



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

June Omakase Coming Soon!
Follow Us On Instagram
Book with us on Resy.com

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accomodate 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
*Madai Japanese sea bream	11 • 17
*Suzuki Japanese striped bass	9 • 14
*Hamachi Japanese yellowtail	9 • 13
*Shima Aji Japanese striped jack	12 • 18
*Sawara japanese king mackerel	12 • 18
*Maguro bigeye tuna loin	10 • 15
*Sawara Japanese king mackerel	12 • 18
*Saba japanese mackerel	12 • 18
*Sake ora king salmon	9 • 13
Unagi freshwater eel	9 • 13
*Ikura house marinated salmon roe	12 • 17
*Uni japanese sea urchin	24 • 36

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	
*Ceviche	17
hamachi, avocado, fried shallots, chipotle lime aioli topped with red snapper, pink salt, sriracha, micro cilantro, lime wedge	
*Sesame Tuna	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	
*Kissed By Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	

cold tastings *or here!*

*Sawara**	19
seared japanese mackerel, ponzu, ginger shallot, garlic chip, micro greens, olive oil	
*Hamachi Truffle	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
*Tuna Tataki	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	

hot tastings *go here next!*

KFC	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
Pan Seared Halibut**	21
red curry, carrots, japanese egg plant, sugar snap peas, fried onion, & coconut rice	
Buffalo Rock Shrimp	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
Seared Scallops	25
pan seared scallops in wagyu fat, mushroom bacon, sauteed bok choy with sesame seeds, soy vichysoise	
Shrimp & "Grits"***	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced chinese sausage, chili crunch	

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop	15 • 22
lemongrass xo, maldon salt, evoo	
*Japanese Sea Bream	12 • 18
sambal vinaigrette, thai basil	
*Japanese Striped Bass	10 • 15
red pepper kosho	
*Japanese Yellowtail Belly	11 • 16
jalapeno soy, lime zest, micro cilantro	
*Ora King Salmon Belly**	11 • 16
ginger shallot salsa	
*Seared Salmon Belly**	11 • 16
bourbon barrel aged bliss maple, smoked salt, chives	
*Japanese Striped Jack	13 • 19
pickled sunchoke salsa	
*Japanese King Mackerel	13 • 19
benishoga salsa	
*Japanese Mackerel**	13 • 19
ginger shallot salsa, garlic chip	
Seared A5 Wagyu Beef	16 • 24
truffle salt, red wine soy reduction	

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
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	
*The Mighty Mustard Seed	18
tuna, kampyo, yuzu kosho, shiso, topped with hamachi, yuzu honey mustard, ponzu mustard seeds, beet micros	
*Luci Roll	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
*Setting Sun**	17
tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	
*Bangkok Dangerous	17
salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	

*Shima Curry**	19
striped jack, coconut curry, yuzu tobiko, yuzu kosho, cilantro lime zest, rice puffs	
*Suzuki Tasting	19
striped bass, san baizu XO sauce, black garlic, garlic oil, apple	
*Mukimi Scallop Crudo	23
freshly shucked scallop from Hokkaido Bay, orange supreme, blood orange ponzu, cucumber, fennel, chives, olive oil	

Shrooms**	15
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	
Eight Ball	19
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy	
Cha Gio - Ma ma's Spring Rolls	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	
A5 Wagyu Beef Ishiyaki**	21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
New York Strip**	32
10 oz strip, garlic kimchi compound butter, tricolor fingerling potato, al ajillo sauce	

moriawase

beautifully curated selections of today's freshest fish

*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**	64
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

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	14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim	
Purple Rain	14
Corazon tequila, orange curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup	
Haha No Hi	14
Haku vodka, hibiscus oleo, lemon lime cordial, paw paw, blanc de blanc float, elderflower, lemon	
Burakkuberi	14
Old Forester, hibis cus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon	
Tokyo Tea	15
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	14
Vietnamese coffee, Wheatly Vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt	

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

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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 12 yr	60
Ichiro's "Malt & Grain"	25
Nikka "Coffey Malt"	25
Iwai 45	12
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
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
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	8
Tangerine Cream Ale 5.5% Lexington Brewing Co, KY	10
Apricot Wheat 5% Lost Coast Brewing, CA	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
Wee Peaty Scotch Ale 8% Hourglass Brewing, Longwood, FL	11

packaged beer

Kirin Light 3.2% Kirin Brewery LTD, Tokyo, Japan	7
Matsurika Jasmine Pilsner 5% Japas Brewing, Sao Paulo BZ	11
Frankie Rock Hefewizen 4.7%	8
Ginga Kogen 5.5% Wagadake, Japan	15
Florida Lychee Mead 6.5% Zymarium Meadery, Orlando, FL	15
Key Lime Cider 5.5% 3 Daughter Brewing, St. Petersburg, FL	6

flights

Tequila Flight (Don Fulano) Blanco, Reposado, Anejo	25
Old Forester Flight 1870, 1897, 1920	21
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, salted caramel ice cream, raspberry coulis	
Yuzu Lemon Posset**	9
citrus custard with a blackberry-blueberry compote	
Pop Ice Cream	4 • 12
ask your server about tonights house made ice creams!	

team

Chef Owner	Chau Trinh
General Manager	Jason Clawson
AGM Events Coordinator	Daniela Vanegas
Sous Chef	Victor "Jefe" Rodriguez
Bar Manager	Dylan Cook
Mama	Mai Tran
The Dad from Wolf of Wall St	Lou Waldman
<i>Parties of 6 or more are subject to a 20% gratuity</i>	