



**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

*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*

<b>*Hotate Mukimi</b> freshly shucked Hokkaido	14 • 21
<b>*Hotategai</b> Hokkaido scallop	9 • 13
<b>*Hamachi</b> Japanese yellowtail	9 • 13
<b>*Maguro</b> bigeye tuna loin	10 • 15
<b>*Suzuki</b> Japanese striped bass	9 • 14
<b>*Sake</b> salmon faroe	9 • 13
<b>*Shima Aji</b> Japanese striped jack	12 • 18
<b>*Saba</b> Japanese mackerel	12 • 18
<b>*Madai</b> Japanese sea bream	11 • 17
<b>Unagi</b> freshwater eel	9 • 13
<b>*Ikura</b> house marinated salmon roe	12 • 17

*add Quail Eggs +5*

**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>*Sesame Tuna</b>	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
<b>*Ceviche</b>	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with golden tilefish, hawaiian pink salt, sriracha, micro cilantro, served with a wedge of lime	
<b>*Bangkok Dangerous</b>	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	

**cold tastings** *or here!*

<b>*Mukimi Scallop Crudo</b>	23
freshly shucked scallop from Hokkaido Bay, orange supreme, blood orange ponzu, cucumber, fennel, chives, olive oil	
<b>*Kanpachi Tasting</b>	19
greater amberjack, black garlic, san baizu, apple, shiso, garlic oil, xo sauce	

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

**nigiri & sashimi specials**

*garnished to accentuate each fish's natural flavor*

<b>*Freshly Shucked Hokkaido Scallop</b>	15 • 22
lemongrass xo, maldon salt, evoo	
<b>*Japanese Yellowtail Belly</b>	11 • 16
jalapeno soy, lime zest, micro cilantro	
<b>*Japanese Striped Jack</b>	13 • 19
pickled sunchoke salsa	
<b>*Faroe Island Salmon Belly</b>	11 • 16
ginger shallot salsa	
<b>*Seared Salmon Belly</b>	11 • 16
bourbon barrel aged bliss maple, smoked salt, chives	
<b>*Japanese Sea Bream</b>	12 • 18
sambal vinaigrette, thai basil	
<b>*Japanese Striped Bass</b>	10 • 15
red pepper kosho	
<b>*Japanese Mackerel</b>	13 • 19
ginger shallot salsa, garlic chip	

*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**

<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>*The Mighty Mustard Seed</b>	18
tuna, kampyo, yuzu kosho, shiso, topped with hamachi, yuzu honey mustard, ponzu mustard seeds, beet micros	

<b>*Hamachi Truffle</b>	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
<b>*Tuna Tataki</b>	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	
<b>*Shima Curry</b>	19
striped jack, coconut curry, yuzu tobiko, yuzu kosho, cilantro lime zest, rice puffs	

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

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

**moriawase**

*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)	
<b>*Chef's Choice of Premium Sashimi**</b>	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	

**all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase**

<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>*Curry No Hurry</b>	18
Cape Canaveral shrimp tempura, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallions	
<b>*Setting Sun</b>	17
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

<b>Ultra Violet</b>	14
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float	
<b>Comfortably Numb</b>	13
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim	
<b>Purple Rain</b>	13
Corazon tequila, orange curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup	
<b>Tokyo Tea</b>	14
smoked black tea-infused Toki whisky, blood orange meyer lemon oleo, sakura bitters	
<b>Final Destination</b>	14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime	
<b>A Clockwork Orange</b>	16
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters	
<b>Saigon Martini</b>	13
Vietnamese coffee, Wheatly Vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt	
<b>Netami</b>	20
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters	

Sake & Spirits

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

single serves

<b>"Demon Slayer" Juice Box</b> 180mL	14
<b>"Way of the Warrior" Can</b> 180mL	14
<b>Kikusui "Nama" Gold Can</b> 200mL	18
<b>Kunizakari Nigori</b> 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

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

rye whiskey

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

japanese whisky

<b>Suntory "Toki"</b>	10
<b>Yamazaki 12 yr</b>	60
<b>Ichiro's "Malt &amp; Grain"</b>	25
<b>Nikka "Coffey Malt"</b>	25
<b>Takamine 8 yr</b>	25
<b>Suntory "The Yamazaki" 12yr</b>	60
<b>Hibiki Harmony</b>	25
<b>Hibiki 21 yr</b>	95

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

white wine

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

red wine

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

pink/orange wine

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

bubbles

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

draft beer

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

packaged beer

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

flights

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

(Large Format Beers Available - ask us!)

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n/a bev

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

sweets

<b>P.M.S. *fresh baked - please allow up to 20 minutes*</b> chocolate & peanut butter lava cake, peanut butter powder, salted caramel ice cream, raspberry coulis	10
<b>Yuzu Strawberry Posset**</b> blackberry-blueberry compote	9
<b>Double Chocolate Cake</b> layered dark chocolate cremieux, white chocolate- miso cremieux, orange, white chocolate orange gelato, pecan crumble	13

team

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

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