlée** 9  
strawberry chantilly, fresh berries
- Pop Ice Cream Flight** 3•9  
choice of 1 scoop or 4 scoops:  
• salted caramel • strawberry cinnamon  
• Captain Crunch • Luxardo cherry

team

- Chef | Owner** Chau Trinh
- General Manager** Sean Griffin
- AGM & Events Coordinator** Daniela Vanegas
- Bar Manager** Dylan Cook
- Mama** Mai Tran
- His Eminence** Lou Waldman

Parties of 6 or more are subject to a 20% gratuity