



## greens & beans *start here!*

<b>Seaweed</b>	8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Pop Salad**</b>	8
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>Edamame**</b>	
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!*

<b>*Hamachi Crudo</b>	20	<b>*Tuna Tataki</b>	19
japanese yellowtail, yuzu kosho, blood orange, lemon zest, evoo, micro cilantro		seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	
<b>*Salmon Yum Yam**</b>	19	<b>*Kanpachi Truffle</b>	21
lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, caramelized shallots, orange, x.o sauce		great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro	
<b>hot tastings <i>go here next!</i></b>			
<b>Vietnamese Chicken Wings</b>	15	<b>Buffalo Rock Shrimp</b>	17
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts, cilantro		tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
<b>Pork Gyoza</b>	14	<b>A5 Wagyu Beef Ishiyaki**</b>	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	
<b>Shrooms**</b>	18	<b>Seared Fish of the Day**</b>	21
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point		Pan seared local fish of the day, seabean, sunchoke puree, maple miso brown butter, fried shallots add <b>steamed rice</b> +3 <b>ginger scallion rice</b> +4	
<b>Octopus**</b>	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

<b>*Hotate Mukimi</b> freshly shucked hokkaido	14 • 21
<b>*Hamachi</b> japanese yellowtail	12 • 18
<b>*Kanpachi</b> great amberjack	12 • 18
<b>*Sake</b> salmon	11 • 17
<b>*King Sake</b> ora king salmon	12 • 18
<b>Unagi</b> freshwater eel	10 • 15
<b>*Ikura</b> house marinated salmon roe	12 • 18
<b>*Uni</b> japanese sea urchin	24 • 36

add **Quail Eggs** +5

## nigiri & sashimi specials

*garnished to accentuate each fish's natural flavor*

<b>*Freshly Shucked Hokkaido Scallop</b>	15 • 22
lemongrass xo, maldon salt, evoo	
<b>*Japanese Yellowtail Belly</b>	13 • 19
jalapeno soy, lime zest, micro cilantro	
<b>*Ora King Salmon Belly**</b>	13 • 19
ginger shallot salsa	
<b>*Seared King Salmon Belly**</b>	13 • 19
bourbon barrel aged maple syrup, smoked salt, chives	
<b>Seared A5 Wagyu Beef</b>	16 • 24
truffle salt, red wine soy reduction	

## moriawase

*beautifully curated selections of today's fish & shellfish*

<b>*Tokushu Box**</b>	45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
<b>*Sashimi Life**</b>	53
an assortment of Chef's choice of sashimi specials (12 +/- pieces)	
<b>*Chirashi**</b>	30
an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura	

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*

<b>*Ceviche**</b>	19	<b>*Black Dragon</b>	19	<b>*Thailicious</b>	19
hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge		eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori		tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	
<b>*Top Up</b>	18	<b>Fish &amp; Chips Roll</b>	18	<b>Anaconda 2.0</b>	18
ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions		beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar		tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame	
<b>*Hamachi Hero**</b>	19	<b>*Luci Roll</b>	19	<b>*Sesame Tuna**</b>	18
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion		tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil		tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
		<b>Kissed By Fire</b>	18	<b>*Royal Treatment**</b>	19
		lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives		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 felernum, 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
- 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
- Burnt Honey Panna Cotta** 13  
sesame streussel, yuzu gel, blood orange compote

S (junmai) honjozo

- Hakkaisan Tokubetsu** 17 • 46 • 85
- Amabuki "Black Rice"** 21 • 52 • 98
- Onda 88** 14 • 38 • 70

k nigori

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

S 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
- Eagle Rare 10yr** 18

(junmai) ginjo

- Narutotai** 19 • 52 • 96
- White Sun** 24 • 66 • 123
- Dragon God** 17 • 47 • 86

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

(junmai) daiginjo

- Dassai 45** 21 • 58 • 107
- Tears of Dawn** 19 • 53 • 99
- Koimari** 26 • 72 • 132
- Dragonfly** 339

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
- E.H. Taylor** 25

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

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

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  
waga

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