



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	19
great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro	
*Salmon Yum Yam	19
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce	

*Tuna Tataki	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	
*Kumamoto Oyster	3 for 19 - 6 for 36
yuzu-orange sorbet, chive oil	

hot tastings *go here next!*

Vietnamese Chicken Wings	15
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts, cilantro	
Pork Gyoza	14
ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions	
Shrooms**	18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	
Seared Fish of the Day	21
Pan seared local fish of the day, seabean, sunchoke puree, maple miso brown butter, fried shallots, nori tuile	
add steamed rice +3 ginger scallion rice +4	

Udon Carbonara	13
dashi carbonara, pork belly, garlic panko, chives, egg yolk, miso parmesan foam add perigold truffle + 5	
Buffalo Rock Shrimp	17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
A5 Wagyu Beef Ishiyaki**	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
Octopus	19
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
*Sawara japanese king mackerel	14 • 21
*Maguro bigeye tuna loin	11 • 16
*Chutoro bluefin tuna semi fatty belly	17 • 25
*Sake salmon	11 • 17
*King Sake ora king salmon	12 • 18
Unagi freshwater eel	10 • 15
*Ikura house marinated salmon roe	12 • 18

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 King Mackerel**	15 • 22
ginger shallot salsa, garlic chip	
*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	
*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)	
*Chirashi**	30
an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura	
*Sashimi Life**	53
an assortment of Chef's choice of sashimi specials (12+/- 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!*

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

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

*Luci Roll	19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	
*Black Dragon	19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	
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	
*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	
Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	
*Royal Treatment	19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	

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** (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 felellum, 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
- Miyazaki Moment** (spirit forward, herbacious, bright) 25
A5 miyazaki fat washed hibiki harmony, grapefruit- ginger oleo, carpano antica, grapefruit bitters, black pepper
- 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

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
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder
- Pop Ice Cream Flight** 4 • 12
four scoops of our house made ice cream - ask your sever for today's selection of flavors!

- 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

glass • half bottle • bottle

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

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)** 26

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
- 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, 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** beringer, knights valley, CA 15 • 60
- Non Alcoholic Cabernet**, luminara, napa valley, CA 14 • 56

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 suntory 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

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