

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!*

- *Bluefin Tuna Tasting**** 43
sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke
- *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
- Octopus**** 19
seared octopus, pepian verde, garlic sauce, pickled red onion, wagyu 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, seabean, sunchoke puree, maple miso brown butter, fried shallots
add steamed rice +3 ginger scallion rice +4
- 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
- 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
- *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
- *Kanpachi** great amberjack 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
- *Golden Eye Snapper**** 15 • 22
finger limes
- *Golden Threafin Seabream**** 15 • 22
umeboshi
- *Japanese Great Amberjack** 13 • 19
kizami wasabi, thai basil
- *Japanese Yellowtail Belly** 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 Belly**** 13 • 19
ginger shallot salsa
- *Seared King Salmon Belly**** 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)

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

roll out *finish up down here!*

- *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
- *Ceviche**** 19
hamachi, avocado, chipotle lime aioli, fried shallots, 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

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
- *Luci Roll** 19
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, 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 (<i>floral, citrus forward</i>)	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 (<i>clarified, floral, light, refreshing</i>)	15
cucumber and pea blossom flower infused roku minor gin, domaine canton, coconut water, chateau, lime, rosemary, clarified milk	
Petals & Promises (<i>citrus forward, floral, fruity</i>)	15
hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut	
"Guava" mente (<i>clarified, sweet & light spice</i>)	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk	
Spice Spice Baby (<i>blackberry pie</i>)	14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial	
Ash & Citrus (<i>spirit forward, bright, resinous</i>)	15
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup	
Cookie "Mon"ster (<i>spirit forward, decadent</i>)	15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters	
Miyazaki Moment (<i>spirit forward, herbacious, bright</i>)	25
A5 miyazaki fat washed hibiki harmony, grapefruit-ginger oleo, carpano antica, grapefruit bitters, black pepper	
A Clockwork Orange (<i>spirit forward, rich, savory</i>)	16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters	
Seasonal Saigon Martini (<i>creamy, rich, indulgent</i>)	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	

draft beer

Sapporo 5% japanese lager	8
Guava Waves Wheat Ale 5.5% no seasons brewing, miami FL	11
Belgian Tripel 7.5% st. bernardus, watou, belgium	12
Hitachino Dai Dai IPA 6.1% kiuchi brewery, japan	15
Sun Haze IPA 5.5% sun lab brewing, bradenton, FL	11
Fruited Berliner Weisse 5.6% parish brewing co., LA	12
Rollin' Derby Irish Red Ale 5% florida avenue brewing, tampa, FL	10
7 Layer Milk Stout 5.5% bowigens beer company, FL	12

packaged beer

-196 Vodka Seltzer 5.5% beam suntory import co.	7
Oolong Kolsch 4.8% OEC brewing, Oxford, CT	10
Hitachino Nest Red Rice 7% kiuchi brewing, Naka, JP	13
Sorry Umami IPA 6.5% yoho brewing, japan	15
Strawberry Apple Cider 5% ciderboys brewing, central wisconsin	8
Lucky Chicken Red IPA 5.5% kizakura brewing, kyoto, Japan	12
Ginga Kogen 5.5% waga	15

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	

sweets

P.M.S. *fresh baked - please allow up to 20 minutes*	10	Pop Ice Cream Flight	4 • 12
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder		four scoops of our house made ice cream - ask your sever for today's selection of flavors!	
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

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
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

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
Eagle Rare 10yr	18

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, willamatte 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

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	