



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
- *Madai Acevichado** 20
acevichado sauce, fried shallot, crying tiger, fennel salsa, micro greens
- *Kanpachi Truffle** 23
japanese yellowtail, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

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
- Pork Gyoza** 14
ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions
- 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 crême, celery
- A5 Wagyu Beef Ishiyaki**** 21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu

nigiri & sashimi *then do this stuff!*

- 2 pieces with rice • 3 pieces without rice
- *Hotate Mukimi** freshly shucked hokkaido scallop 14 • 21
 - *Itoyoridai** golden threadfin bream 14 • 21
 - *Shima Aji** japanese striped jack 12 • 18
 - *Kanpachi** great amberjack 12 • 18
 - *Hamachi** japanese yellowtail 12 • 18
 - *Sawara** japanese king mackerel 13 • 19
 - *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
 - *Golden Eye Snapper** 14 • 21
umeboshi, truffle salt
 - *Japanese Golden Threadfin Bream** 15 • 22
umeboshi
 - *Japanese Striped Jack** 13 • 19
pickled fennel salsa
 - *Japanese Great Amberjack** 13 • 19
kizami wasabi, 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 Sunchokes 4 Mama's Hot Sauce 4 House Bottled Sriracha 5 Japanese Soy Sauce 4**
- *High Roller** 25
big eye tuna, avocado, fried scallion, brown butter panko, topped with big eye tuna, truffle mayo, chives
 - 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
 - *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
steamed shrimp, 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 vinegar
 - *Royal Treatment**** 19
steamed shrimp, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts
 - 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
 - *Luci Roll** 19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil



cocktails

- The Daily Booze** (floral, citrus forward) 15
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
- Island Lotus** (tropical, refreshing) 15
siesta key rum, coconut cream, lemongrass syrup, pineapple, yuzu
- 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 felementum, 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
- Pop Ice Cream Flight** 4 • 12
four scoops of our house made ice cream - ask your sever for today's selection of flavors!

- 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

glass • half bottle • bottle

single serves

- "Demon Slayer" Juice Box 180mL 9
- "Way of the Warrior" Can 180mL 17
- I Love Sushi 180mL 23
- Kikusui Gold Can 180mL 18
- Kikusui Sparkling 180ml 28



bourbon & other

- Booker's "Master Distillers Batch"** 35
- Blanton's** 25
- E.H. Taylor Single Barrel** 23
- Woodford Madeira Cask** 45
- James E Pepper Gold Label** 23
- Henry Mckenna 10yr** 18
- Whistle Pig Snout to Tail 10yr** 25
- Bardstown Bourbon** 16
- Elijah Craig 18yr** 50
- Maker Keepers Release** 23
- Eagle Rare 10yr** 18
- Jack Daniel's Heritage** 24

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, willamatte valley, OR 14 • 64
- Pinot Noir** calera, central coast, CA 16 • --
- 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
- Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, Japan
- Ginga Kogen** 5.5% 15
nishi waga, Japan

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*