



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 Showdown* 19

torched ora king salmon, maple bliss syrup, smoked salt, ikura, red miso-yuzu sauce

Tuna Tataki* 19

seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

hot tastings *go here next!*

Shrooms* 18

artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point

Vietnamese Chicken Wings 15

vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts, cilantro

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, lemongrass beurre blanc, succotash, ikura, tomato kosho jam, kaffir lime
add **steamed rice** +3 **ginger scallion rice** +4

25 *Toro Loco

torched toro, truffle tobiko, ramp mayo, caramelized shallots, truffle ponzu, crying tiger

23 *Jacks Are Wild

torched japanese great amberjack, umeboshi, pickled beets, fennel cucumber salsa, beet ponzu, tajin

17 Buffalo Rock Shrimp

tempura fried, spicy tobanjan aioli, blue cheese crème, celery

21/oz *A5 Wagyu Beef Ishiyaki

cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu

20 *Octopus

pan seared octopus, tare, furikake tahini yogurt, preserved lemon, pickled cucumber, duck confit potato, herbs

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Hotategai* hokkaido scallop 10•15

Suzuki* japanese striped bass 11•16

Madai* japanese sea bream 12•18

Itoyoridai* golden threadfin bream 14•21

Hamachi* japanese yellowtail 12•18

Kanpachi* great amberjack 12•18

Shima Aji* japanese striped jack 12•18

Ora Sake* ora king salmon 12•18

Sake* atlantic salmon 10•15

Maguro* bigeye tuna loin 11•16

Unagi freshwater eel 10•15

Ikura* 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

*Japanese Sea Bream 13•19

sambal vinaigrette, thai basil

*Japanese Striped Jack 13•19

pickled fennel salsa

*Japanese Greater Amberjack 13•19

kizami wasabi, thai basil

*Japanese Yellowtail Belly 14•20

jalapeno soy, lime zest, micro cilantro

*Ora King Salmon Belly 13•19

ginger shallot salsa

*Seared King Salmon 13•19

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

45 **Tokushu Box

life is like a box of nigiri, you never know what you're gonna get! (10 pieces)

53 **Sashimi Life

an assortment of Chef's choice of sashimi specials (12+/- pieces)

30 **Chirashi

an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

65 **Premium Tokushu Box

a selection of nigiri featuring an array of interesting fish (10 pieces)

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

roll out *finish up down here!*

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

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

Luci Roll* 19

tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil

**Ceviche 19

hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime

Surf & Turf 30

lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 wagyu, spicy sambal, parmesan

**Hamachi Hero 19

yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

19 *Royal Treatment

lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts

18 Anaconda 2.0

tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame

18 Kissed By Fire

lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives

18 Fish & Chips Roll

beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar



cocktails

The Daily Booze 15

(floral, citrus forward)

jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc

Nocturne 15

(ethereal, botanical, refreshing)

minori infused roku gin with pea flower & cucumber, coconut water, lime, rosemary lemongrass syrup, chateau aloe liqueur, domaine de canton, orange bitters, kikusui sparkling sake float

Petals & Promises 15

(citrus forward, floral)

hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut

'Guava' mente 14

(clarified, sweet & spice)

corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk

Ash & Citrus 15

(spirit forward, resinous)

lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup

Cookie 'Mon'ster 15

(spirit forward, decadent)

diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters

Miyazaki Moment 25

(spirit forward, herbacious)

A5 miyazaki fat washed hibiki harmony, grapefruit-ginger oleo, carpano antica, grapefruit bitters, black pepper

A Clockwork Orange 16

(spirit forward, rich)

duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters

Seasonal Saigon Martini 14

(creamy, indulgent)

vietnamese coffee, wheatly vodka, half and half, vanilla, hazelnut orgeat, creme de cacao, sea salt

bubbles

Brut Blanc de Blancs jean louis 11 • 44

Brut Sparkling Rose francois montand 12 • 48

Prosecco ca' stele 12 • 48

non alcoholic

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

Ask your server or bartender to see our full spirits list

(junmai) honjozo

Hakkaisan Tokubetsu 17 • 46 • 85

Amabuki "Black Rice" 21 • 52 • 98

Onda 88 14 • 38

nigori

Kunizakari 14 • 34 • 68

Dasai 45 23 • 63 • 117

Snow Maiden 12 • 28 • 56

(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

glass • half bottle • bottle

Sake

Bucket 'o Sake

3pack • 6pack

35 • 70

kikusui perfect

snow cup

way of the warrior

single serves

9 'Demon Slayer' Juice Box 18Oml

17 'Way of the Warrior' Can 18Oml

22 Kikusui Perfect Snow 18Oml

23 I Love Sushi 18Oml

18 Kikusui Gold Can 18Oml

28 Kikusui Sparkling 18Oml

white wine

Rose Campuget 10 • 40

Costières de Nîmes, FR

Pinot Grigio Villa Loren 12 • 48

delle venezie, Italy

Riesling Heinz Eifel 'Shine' 13 • 52

rheinhessen, Germany

Chenin Blanc l'ecole 14 • 56

yakama valley, WA

Sauvignon Blanc mohua 14 • 56

marlborough, NZ

Chardonnay raeburn 16 • 64

russian river valley, CA

red wine

Pinot Noir planet oregon 14 • 64

willamette valley, OR

Grenache Soleil 12 • 48

Rhone, FR

Malbec tilia 12 • 48

mendoza, AR

Sangiovese Ferro 13 'Hacker' 14 • 56

Tuscany, IT

Gamay lapierre 'raisins galouis' 16 • 64

beaujolais, FR

Cabernet beringer 15 • 60

knights valley, CA

Cabernet chockablock 15 • 60

Napa valley, CA

N/A Cabernet luminara 14 • 56

napa valley, CA

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 ave brewing, tampa, FL

packaged beer

-196 Vodka Seltzer 5.5% 7

beam suntory import co.

Pineapple Cider 5% 7

ACE cider company, Sonoma, CA

Oolong Kolsch 4.8% 10

OEC brewing, Oxford, CT

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

30 **Tequila Flight**

• blanco, • reposado, • anejo

27 **Sake Flight**

• onda 88, • kunizakari,

• dragon god

25 **Japanese Whisky Flight**

• Fuji, • toki, • nikka coffey grain

50 **Whisky 'Omakase'**

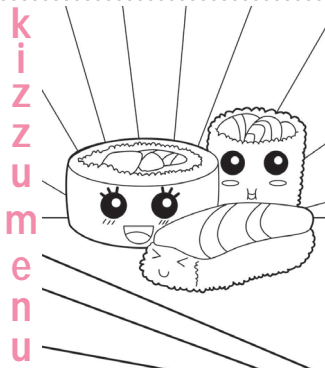
bartender's choice of Japanese

whisky

25 **10 Year Whisky Flight**

henry mckenna • eagle

rare • whistle pig



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Chicken Breast (sm • lrg) 8 • 16
tempura fried or sautéed served over white rice or noodles

Jumbo Local Shrimp (three • six) 12 • 22
tempura fried or sautéed served over white rice or noodles

Pan Seared King Salmon (sm • lrg) 17 • 34
served over white rice or noodles

Buttered Noodles 5

Side of White Rice 3

+add a side of veggies to any plate 3

+add three fried shrimp to any plate 10

team

Chef | Owner

Chau Trinh

General Manager

Joseph Boyer

AGM | Event Coordinator

Daniela Vanegas

Sous Chef

Luis Rivera

Bar Manager

Dylan Cook

Mama

Mai Tran

Jack Daniels' biggest contributor

Lou Waldman