



greens & beans *start here*

● 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 accommodate any severe allergies.

nigiri & sashimi *then do this stuff*

2 pieces with rice ● 3 pieces without rice

Tai local red snapper	8 ● 12
Suzuki striped bass	9 ● 13
Madai Japanese sea bream	10 ● 15
● Hotate Mukimi freshly shucked Hokkaido scallop	14 ● 21
Hotategai Hokkaido scallop	9 ● 13
● Isaki Japanese threeline grunt	14 ● 21
Hamachi Japanese yellowtail	9 ● 13
● Shironagasukujira Pacific Blue Whale	60 ● 90
Maguro tuna	9 ● 13
Shima Aji Japanese striped jack	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, togarashi, scallions	

cold tastings *or here!*

● Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, blood orange ponzu, garlic oil, orange supremes, lemongrass XO, chives	
Shima Aji Curry	19
Japanese striped jack, coconut Thai curry, yuzu tobiko, yuzu kosho, lime zest, crispy puffed rice, micro cilantro	
Simply Suzuki	17
striped bass, blood orange ponzu, purple diakon, habañero tobiko, bubu arare, pink salt, micros	

hot tastings *go here next*

● Risky Bisqueness	17
sesame seared local grouper, vegetable kakiage, cauliflower cream, miso shrimp bisque	
● Pan Seared Sea Scallops	22
green onion & herb soubise, blistered shishito pepper chimichurri, glazed carrots, toasted almonds	
● Kalbi Short Rib	23
kimchi fried rice, sunny side quail egg, gochujang jus	
Krispy Kama (large)	16
fried bone-in local grouper collar, green Thai curry	
+add coconut rice	+4

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	
● Cold Smoked Yellowtail Amberjack	10 ● 15
aji verde, smoked salt	
● Japanese Threeline Grunt	14 ● 21
garlic chip, scallions	
King Salmon Belly	10 ● 15
ginger-shallot sauce, micros	
Seared King Salmon Belly	10 ● 15
bourbon barrel maple syrup, smoked salt	
● Seared Pacific Blue Whale	60 ● 90
togarashi, layu, kabayaki, micro arugula	
● Seared Kagoshima A5 Wagyu Beef	18 ● 27
truffle salt, red wine soy reduction	
+add shaved black winter truffle	+15

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

● Red Eye	17
tuna, cucumber, fried garlic chips & gochujang topped with salmon, thinly sliced orange, blood orange agrodolce, micros	
Ceviche**	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with local grouper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
Nikkei Maki	17
tempura fried local grouper, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

● A Tasting of Madai	18
Japanese sea bream, mango aguachile, jalapeño kosho, toasted almond, flakey salt, mint	
Hamachi Truffle	18
Japanese yellowtail, caramelized shallots, crying tiger sauce, jalapeño, micro cilantro, black pepper, truffle ponzu	
Toro Tataki	19
seared bigeye tuna belly, pickled shallots, garlic chips, ponzu, layu, togarashi, micros	

● Eight Ball	19
pan seared octopus, chili black bean mole, house chili crunch, crispy potato croquette & brussels sprouts	
● Kagoshima A5 Wagyu Beef Ishiyaki	21/02
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
KFC	14
Korean fried chicken wings, gochuchang, chives, sesame	
Buffalo Rock Shrimp	15
tempura rock shrimp, spicy tobanjan aioli, blue cheese crème, celery sticks	

moraiwase

beautifully curated selections of today's freshest fish

● Yasai Moraiwase	35
all about the veggies! Ten pieces of vegetable nigiri and one veggie roll featuring local products from Frog Song Organic Produce	
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 nigiri 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 moraiwase are served with fresh wasabi & japanese soy please allow up to 30 minutes for moraiwase

