



greens & beans *start here!*

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

**Big News!**

*Cocktail & a Story: How the South shaped modern cocktail culture*  
 Wed 3/27!  
 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*

<b>*Hotategai</b> Hokkaido scallop	9●13
<b>*Hamachi</b> Japanese yellowtail	9●13
<b>*Sake</b> ora king salmon	9●13
<b>*Shima Aji</b> Japanese striped jack	12●18
<b>*Maguro</b> bigeye tuna loin	10●15
<b>Unagi</b> freshwater eel	9●13
<b>*Yuzu Tobiko</b> flying fish roe	9●13
<b>*Ikura</b> house marinated salmon roe	12●17

roll out *finish up down here!*

<b>Gold Digger</b>	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
<b>+add shaved black truffle</b>	+8
<b>*The Kraken</b>	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
<b>*Ceviche</b>	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with snapper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
<b>*Acevichado**</b>	16
fried snapper, jalapeño, avocado, fraiche, topped with more tilefish, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	

cold tastings *or here!*

<b>*Ora King Trio</b>	21
chef's ora king salmon tasting : sashimi, tartare, & kobachi	
<b>*Hamachi Truffle</b>	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
<b>Sake Toro</b>	19
seared Ora King salmon belly, bourbon barrel aged maple syrup, smoked salt, chives, ikura	

hot tastings *go here next!*

<b>KFC</b>	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
<b>Buffalo Rock Shrimp</b>	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
<b>Seared Scallops</b>	25
pan seared scallops in wagyu fat, mushroom bacon, sauteed spinach with sesame seeds, soy vichysoise	
<b>Drunken Piccanha</b>	18
kirin marinated steak, charred scallion chimichurri, furikake smoked salt fries	
<b>Shrimp &amp; "Grits"***</b>	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*

<b>*Japanese Yellowtail Belly</b>	11●16
jalapeno soy, lime zest, micro cilantro	
<b>*Ora King Salmon Belly</b>	11●16
ginger shallot salsa	
<b>*Seared Salmon Belly</b>	11●16
bourbon barrel aged bliss maple, smoked salt, chives	
<b>*Smoked Salmon</b>	9●13
everything seasoning, chives, creme fraiche	
<b>House Smoked Amberjack</b>	11●16
aji verde, apple	
<b>*Japanese Striped Jack</b>	13●19
pickled sunchoke salsa	
<b>Freshwater Eel</b>	10●15
bacon jam, kabayaki, sesame	
<b>*Lobster Salad</b>	16●24
kewpie, dijon, masago, lemon juice	
<b>*Dynamite Scallops</b>	13●19
tobanjan, masago, lemon juice	
<b>Seared A5 Wagyu Beef</b>	16●24
truffle salt, red wine soy reduction	

<b>*Tai Tasting</b>	19
snapper, goma sauce, crushed sesame, kizami nori, asian pear, shisho	
<b>*Yellowtail Tataki</b>	18
orange, yuzu, spring mix, kosho, balsamic soy, red onion, garlic panko	
<b>*Tuna Kobachi</b>	35
spicy tuna, masago, cucumber, avocado	

<b>Cha Gio - Ma ma's Spring Rolls</b>	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	
<b>Shrooms**</b>	15
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi	
<b>Eight Ball</b>	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	
<b>A5 Wagyu Beef Ishiyaki**</b>	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	

morawase

*beautifully curated selections of today's freshest fish*

<b>Yasai Moriawase</b>	35
all about the veggies! Ten pieces of vegetable nigiri & one veggie roll featuring products from local producers	
<b>*Tokushu Box**</b>	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
<b>*Premium Tokushu Box**</b>	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	
<b>*Sashimi Life**</b>	47
an assortment of Chef's choice of sashimi specials (12+/- pieces)	

**Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4**

<b>*Royal Treatment**</b>	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
<b>*Luci Roll</b>	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
<b>*Kissed By Fire</b>	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
<b>*Nikkei Maki</b>	17
tempura fried local whitefish, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	
<b>*Top Up</b>	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
<b>Anaconda 2.0*</b>	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
<b>*Bangkok Dangerous</b>	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
<b>*Setting Sun</b>	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	
<b>*Tuna Twofer</b>	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal vinaigrette, thai basil	

\* 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
- Ooo Bae** 14  
ube infused waterloo gin, Aperol, ginger, vanilla honey syrup, citrus blend, red wine float, fee foam
- 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
- Tokyo Tea** 14  
smoked black tea-infused Toki whisky, blood orange meyer lemon oleo, sakura bitters
- 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

pink/orange wine

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

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

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n/a bev

- soda pop** cherry coke • diet coke • ginger ale • sprite, 4
- 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*

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

nigori

- Snow Maiden** 12 • 28 • 56
- Kunizakari** 14 • 34 • 68
- Road to Osaka** 16 • 39 • 75

glass • 11oz carafe • bottle

single serves

- "Demon Slayer" Juice Box** 180mL, 14
- "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

bourbon & other

- Booker's "Mighty Fine Batch"** 30
- Blanton's** 25
- Noah's Mill** 20
- E.H. Taylor** 16
- Stagg** 20
- Eagle Rare** 18
- Elijah Craig Barrel Proof** 20

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

- 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**, Daou, Paso Robles, CA, 14 • 58

red wine

- Pinot Noir**, Au Bon Climat, Santa Barbara, CA, 15 • 60
- Pinot Noir**, Ken Wright, Willamette, 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

draft beer

- Kirin Ichiban** 5.0% 7  
Kirin Brewery LTD, Tokyo, Japan
- Pfeffe Hefe** 5.2% 9  
Tactical Brewing Co., Baldwin Park, FL
- Reel Slo Irish Red Ale** 5.5% 8  
81 Bay Brewing Co, Tampa, FL
- Pleasure Chest IPA** 7.3% 11  
Playalinda Brewing, Titusville, FL
- Strawberry Mochi** 4.5% 8  
Parish Brewing Co, Louisiana
- 7 Layer Milk Stout** 5.5% 12  
Bowigens Beer Co, Casselberry, FL

packaged beer

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

flights

- Sake Flight** 27  
Hakkaisan, Kunizakari, Dragon God
- Japanese Whisky Flight** 25  
Toki, Fuji, Nikka Coffey Malt
- 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, peanut butter powder, salted caramel ice cream, raspberry coulis
- Matcha Churros** 11  
tossed in matcha sugar, served with black sesame dulce de leche!
- Yuzu Lemon Posset\*\*** 9  
blackberry-blueberry compote

team

- Chef | Owner** **Chau Trinh**
- General Manager** **Jason Clawson**
- AGM | Events Coordinator** **Daniela Vanegas**
- Bar Manager** **Dylan Cook**
- Mama** **Mai Tran**
- Accountant for the Soprano's** **Lou Waldman**

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