



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
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
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 accommodate 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	*Spring Hamachi seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema	19
*Suzuki Carpaccio striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	18	*Hokkaido Scallop Splash cucumber lime aqua, edamame puree, thai basil orange salsa, anato oil, chinese chive oil, chinese chive flower, garlic chip	23
*Madai Blossom japanese seabream, pink salt, pineapple ponzu, yuzu kosho, mint, spicy olive oil, orange zest	16	*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15	Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21	Pan Seared Fish Of The Day** green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice	18
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	11	A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18		

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Suzuki japanese striped bass	10 • 15
*Madai japanese sea bream	12 • 17
*Kanpachi great amberjack	12 • 18
*Saba japanese mackerel	12 • 18
*Hamachi japanese yellowtail	12 • 18
*Maguro bigeye tuna	11 • 16
*Sake ora king salmon	12 • 18
Unagi freshwater eel	10 • 15
*Ikura house marinated salmon roe	12 • 17

add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*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 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

beautifully curated selections of today's fish & shellfish

*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

**all moriawase are served with
fresh wasabi & japanese soy sauce
please allow up to 30 minutes for moriawase**

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

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy 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 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized 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



cocktails

- Ocha Time** (citrus forward, herbacious, light) 14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam
- Momo** (citrus forward, floral, refreshing) 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- Ichigo Silk** (fruit forward, creamy, indulgent) 14
hibiscus infused roku gin, lemon, italicus, strawberry-coconut cream, yuzu bitters, egg white
- Ube-Wan Kenobi** (fruity, earthy, cirtus forward) 14
siesta coconut rum, giffard ginger, giffard apricot, ginger apricot tea, ube coconut cream, lemon
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felernum, yuzu, lime juice, guava aloe shrub, jalapeno thai basil lime oleo
- Papaya the Sailor Man** (citrus, crushable, refreshing) 14
corozon reposado, yellow chartreuse, giffard pineapple, agave-papaya shrub, lime, sichuan pepper
- Miyazaki Moment** (bright, spirit forward, citrusy) 25
fat washed hibiki harmony, tangerine-thyme oleo, macadamia nuts, angostura 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
- Nutty by Nature** (nutty, spirit forward, rich) 14
Vietnamese coffee infused los vecinos mezcal, nux alpina walnut liquor, giffard banana, banana demerara, orange bitters
- Seasonal Saigon Martini** (creamy, rich, indulgent) 14
vietnamese coffee, wheatly vodka, half and half, vanilla, black sesame orgeat, creme de cacao, sea salt

- S (junmai) honjozo**
Onda 88 14•38•70
Hakkaisan Tokubetsu 17•46•85
Amabuki "Black Rice" 21•52•98
- (junmai) ginjo**
Narutotai 19•52•96
White Sun 24•66•123
Dragon God 17•47•86
Kiminoi "Emperor's Well" 21•57•104
- (junmai) daiginjo**
Dassai 45 21•58•107
Tears of Dawn 19•53•99
Koimari 26•72•132
Dassai 23 Type Blue 44•119

k nigori

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



glass • half bottle • bottle

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

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

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

S

bourbon & other

- Booker's "Master Distillers Batch"** 35
- Blanton's** 25
- Woodford Madeira Cask** 45
- James Pepper** 15
- Henry Mckenna 10yr** 18
- Whistle Pig Snout to Tail 10yr** 25
- Bardstown High Wheat** 16

rye whiskey

- Bardstown Rye** 18
- Basil Hayden Malted Rye** 18
- Russels 6yr** 13
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 56
- High West Midwinter Dram** 45
- Sazerac** 12

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

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

white wine

- Rose**, mirabeau, provance, FR 12•48
- Dry Riesling**, wittman, rheinhessen, GER 16•64
- Riesling**, dr. loosen, mosel, GER 13•52
- Pinot Crigio**, terre di rai, Italy 12•48
- Pecorino**, umani ronchi, Italy 11•44
- Sauvignon Blanc**, mohua, marlborough, NZ 14•56
- Vinho Verde**, joao ramos, loureiro, PT 13•52
- Bourdeaux**, chateau la freynelle, bourdeaux, FR 13•52
- Viognier**, stags' leap, napa valley, CA 16•64
- Chardonnay**, raeburn, russian river valley, CA 16•64

red wine

- Pinot Noir**, ponzi tavola, willamatte valley, OR 16•64
- Malbec**, tilia, mendoza, AR 12•48
- Red Blend** tapestry, paso robles, CA 14•56
- Beaujolais** mommessin, beaujolais, FR 15•60
- Cabernet Blend** chocoblock by ghostblock, napa, CA 15•60

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

draft beer

- Sapporo** 5% 7
japanese lager
- Hitachino Nest White Ale** 6.5% 12
kiuchi brewing, Naka, JP
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Sunset Float Sour** 5.5% 13
sunlab brewery, bradenton, FL
- Robonaut Red Ale** 5.5% 10
playalinda brewing, titusville, FL
- Bourbon Barrel Cherry Wheat** 8% 11
lexington brewing, KY
- Graphic Hybrid IPA** 5.3% 11
gulf stream brewing, FL
- JoJo Bean Coffee Porter** 6.5% 11
81 bay brewing, tampa bay, FL

packaged beer

- Kirin Light** 3.2% 7
kirin brewery ltd, tokyo, Japan
- Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
- Hitachino Nest Dai Dai IPA** 6% 13
kiuchi brewing, naka, JP
- Sorry Umami IPA** 6.5% 15
yoho brewing, japan
- Strawberry Apple Cider** 5% 8
ciderboys brewing, central wisconsin
- Vanilla Barrel Cream Ale** 5.5% 10
lexington brewing, KY
- Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, Japan
- Ginga Kogen** 5.5% 15
wagadake, japan
- 196 Vodka Seltzer** 5.5% 7
beam suntory import co.

flights

- Tequila Flight (Fortaleza)** 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

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!
- Sunrise Panna Cota** 10
pineapple citrus panna cota, topped with matcha rice crispies, matcha powder, lychee liqour soaked berries

team

- Chef | Owner** Chau Trinh
- General Manager** Michael Fernandez
- AGM | Events Coordinator** Daniela Vanegas
- Sous Chef** Victor "Jefe" Rodriguez
- 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