● The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
Acevichado	16
tempura fried local grouper, jalapeño, avocado, crème fraîche, topped with more grouper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
Luci Roll	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
● 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** 13
Mizu green tea schoju, Meyer lemon oleo, Meyer lemon juice, black walnut bitters, splash of soda, Thai basil
- **Rum Tea** 13
Don Q Anejo rum, Plantation Dark rum, house black tea, peach liqueur, lemon oleo, Domaine de Canton ginger liqueur, Angostura
- Comfortably Numb** 13
Wheatley vodka, Giffard lychee, Giffard vanilla, Thai chili-mango syrup, lime juice, Thai chili-sugar rim
- Ultra Violet** 14
Empress gin, lavender infused St. Germaine, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Purple Rain** 13
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, blackberry togarashi syrup
- **Saffron Sunset** 13
Montelobos mezcal, mandarine napolean, grapefruit bitters, blood orange saffron oleo
- A Clockwork Orange** 16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters, fennel pollen
- **Netami** 20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters

A Miyazaki Moment 25
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

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
- Vietnamese iced coffee** 5
- mocktail** Thai chili mango limeade 7
- green tea service** serves two 5
- Stella Artois Liberte** non-alcoholic beer 6

Guest checks may only be split a maximum of three ways

Sake

- 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**
 - Snow Maiden** 12•28•--
 - Kunizakari** 14•34•68
 - **Road to Osaka** 16•39•75
 - Sacred Mist** 76
- glass • 11oz carafe • bottle

(junmai) ginjo

- Bride of the Fox** 18•42•--
 - **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
 - "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

Spirits

- 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

rye whiskey

- Willet Small Batch** 18
- High West Rendezvous Rye** 14
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 60
- Peerless** 26
- Angel's Envy** 25
- Revival** 15
- Old Overholt Bonded** 10

japanese whisky

- Suntory "Toki"** 10
- Nikka "Days"** 14
- Sunday's** 19
- Ichiro's "Malt & Grain"** 26
- Ichiro's "The Floor Malted"** 26
- Nikka "Coffey Malt"** 23
- Hibiki 21yr** 85
- Suntory "The Yamazaki" 12yr** 55
- Suntory "The Yamazaki" 18yr** 85
- Suntory "The Hakushu" 12yr** 70

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% 7
Kirin Brewery LTD, Tokyo, Japan
- UFO Citrus Wheat Ale** 5.3% 8
Harpoon Brewery, Boston, MA
- Robonaut Red Ale** 5.2% 9
Playalinda Brewing Co, Titusville, FL
- Belgian Tripel** 7.5% 11
St. Bernardus, Watou, Belgium
- Show Pigeon IPA** 6.7% 8
Central 28 Beer Co, DeBary, FL
- 2 Million Bees IPA** 8.2% 12
Hourglass Brewing, Longwood, FL
- Peanut Butter Milk Stout** 6.2% 12
Left Hand Brewing, Longmont, CO

packaged beer

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

flights

- Sake Flight** 27
Kunizakari, Bride of the Fox, Heaven & Earth
- Japanese Whisky Flight** 25
Toki, Fuji, Nikka Coffey Malt
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whiskeys
- sushi pop swag** 20
• **Sushi Pop Baseball Cap**

sweets

- P.M.S.** *fresh baked - please allow up to 15 minutes* 9
peanut butter powder, molten chocolate cake, salted caramel ice cream, raspberry coulis
- **Carrot Cake** 10
organic carrots, cinnamon chantilly, candied pecan crumble, carrot purée, Grand Marnier cream cheese ice cream
- **Matcha Crème Brûlée** 9
served with a black sesame cookie
- Pop Ice Cream Flight** 3•9
choice of 1 scoop or 4 scoops:
• salted caramel • strawberry cinnamon
• Captain Crunch • ube • green tea

team

- Chef | Owner** **Chau Trinh**
- General Manager** **Sean Griffin**
- AGM & Events Coordinator** **Daniela Vanegas**
- Bar Manager** **Dylan Cook**
- Mama** **Mai Tran**
- A Guy Walks Into A Bar...** **Lou Waldman**

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