



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 accommodate any severe allergies

cold tastings *or here!*

*Kanpachi Truffle	21	*Bluefin Tuna Tasting**	43
seared japanese great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro		sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	
*Salmon Yum Yam**	19	*Tuna Tataki	19
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce		seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	

hot tastings *go here next!*

Vietnamese Chicken Wings	15	Buffalo Rock Shrimp	17
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, 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, scallions		cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
Shrooms**	18	Seared Fish of the Day**	21
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point		Pan seared local fish of the day, seabans, sunchoke puree, maple miso brown butter, fried shallots	
Octopus**	19	add steamed rice +3 ginger scallion rice +4	
seared octopus, pepian verde, garlic sauce, pickled red onion, wagyu confit potato, herbs			

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Hamachi japanese yellowtail	12 • 18
*Kanpachi great amberjack	12 • 18
*Itoyoridai golden threadfin bream	14 • 21
*Hobo red gunnard	14 • 21
*Madai japanese sea bream	12 • 18
*Shima Aji japanese striped jack	12 • 18
*Sawara japanese king mackerel	12 • 18
*Maguro bigeye tuna loin	11 • 16
*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
*Ikura house marinated salmon roe	12 • 18
*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	15 • 22
lemongrass xo, maldon salt, evoo	
*Japanese Great Amberjack	13 • 19
yuzu kosho	
*Japanese Sea Bream	13 • 19
cucumber fennel salsa	
*Japanese Striped Jack	13 • 19
crying tiger sauce	
*Japanese King Mackerel**	13 • 19
ginger shallot salsa, garlic chip	
*Japanese Yellowtail Belly	13 • 19
jalapeno soy, lime zest, micro cilantro	
*Ora King Salmon Belly**	13 • 19
ginger shallot salsa	
*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

beautifully curated selections of today's fish & shellfish

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

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**	19
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	
*Hamachi Hero**	19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
*Black Dragon	19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchoke 4 Mama's Hot Sauce 4 House Bottled Sriracha 5 Japanese Soy Sauce 4

Fish & Chips Roll

18
beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

*Luci Roll

19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil

Kissed By Fire

18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives

*Thailicious

19
tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin

Anaconda 2.0

18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame

*Sesame Tuna**

18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint

*Royal Treatment**

19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts



cocktails

- The Daily Booze** (floral, citrus forward) 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
- Petals & Promises** (citrus forward, floral, fruity) 15
hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felelrum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo
- Spice Spice Baby** (blackberry pie) 14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial
- Ash & Citrus** (spirit forward, bright, resinous) 15
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
- Cookie "Mon"ster** (spirit forward, decadent) 15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
- 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, pistachio orgeat, creme de cacao, sea salt

- S (junmai) honjozo**
 - Hakkaisan Tokubetsu 17•46•85
 - Amabuki "Black Rice" 21•52•98
 - Onda 88 14•38•70
- (junmai) ginjo**
 - Narutotai 19•52•96
 - White Sun 24•66•123
 - Dragon God 17•47•86
- (junmai) daiginjo**
 - Dassai 45 21•58•107
 - Tears of Dawn 19•53•99
 - Koimari 26•72•132
 - Dragonfly 339

knigori

- Kunizakari** 14•34•68
- Dasai 45** 23•63•117
- Snow Maiden** 12•28•56

bourbon & other

- Booker's "Master Distillers Batch"** 35
- Blanton's** 25
- E.H. Taylor Single Barrel** 23
- Woodford Madeira Cask** 45
- James E 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

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 Sparkling 180mL** 28

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

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

glass • half bottle • bottle

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 (rice whisky)** 28
- Suntory "The Yamazaki" 12yr** 60
- Hibiki Harmony** 25
- That Boutique-Y Whisky (10z pour)** 60

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

white wine

- Pinot Grigio**, terre di rai, Italy 12•48
- Chenin Blanc** l'ecole 41, yakama valley, WA 14•56
- Dry Riesling**, wittman, rheinhessen, Germany 16•64
- Riesling**, dr. loosen, mosel, Germany 13•52
- Sauvignon Blanc**, mohua, marlborough, NZ 14•56
- Vinho Verde**, joao ramos, loureiro, Portugal 13•52
- Chardonnay**, raeburn, russian river valley, CA 16•64

red wine

- Pinot Noir** planet oregon, willamette 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** beringer, knights valley, CA 15•60
- Non Alcoholic Cabernet**, luminara, napa valley, CA 14•56

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

draft beer

- Sapporo** 5% 8
japanese lager
- Guava Waves Wheat Ale** 5.5% 11
no seasons brewing, miami FL
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Hitachino Dai Dai IPA** 6.1% 15
kiuchi brewery, japan
- Sun Haze IPA** 5.5% 11
sun lab brewing, bradenton, FL
- Fruited Berliner Weisse** 5.6% 12
parish brewing co., LA
- Rollin' Derby Irish Red Ale** 5% 10
florida avenue brewing, tampa, FL
- 7 Layer Milk Stout** 5.5% 12
bowigens beer company, FL

packaged beer

- 196 Vodka Seltzer** 5.5% 7
beam suntime import co.
- Oolong Kolsch** 4.8% 10
OEC brewing, Oxford, CT
- Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
- Sorry Umami IPA** 6.5% 15
yoho brewing, japan
- Strawberry Apple Cider** 5% 8
ciderboys brewing, central wisconsin
- Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, Japan
- Ginga Kogen** 5.5% 15
wagadake, japan
- Pumpkin Ale** 5.9% 15
myth k brewing
- Vanilla Barrel Cream Ale** 5.5% 10
lexington brewing, KY

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

sweets

- P.M.S. *fresh baked - please allow up to 20 minutes*** 10
chocolate & peanut butter lava cake, dulce de leche ice cream, raspberry coulis, peanut butter powder
- Burnt Honey Panna Cotta** 13
sesame streussel, yuzu gel, blood orange compote
- Strawberry Olive Oil Cake** 12
strawberry fluid gel, strawberry ice cream, cremeux, pistachio soil

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