



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 greater amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

hot tastings *go here next!*

- 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

- Octopus**** 19
seared octopus, pepian verde, garlic sauce, pickled red onion, wagyu confit potato, herbs

- A5 Wagyu Beef Ishiyaki**** 21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu

- 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

- Seared Fish of the Day**** 21
Pan seared local fish of the day, seabean, sunchoke puree, maple miso brown butter, fried shallots
add **steamed rice** +3 **ginger scallion rice** +4

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

- *Hotate Mukimi** freshly shucked hokkaido scallop 14•21
- *Kinmedai** golden eye snapper 14•21
- *Itoyoridai** golden threadfin bream 14•21
- *Madai** japanese sea bream 12•18
- *Shima Aji** japanese striped jack 12•18
- *Hamachi** japanese yellowtail 12•18
- *King Sake** ora king salmon 12•18
- *Maguro** bigeye tuna loin 11•16
- Unagi** freshwater eel 10•15
- *Ikura** house marinated salmon roe 12•18
- *Uni** japanese sea urchin 24•36

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 Yellowtail** 13•19
jalapeno soy, lime zest, micro cilantro
- *Japanese Striped Jack** 13•19
yuzu kosho
- *Japanese Sea Bream** 13•19
pickled fennel salsa
- *Ora King Salmon**** 13•19
ginger shallot salsa
- *Seared King Salmon**** 13•19
bourbon barrel aged maple syrup, smoked salt, chives

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)

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

- *Ceviche**** 19
hamachi, avocado, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge
- *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

- Black Dragon** 19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori
- *Luci Roll** 19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, thai basil
- Kissed By Fire** 18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives

- Anaconda 2.0** 18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized 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
- Fish & Chips Roll** 18
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar



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
Minori Punch (clarified, floral, light, refreshing) 15 cucumber and pea blossom flower infused roku minor gin, domaine canton, coconut water, chateau, lime, rosemary, clarified milk
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
Spice Spice Baby (blackberry pie) 14 orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial
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 blood orange compote, sesame crumble, yuzu gel

S (junmai) honjozo	(junmai) ginjo	(junmai) daiginjo
Hakkaisan Tokubetsu 17 • 46 • 85	Narutotai 19 • 52 • 96	Dassai 45 21 • 58 • 107
Amabuki "Black Rice" 21 • 52 • 98	White Sun 24 • 66 • 123	Tears of Dawn 19 • 53 • 99
Onda 88 14 • 38 • 70	Dragon God 17 • 47 • 86	Koimari 26 • 72 • 132
		Dragonfly 339

knigori

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

glass • half bottle • bottle

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

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

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
Riesling , dr. loosen, mosel, Germany 13 • 52
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 Blend 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

Strawberry Olive Oil Cake 12 strawberry fluid gel, strawberry ice cream, cremeux, pistachio soil
Pop Ice Cream Flight 4 • 12 four scoops of our house made ice cream - ask your sever for today's selection of flavors!