



greens & beans *start here*

●Crunchy Vegetable Salad	9
Kohlrabi, cucumber, Asian pear, carrots, radish, Vietnamese herbs, lime, fish sauce, crispy shallots, fried garlic, crispy pork rinds	
●Buckwheat Noodle Salad	9
cold noodles, sesame peanut dressing, cucumber, scallion, toasted peanuts	
Pop Salad	7
baby greens, cucumber, carrots, radish, house ginger dressing	
Seaweeds	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Edamame	
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 accomodate any severe allergies.

nigiri & sashimi *then do this stuff*

2 pieces with rice	● 3 pieces without rice
Suzuki striped bass	9 ● 13
Madai Japanese sea bream	10 ● 15
●Hotate Mukimi freshly shucked Hokkaido scallop	14 ● 21
Amaebi sweet spot prawn with fried head	12 ● 18
Hotategai Hokkaido scallop	9 ● 13
Hamachi Japanese yellowtail	9 ● 13
Shima Aji Japanese striped jack	12 ● 18
Maguro tuna	9 ● 13
●Akami bluefin tuna loin	12 ● 18
Sake ora king salmon	8 ● 12
Sumōkusāmon house smoked salmon	8 ● 12
Unagi freshwater eel	9 ● 13
Yuzu Tobiko flying fish roe	9 ● 13
Wasabi Tobiko flying fish roe	9 ● 13
●Truffle Tobiko flying fish roe	12 ● 18
Ikura house marinated salmon roe	10 ● 15
●Uni Japanese sea urchin from Hokkaido Bay	24 ● 36
add Quail Eggs	+5

roll out *finish up down here*

●Gold Digger	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
Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
Anaconda 2.0	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
Top Up	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	

cold tastings *or here!*

●I'll Never Let Go (Amber)Jack	18
torched cold smoked Hiramasa, aji verde, Asian pear, garlic oil, smoked salt, micros*	
Salmon Three Ways**	19
six slices of ora king salmon belly, topped thee ways: ginger shallot sauce, sambal vin, & cucumber fennel salsa	
Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, ponzu, orange supremes, cucumber fennel salsa, chives	

hot tastings *go here next*

●Hokkaido A5 Wagyu Beef Ishiyaki	21/OZ
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
●Kalbi Short Rib	23
kimchi fried rice, sunny side quail egg, gochujang jus	
●Risky Bisqueness	21
sesame seared ora king salmon, vegetable kakiage, cauliflower cream, miso shrimp bisque	
Buffalo Rock Shrimp	15
tempura rock shrimp, spicy tobanjan aioli, blue cheese crème, celery sticks	
●Seared Hokkaido A5 Wagyu Beef	18 ● 27
truffle salt, red wine soy reduction	
+add shaved black winter truffle	+15

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor	
Japanese Sea Bream	10 ● 15
beni shōga salsa	
Striped Bass	10 ● 15
red pepper kosho	
●Mukimi Scallop	14 ● 21
lime zest, yuzu kosho	
Japanese Yellowtail Belly	10 ● 15
jalapeño lime zest sauce, micro cilantro	
Japanese Striped Jack	12 ● 18
pickled sunchoke salsa	
●Bluefin Tuna Otoro	20 ● 30
truffle tobiko	
King Salmon Belly	10 ● 15
ginger-shallot sauce, micros	
Seared King Salmon Belly	10 ● 15
bourbon barrel maple syrup, smoked salt	

●Battle of the Blood Orange: Salmon	19
ora king salmon belly, blood orange white soy, lime juice, candied blood orange peel puree, green apple, shiso, bubu arare, lime zest	
●Strawberry Suzuki	17
striped bass, strawberry vinaigrette, toasted almond, Thai basil, yuzu, radish	
●Eight Ball	19
pan seared octopus, chili black bean mole, house chili crunch, crispy potato & brussels sprouts	
●Cha Gio - Spring Rolls	9
pork & shrimp spring rolls, served with nuoc cham, lettuce & fresh herbs	
●Pan Seared Sea Scallops	22
green onion & herb soubise, charred scallion chimichurri, glazed rainbow carrots, toasted almonds, micros	
KFC	14
Korean fried chicken wings, gochuchang sauce, chives, sesame seeds	

morawase

beautifully curated selections of today's freshest fish	
Tokushu Box	40
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
●Premium Tokushu Box	62
a selection of nirigi featuring an array of interesting fish (10 pieces)	
Sashimi Life	45
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
●Chef's Choice of Premium Sashimi	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	
all morawase are served with fresh wasabi & japanese soy	
please allow up to 30 minutes for morawase	

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

●Tuna Twofer	23
bluefin akami, tobanjan aioli, fried shallots, cucumber, topped with bluefin akami, sambal salsa, thai basil	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with local golden tilefish, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Acevichado	16
tempura fried local golden tilefish, jalapeño, avocado, crème fraîche, topped with more tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
Nikkei Maki	17
tempura fried local golden tilefish, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

Hot Pink**	16
tuna, avocado, jalapeño, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives	
●The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
●Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	

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

A Miyazaki Moment
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
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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
mocktail Thai chili mango limeade	7
green tea service serves two	5

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

Kunizakari	14 • 34 • 68
• Road to Osaka	16 • 39 • 75
Sacred Mist	76

&

glass • 11oz carafe • bottle

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

(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

single serves

"Lucky Dog" Juice Box 180mL	14
"Nakagawa Pure Grain" Cup 180mL	25
"Way of the Warrior" Can 180mL	14
"Kikusui Nama" Can 200mL	18
"Little Sumo" Cup 200mL	14

(1/2 price on Little Sumo Sundays!)

(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

Sake Bucket (3pack • 6pack)
33 • 62

Way of the Warrior Can,
Little Sumo Cup,
Lucky Dog Juice Box

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% Kirin Brewery LTD, Tokyo, Japan	7
Guava Gose 4.9% Collective Arts Brewing, Ontario, CA	11
Daydream Tangerine Wheat 5.4% Bowigens Beer Co, Casselberry, FL	10
Belgian Tripel 7.5% St. Bernardus, Watou, Belgium	11
Robonaut Red Ale 5.2% Playalinda Brewing Co, Titusville, FL	9
Show Pigeon IPA 6.7% Central 28 Beer Co, DeBary, FL	8
2 Million Bees IPA 8.2% Hourglass Brewing, Longwood, FL	12
Peanut Butter Milk Stout 6.2% Left Hand Brewing, Longmont, CO	12

packaged beer

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

flights

Sake Flight Kunizakari, Bride of the Fox, Heaven & Earth	27
Japanese Whisky Flight Toki, Fuji, Nikka Coffey Malt	25
Whisky "Omakase" bartender's choice of premium Japanese whiksy	50
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* peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis	9
• Rainbow Carrot Cake frog song organics rainbow carrots, cinnamon chantilly, candied pecan crumble, grand marnier cream cheese ice cream	10
White Chocolate Miso Crème Brûlée strawberry chantilly, fresh berries	9
Pop Ice Cream Flight choice of 1 scoop or 4 scoops: • salted caramel • strawberry cinnamon • Luxardo cherry • cherry blossom sorbet • Captain Crunch	3 • 9

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