



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

- \*Kanpachi Truffle** 21  
japanese great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro
- \*Hiramasa** 22  
japanese kingfish amberjack, strawberry ponzu, ramp aioli, fuji apple kosho
- \*Madai** 22  
japanese sea bream, cucumber dashi, pickled ramp, lemon oil, kinome

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

- 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
- \*Shima Aji** japanese striped jack 12•18
- \*Hiramasa** kingfish amberjack 13•19
- \*Itoyordai** golden threadfin bream 14•21
- \*Ora Sake** ora king salmon 12•18
- \*Sake** atlantic salmon 10•15
- \*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\*\*** 13•19  
ginger shallot salsa
- \*Seared King Salmon\*\*** 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)
- \*Chef's Choice of Premium Sashimi\*\*** 79  
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- 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  
please allow up to 30 minutes for moriawase

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

- Black Dragon** 19  
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori
- \*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
- \*Luci Roll** 19  
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil

- \*Ceviche\*\*** 19  
hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge
- \*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
- Kissed By Fire** 18  
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives
- Fish & Chips Roll** 18  
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vine-

- Anaconda 2.0** 18  
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame
- \*Sesame Tuna\*\*** 18  
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint
- \*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** (floral, citrus forward) 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** (citrus forward, floral, fruity) 15  
hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut
- "Guava" mente** (clarified, sweet & light spice) 14  
corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk
- Ash & Citrus** (spirit forward, bright, resinous) 15  
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
- Cookie "Mon"ster** (spirit forward, decadent) 15  
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
- Miyazaki Moment** (spirit forward, herbacious, bright) 25  
A5 miyazaki fat washed hibiki harmony, grapefruit-ginger oleo, carpano antica, grapefruit bitters, black pepper
- A Clockwork Orange** (spirit forward, rich, savory) 16  
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
- Seasonal Saigon Martini** (creamy, rich, indulgent) 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
- White Chocolate Panna Cotta** 10  
strawberry compote, saigon cinnamon crumble, yuzu gel

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

k nigori

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

S 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
- S Eagle Rare 10yr** 18

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

glass • half bottle • bottle

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**, Campuget, 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, willamette 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** 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*