



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

1st Ever Mothers Day Omakase Brunch!
5/12/2024
Book with us on Resy.com

Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate 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
*Maguro bigeye tuna loin	10 • 15
*Suzuki Japanese striped bass	9 • 14
*Sake salmon faroe	9 • 13
*Shima Aji Japanese striped jack	12 • 18
*Saba Japanese mackerel	12 • 18
*Madai Japanese sea bream	11 • 17
*Medai Japanese bluenose	12 • 18
*Sawara Japanese king mackerel	9 • 13
*Tairagai Pen shell	15 • 22

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	
*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 golden tilefish, hawaiian pink salt, sriracha, micro cilantro, served with a wedge of lime	
*Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	

cold tastings *or here!*

*Seared Sawara	19
ponzu, ginger shallot, garlic chip, micro greens, olive oil	
*Kanpachi Tasting	19
japanese bluenose, black garlic, san baizu, apple, shiso, garlic oil, xo sauce	

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	
New York Strip	32
10 oz New York Strip, garlic kimchi compound butter, tricolor fingerling potato, al ajillo sauce	
Seared Scallops	25
pan seared scallops in wagyu fat, mushroom bacon, sauteed spinach with sesame seeds, soy vichysoise	
Cha Gio - Ma ma's Spring Rolls	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	

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 Jack	13 • 19
pickled sunchoke salsa	
*Seared Salmon Belly	11 • 16
bourbon barrel aged bliss maple, smoked salt, chives	
*Japanese Sea Bream	12 • 18
sambal vinaigrette, thai basil	
*Japanese Striped Bass	10 • 15
red pepper kosho	
*Japanese Mackerel	13 • 19
ginger shallot salsa, garlic chip	
*Greater Amberjack	13 • 19
ponzu pickled mustard seed, lime zest	
*Japanese King Mackerel	10 • 14
benishoga salsa	
*Japanese Pen Shell	16 • 23
lemongrass xo, maldon salt, evoo	

*Hamachi Truffle	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
*Tairagai Crudo	25
Japanese pen shell sashimi, orange supreme, ponzu, cucumber-fennel salsa, chives, olive oil	
*Tuna Tataki	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	

Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy Brussels sprouts	
Shrimp & "Grits" **	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, chili crunch	
A5 Wagyu Beef Ishiyaki **	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	

Pan Seared Pompano**	23
green curry, , carrots, japanese egg plant, sugar snap peas, fried onion, & coconut rice	

moraiwase

beautifully curated selections of today's freshest fish

Yasai Moraiwase	35
all about the veggies! Ten pieces of vegetable nigiri & one veggie roll featuring products from local producers	
*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	*Top Up	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros		ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
*Luci Roll	18	*Anaconda 2.0	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil		tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
*Kissed By Fire	18	*Curry No Hurry	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions		Cape Canaveral shrimp tempura, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallions	
*The Mighty Mustard Seed	18	*Setting Sun	17
tuna, kampyo, yuzu kosho, shiso, topped with hamachi, yuzu honey mustard, ponzu mustard seeds, beet micros		tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, 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	
Tokyo Tea	14
smoked black tea-infused Toki whisky, blood orange meyer lemon oleo, sakura bitters	
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	

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

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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 <i>Guest checks may only be split a maximum of three ways</i>	

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

glass • 11oz carafe • bottle

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
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 , DAOU RESERVE, 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 by 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% Kirin Brewery LTD, Tokyo, Japan	7
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!)

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	

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