



greens & beans *start here!*

Seaweed	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Pop Salad**	7
baby greens, cucumber, carrots, radish, house ginger dressing	
*Buckwheat Noodle Salad	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
*Edamame**	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10

New April omakase dates!
4/16, 4/20
Old Forester Whiskey Dinner!
5/02/2024
Book with us on Resy.com

*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

*Hotate Mukimi freshly shucked Hokkaido	14 • 21
*Hotategai Hokkaido scallop	9 • 13
*Hamachi Japanese yellowtail	9 • 13
*Suzuki Japanese striped bass	9 • 14
*Madai Japanese sea bream	11 • 17
*Shima Aji Japanese striped jack	12 • 18
*Saba Japanese mackerel	12 • 18
*Sake ora king salmon	9 • 13
*Maguro bigeye tuna loin	10 • 15
Unagi freshwater eel	9 • 13
*Ikura house marinated salmon roe	12 • 17
*Chutoro bluefin tuna middle fatty belly	16 • 24

roll out *finish up down here!*

*Gold Digger	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
*The Kraken	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched calamari, miso glaze, lime zest	
*Sesame Tuna	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
*Ceviche	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with red snapper, hawaiian pink salt, sriracha, micro cilantro, served with a wedge of lime	

cold tastings *or here!*

*Hamachi Truffle	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
*Kanpachi Tasting	19
black garlic, san baizu, apple, shiso, garlic oil, xo sauce	
*Sake Toro	19
seared Ora King salmon belly, bourbon barrel aged maple syrup, smoked salt, chives, ikura	

hot tastings *go here next!*

*KFC	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
*Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
*Seared Scallops	25
pan seared scallops in wagyu fat, mushroom bacon, sauteed spinach with sesame seeds, soy vichysoise	
*Drunken Piccanha	18
kirin marinated steak, charred scallion chimichurri, furikake smoked salt fries	
*Shrimp & "Grits"**	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, chili crunch	

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass xo, maldon salt, evoo	
*Japanese Yellowtail Belly	11 • 16
jalapeno soy, lime zest, micro cilantro	
*Japanese Striped Bass	10 • 15
red pepper kosho	
*Japanese Sea Bream	12 • 18
sambal vinaigrette, thai basil	
*Japanese Striped Jack	13 • 19
pickled sunchoke salsa	
*Japanese Mackerel	13 • 19
ginger shallot salsa, garlic chip	
Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	
*Bluefin Chutoro	15 • 25
crying tiger, chives	

*Shima Curry	19
striped jack, coconut curry, yuzu tobiko, yuzu kosho, cilantro lime zest, rice puffs	
*Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, orange supreme, ponzu, cucumber, fennel, chives, olive oil	
*I'll Never Let Go (Amber) Jack	18
torched cold smoked hiramasa, aji verde, apple, layu, smoked salt, micros	

*Cha Gio - Ma ma's Spring Rolls	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	
*Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	
*A5 Wagyu Beef Ishiyaki**	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	

moraiwase

beautifully curated selections of today's freshest fish

*Tokushu Box**	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
*Premium Tokushu Box**	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	
*Sashimi Life**	47
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 sauce
please allow up to 30 minutes for moraiwase

ask your server to upgrade from our standard low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4

*Royal Treatment**	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
*Luci Roll	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
*Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
*Nikkei Maki	17
tempura fried local whitefish, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	
*The Mighty Mustard Seed	18
tuna, kampyo, yuzu kosho, shiso, topped with hamachi, yuzu honey mustard, ponzu mustard seeds, beet micros	
*Top Up	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
*Anaconda 2.0	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
*Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
*Setting Sun	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	
*Emulsional Damage	16
roasted fungi jon mushrooms, red wine & soy reduction, truffle salt, pickled red onion, thai basil topped with miso black garlic emulsion, toasted almonds, spring micros	

* Indicates a fully cooked item ** 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

Ultra Violet	14
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float	
Comfortably Numb	13
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim	
Purple Rain	13
Corazon tequila, orange curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup	
Guard your Heart	13
Bodyguard Chardonnay, creme de flora, lemon, apple, lemongrass syrup, milk wash	
Final Destination	14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime	
A Clockwork Orange	16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters	
Saigon Martini	13
Vietnamese coffee, Wheatly Vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt	
Netami	20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters	

S (junmai) honjozo	(junmai) ginjo	(junmai) daiginjo
Karakuchi Honjozo 12•28•58	Dragon God 17•40•79	Dassai 45 19•46•92
Hakkaisan Tokubetsu 17•46•79	Bride of the Fox 18•42•83	Onda 48 21•52•98
Amabuki "Black Rice" 21•52•98	Narutotai 20•48•95	Tears of Dawn 24•58•114
	White Sun 24•58•110	Koimari 26•62•123

nigori

Snow Maiden 12•28•56	"Demon Slayer" Juice Box 180mL 14
Kunizakari 14•34•68	"Way of the Warrior" Can 180mL 14
	Kikusui "Nama" Gold Can 200mL 18
	Kunizakari Nigori 200mL 18

