



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
*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 accomodate any severe allergies

cold tastings *or here!*

*Green Curry Salmon garlic infused crisped rice, pickled fresno chile, ikura, thai basil, chili oil, radish, lemon zest	19
*Mukimi Scallop Crudo freshly shucked scallop from hokkaido bay, orange supreme, ponzu, cucumber, fennel, chives	23
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19

*Spring Hamachi seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema	19
Madai Tasting sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, fuji apple, garlic chips, lime zest	19
*Salmon Belly 3 Ways** ora king salmon belly 2 piece topped with sambal vinaigrette, 2 piece topped with ginger shallot salsa, and 2 piece seared with bourbon barrel maple, smoked salt, chives	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice	18
A5 Wagyu Beef Ishiyaki ** cooked by the guest tableside n a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotate Mukimi freshly shucked hokkaido	14●21
*Suzuki japanese striped bass	10●15
*Madai japanese sea bream	12●17
*Kanpachi great amberjack	12●18
*Shima Aji japanese striped jack	12●18
*Hamachi japanese yellowtail	12●18
*Maguro bigeye tuna	11●16
*Akami bluefin tuna loin	14●21
*Sake ora king salmon	12●18
*Saba japanese mackerel	12●18
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
*Uni japanese sea urchin	24●36
<i>add Quail Eggs</i> +5	

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flava</i>	
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
*Japanese Striped Bass red pepper kosho	11●16
*Japanese Sea Bream beni shoga, sea salt	13●19
*Japanese Great Amberjack kizami wasabi, scallion	13●19
*Japanese Striped Jack cucumber fennel salsa	13●19
*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
Freshwater Eel* bacon jam, kabayaki, sesame seeds	11●16
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

moriawase

<i>beautifully curated selections of today's freshest fish</i>	
*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
<i>all moriawase are served with fresh wasabi & japanese soy sauce</i> <i>please allow up to 30 minutes for moriawase</i>	

roll out *finish up down here!*

*Ceviche ** golden tile, avocado, fried shallots, chipotle lime aioli topped with golden tilefish, 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

<i>premium upgrades from low sodium soy, wasabi & ginger</i>			
Fresh Wasabi 6	Tableside Wasabi Root 16	Pickled Sunchokes 4	Mama's Hot 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.o tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
Fish & Chips Roll beer battered golden tilefish, 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

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

81 bay b

sweets

P.M.S. **fresh baked - please allow up to 20 minutes**
chocolate & peanut butter lava cake, salted caramel ice cream
raspberry coulis, peanut butter powder

Pop Ice Cream Flight

four scoops of our house made ice cream - ask your server
today's selection of flavors!

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k nigori

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

glass • half bottle • bottle

glass • half bottle • bottle

S

Wines by the Bottle & Full

Beer Name	ABV	Rank	Location
Pat's Lager	5%	7	Pat's Brewing, Napa, CA
No Nest Yuzu Lager	5.5%	12	Pat's Brewing, Napa, CA
Tripel	7.5%	12	Pat's Brewing, Napa, CA
Vanilla Oange Fruit Tart	6.7%	13	Pat's Brewing, Napa, CA
Red Ale	5.5%	10	Pat's Brewing, Napa, CA
Barrel Cherry Wheat	8%	11	Pat's Brewing, Napa, CA
Hybrid IPA	5.3%	11	Pat's Brewing, Napa, CA
Coffee Porter	6.5%	11	Pat's Brewing, Napa, CA

10 **Sunrise Panna Cota**
 cream, pineapple citrus panna cota, topped with
 matcha powder, lychee liquor soaked b

4 ● 12

for

single serves	
"Demon Slayer" Juice Box 180mL	9
"Way of the Warrior" Can 180mL	17
I Love Sushi 180mL	23
Kikusui "Nama" Gold Can 180mL	18
Kunizakari Nigori 200mL	13

rye whiskey	
Michters	16
Highwest Rendezvous	18
Wiseman	27
Whistle Pig 12yr	40
Whistle Pig 15yr	56
Midwinter's Night Dram	45

Spirits List Available -

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

kunizakari nigori cup
way of the warrior can
"demon slayer" juice box

Please Ask your Server

ed beer	7	flights	
o tokyo, Japan		Tequila Flight (Fortaleza)	30
		● blanco, ● reposado, ● anejo	
Red Rice 7%	13	Old Forester Flight	21
Naka, JP		● 1870, ● 1897, ● 1910	
Dai Dai IPA 6%	13	Sake Flight	27
Naka, JP		● hakkaisan, ● kunizakari, ● dragon god	
nade Cider 5.5%	8	Japanese Whisky Flight	25
ewery St. Pete, FL		● Fuji, ● toki, ● nikka coffey grain	
ream Ale 5.5%	10	Whisky "Omakase"	50
ng, KY		bartender's choice of premium Japanese whisky	
ed IPA 5.5%	12		
g, kyoto, Japan			

er **Chau Trinh**

nager **Michael Fernandez**

cs Coordinator **Daniela Vanegas**

Victor "Jefe" Rodriguez

r **Dylan Cook**

Mai Tran

' biggest contributor **Lou Waldman**

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

s may only be split a maximum of three ways