



greens & beans *start here!*

- Seaweed** 8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame
- Pop Salad**** 8
baby greens, cucumber, carrots, radish, house ginger dressing
- Edamame**** 7
add crispy garlic +1
add togarashi pepper +1
add truffle oil +1
add fresh grated parmesan +1
add everything +4



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!*

- *Salmon Yum Yam**** 19
ora king salmon, lemongrass fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, fresno chilis, sesame, orange, x.o sauce
- *Tuna Tataki** 19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens
- *Hamachi Truffle** 19
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro
- *Madai Acevichado** 19
acevichado sauce, fried shallot, crying tiger, fennel salsa, micro greens

hot tastings *go here next!*

- Octopus**** 19
seared octopus, pepian verde, garlic sauce, pickled red onion, duck confit potato, herbs
- Shrooms**** 18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point
- Seared Fish of the Day**** 21
Pan seared local fish of the day, asparagus, sunchoke puree, maple miso brown butter, fried shallots
add steamed rice +3 ginger scallion rice +4
- Pork Belly Baos** 12
crispy pork belly, pork jus, cilantro, carrot, daikon, jalapeño
- Vietnamese Chicken Wings** 15
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts, cilantro
- Buffalo Rock Shrimp** 17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery
- A5 Wagyu Beef Ishiyaki**** 21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu
- Pork Gyoza** 14
ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

- *Hotate Mukimi** freshly shucked hokkaido scallop 14 • 21
- *Hamachi** japanese yellowtail 12 • 18
- *Kanpachi** great amberjack 12 • 18
- *Ora Sake** ora king salmon 12 • 18
- *Sake** atlantic salmon 10 • 15
- *Sumokusamon** house smoked salmon 11 • 16
- *Maguro** bigeye tuna loin 11 • 16
- Unagi** freshwater eel 10 • 15
- *Ikura** house marinated salmon roe 12 • 18

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

- *Freshly Shucked Hokkaido Scallop** 15 • 22
lemongrass xo, maldon salt, evoo
- *Japanese Great Amberjack** 13 • 19
kizami wasabi, thai basil
- *Japanese Sea Bream*** 13 • 19
sambal vinaigrette, thai basil
- *Japanese Yellowtail Belly** 13 • 19
jalapeno soy, lime zest, micro cilantro
- *Ora King Salmon Belly**** 13 • 19
ginger shallot salsa
- *Seared King Salmon Belly**** 13 • 19
bourbon barrel aged maple syrup, smoked salt, chives
- Seared A5 Wagyu Beef** 16 • 24
truffle salt, red wine soy reduction

moriawase

beautifully curated selections of today's fish & shellfish

- *Tokushu Box**** 45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)
- *Premium Tokushu Box**** 65
a selection of nigiri featuring an array of interesting fish (10 pieces)
- *Sashimi Life**** 53
an assortment of Chef's choice of sashimi specials (12+/- pieces)
- *Chirashi**** 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

roll out *finish up down here!*

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchoke 4 Mama's Hot Sauce 4 House Bottled Sriracha 5 Japanese Soy Sauce 4

- *Thailicious** 19
tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin
- *Cevice**** 19
hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge
- *Top Up** 18
ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions
- *Hamachi Hero**** 19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion
- *Steak Au Poivre** 33
black pepper seared miyazaki wagyu, lump crab, crispy fungi mushrooms, banh mi pickles, bacon jam topped with white truffle cream sauce, parmesan, chives
- Black Dragon** 19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori
- *High Roller** 25
blue lump crab, avocado, brown butter panko, topped with big eye tuna, truffle mayo, fried scallion, chives
- Kissed By Fire** 18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives
- *Luci Roll** 19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil
- Anaconda 2.0** 18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame
- *Sesame Tuna**** 18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint
- Fish & Chips Roll** 18
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar
- *Royal Treatment**** 19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts

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

The Daily Booze (<i>floral, citrus forward</i>) 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 (<i>citrus forward, floral, fruity</i>) 15 hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut
"Guava" mente (<i>clarified, sweet & light spice</i>) 14 corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk
Ash & Citrus (<i>spirit forward, bright, resinous</i>) 15 lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
Cookie "Mon"ster (<i>spirit forward, decadent</i>) 15 diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
Miyazaki Moment (<i>spirit forward, herbacious, bright</i>) 25 A5 miyazaki fat washed hibiki harmony, grapefruit-ginger oleo, carpano antica, grapefruit bitters, black pepper
A Clockwork Orange (<i>spirit forward, rich, savory</i>) 16 duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
Seasonal Saigon Martini (<i>creamy, rich, indulgent</i>) 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	Strawberry Olive Oil Cake 9 strawberry fluid gel, macha-pistachio ice cream, dark chocolate cremeux, candied lemons, sliced strawberries
White Chocolate Panna Cotta 10 blood orange compote, sesame crumble, yuzu gel	Pop Ice Cream Flight 4 • 12 four scoops of our house made ice cream - ask your sever for today's selection of flavors!

S (junmai) honjozo	(junmai) ginjo	(junmai) daiginjo
Hakkaisan Tokubetsu 17 • 46 • 85	Narutotai 19 • 52 • 96	Dassai 45 21 • 58 • 107
Amabuki "Black Rice" 21 • 52 • 98	White Sun 24 • 66 • 123	Tears of Dawn 19 • 53 • 99
Onda 88 14 • 38	Dragon God 17 • 47 • 86	Koimari 26 • 72 • 132
		Dragonfly 339

knigori

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

glass • half bottle • bottle

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

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

kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box

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

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

Rose , Costières de Nîmes, FR 10 • 40
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
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, willamatte 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