Bucket 'o Sake (3pack • 6pack)
33 • 62

Kunizakari Nigori Cup
Way of the Warrior Can
"Demon Slayer" Juice Box

glass • 11oz carafe • bottle

bourbon & other

Booker's "Mighty Fine Batch" 30
Blanton's 25
Noah's Mill 20
Eagle Rare 18
Elijah Craig Barrel Proof 20
Smooth Ambler Contradiction 16
Knob Creek 9yr 18

rye whiskey

Michters 16
Highwest Rendezvous 18
Angel's Envy 25
Wiseman 27
Whistle Pig 12yr 40
Whistle Pig 15yr 56
Midwinter's Night Dram 45

japanese whisky

Suntory "Toki" 10
Yamazaki Distillers Reserve 35
Ichiro's "Malt & Grain" 25
Nikka "Coffey Malt" 25
Takamine 8 yr 25
Suntory "The Yamazaki" 12yr 60
Hibiki 21 yr 95

Wines by the Bottle & Full Spirits List Available - Please Ask your Server

white wine

Riesling , Dr. Loosen, Mosel, Germany 10•40
Sauvignon Blanc , Mohua, Marlborough, NZ 14•56
Pinot Gris , Tyrus Evans, Willamette, OR 15•60
White Blend , Au Bon Climat, Santa Barbara, CA 15•60
Viognier , Stags' Leap, Napa Valley, CA 16•60
Chardonnay , Bodyguard by Daou, Paso Robles, CA 16•60

red wine

Pinot Noir , Au Bon Climat, Santa Barbara, CA 15•60
Pinot Noir , Ken Wright, Yamhill Carlton AVA, OR 16•60
Malbec , Tilia, Mendoza, AR 12•48
Merlot , Sequentis (DAOU), Paso Robles, CA 16•60
Red Blend Tapestry, Paso Robles, CA 14•58
Cabernet , In Sheeps Clothing, Columbia Valley, WA 14•58

pink/orange wine

Gewurztraminer (Orange Wine) , Vice, Napa, CA 13•50
Grenache Rosé , Rose Gold, Cote Du Provence, FR, 13•50
Grenache Rosé , Daou, Paso Robles, CA 14•56

bubbles

Prosecco , Ca' Stele, Extra Sec, IT, n/v 10•40
Blanc de Blancs , Jean Louis Cuvee, Brut, FR 11•44
Rosé Champagne , G.H. Mumm, Reims, FR 19•76

draft beer

Kirin Ichiban 5.0% Kirin Brewery LTD, Tokyo, Japan 7
Pfeffe Hefe 5.2% Tactical Brewing Co., Baldwin Park, FL 9
Reel Slo Irish Red Ale 5.5% 81 Bay Brewing Co, Tampa, FL 8
Tangerine Cream Ale 5.5% Lexington Brewing Co, KY 10
Pleasure Chest IPA 7.3% Playalinda Brewing, Titusville, FL 11
Belgian Tripel 7.5% St. Bernardus, Watou, Belgium 12
Strawberry Mochi 4.5% Parish Brewing Co, Louisiana 8
7 Layer Milk Stout 5.5% Bowigens Beer Co, Casselberry, FL 12

packaged beer

3 Daughter Key Lime Cider 5.5% 3 Daughter Brewing, St. Petersburg, FL 6
Kirin Light 3.2% Kirin Brewery LTD, Tokyo, Japan 6
Green Torch Lime Lager 4.5% Half Acre, Chicago, IL 6
Frankie Rock Hefewizen 4.7% 8
Ginga Kogen 5.5% Wagadake, Japan 15

flights

Sake Flight Hakkaisan, Kunizakari, Dragon God 27
Japanese Whisky Flight Kikori, Toki, Nikka Coffey Grain 25
Whisky "Omakase" bartender's choice of premium Japanese whisky 50

(Large Format Beers Available - ask us!)

n/a bev

Soda pop cherry coke • diet coke • ginger ale • sprite 4	
Ramune orange/strawberry japanese soda 6	
Vietnamese Iced Coffee strong & sweet 5	
Thai Tea house made, served over ice 5	
Mocktail Thai chili mango limeade 7	
Green tea service serves two 5	
Non-Alcoholic Mango Cart 6	
Golden Road Brewing, Los Angeles, CA Guest checks may only be split a maximum of three ways	

sweets

P.M.S. *fresh baked - please allow up to 20 minutes* 10	
chocolate & peanut butter lava cake, peanut butter powder, salted caramel ice cream, raspberry coulis	
Yuzu Strawberry Posset** 9	
blackberry-blueberry compote	
Double Chocolate Cake 13	
layered dark chocolate cremieux, white chocolate- miso cremieux, orange, white chocolate orange gelato, pecan crumble	
Matcha Churros 11	
tossed in matcha sugar, served with black sesame dulce de leche!	

team

Chef Owner	Chau Trinh
General Manager	Jason Clawson
AGM Events Coordinator	Daniela Vanegas
Bar Manager	Dylan Cook
Mama	Mai Tran
The Dad from Wolf of Wall St	Lou Waldman

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



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