



greens & beans *start here!*

Seaweed ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
Pop Salad** baby greens, cucumber, carrots, radish, house ginger dressing	8
*Miso Tofu Spread fried tofu, pickled fresno, mizuna, edamame, pickled onions, brown sugar soy sauce reduction, crispy bao buns	13
Edamame** sea salt	7
sautéed garlic	8
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10



Upcoming News and Events

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accomodate any severe allergies

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotate Mukimi freshly shucked hokkaido	14●21
*Suzuki japanese striped bass	10●15
*Madai japanese sea bream	12●17
*Kanpachi great amberjack	12●18
*Shima Aji japanese striped jack	12●18
*Saba japanese mackerel	12●18
*Hamachi japanese yellowtail	12●18
*Maguro bigeye tuna	11●16
*Akami bluefin tuna loin	14●21
*Chutoro bluefin tuna semi fatty belly	17●25
*Otoro bluefin tuna belly	19●29
*Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Uni japanese sea urchin	24●36
*Ikura house marinated salmon roe	12●17
<i>add</i> Quail Eggs	+5

roll out *finish up down here!*

*Ceviche** grouper, avocado, fried shallots, chipotle lime aioli topped with grouper, pink salt, sriracha, micro cilantro, lime wedge	18
Curry No Hurry tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
*Top Up ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

cold tastings *or here!*

*Pineapple Under The Sea hokkido scallops, mint kosho, pineapple, aji amarillo sauce, tajin, shiso, chive oil, pickled mango	17
*Madai Crudo yuzu miso, black truffle pearl, fuji apple, micro greens	21
*Suzuki Carpaccio striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens	18

hot tastings *go here next!*

KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15
Crab Rangoon Filled Zucchini Blossoms lump crab and cream cheese filled zucchini blossoms, tempura fried, pineapple sweet and sour sauce	16
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18
NY Strip 12 oz. strip steak, sea bean chimichurri, tricolor potatoes fried in a5 wagyu tallow, thai basil, garlic, creamed spinach	40

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
*Japanese Striped Bass red pepper kosho	11●16
*Japanese Chub Mackerel** grated ginger, scallion	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Ora King Salmon Belly** ginger shallot salsa, daikon sprouts	13●19
*Bluefin Akami crying tiger sauce, fried shallots	16●24
*Bluefin Chutoro sambal. thai basil	18●26
*Bluefin Otoro kizami wasabi	20●30
*Seared King Salmon Belly** bourbon barrel aged maple syrup, smoked salt, chives	13●19
Freshwater Eel* bacon jam, kabayaki, sesame seeds	11●16
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

*Spring Hamachi seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema	19
*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled sea beans, fresno chilis, sesame, caramalized shallots	19
*Bluefin Tuna Tasting** sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke <i>add</i> Bluefin tartare +10 <i>add</i> Kama toro +10	43

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice	18
A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	13

moriawase

<i>beautifully curated selections of today's fish & shellfish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	79
all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase	

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4

*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18
Fish & Chips Roll beer battered grouper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18
*Thailicious tempura golden tilefish, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19
*El Gaucho tempura golden tile, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	21

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

Ocha Time <i>(citrus forward, herbacious, light)</i> green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	14
Convicted Melon <i>(sessionable; fruity, light, smooth)</i> midori melon liqueur, haku vodka, dry curacao, lemongrass oleo, lemon, giffard vanilla, egg white	14
Moonflower <i>(light, tart, effervescent, floral)</i> grapefruit infused gin, blueberry oleo, elderflower liqueur, lime, yuzu liqueur, vanilla, bubbles	14
Whispers of the Barrel <i>(citrus, fruity, sessionable)</i> triple cask old forester 1910, kumquat-meyer lemon syrup, angosura di amaro, mango chinola, lemon, egg white	15
Ichigo Silk <i>(fruit forward, creamy, indulgent)</i> hibiscus infused roku gin, lemon, italicus, strawberry-coconut cream, yuzu bitters, egg white	14
Ube-Wan Kenobi <i>(fruity, earthy, cirtus forward)</i> siesta coconut rum, ginger liqueur, apricot liqueur, ginger-apricot tea, ube coconut cream, lemon	14
"Guava" mente <i>(clarified, sweet & light spice)</i> corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo	14
Papaya the Sailor Man <i>(crushable citrus, refreshing)</i> corozon reposado, yellow chartreuse, pineapple liqueur, agave-papaya shrub, lime, sichuan pepper	14
Miyazaki Moment <i>(bright, spirit forward, citrusy)</i> fat washed hibiki harmony, tangerine-thyme oleo, macadamia nuts, angostura bitters	25
Nutty by Nature <i>(nutty, spirit forward, rich)</i> vietnamese coffee infused los vecinos mezcal, nux alpina walnut liquor, giffard banana, banana demerara, orange bitters	14
Seasonal Saigon Martini <i>(creamy, rich, indulgent)</i> vietnamese coffee, wheatly vodka, half and half, vanilla, black sesame orgeat, creme de cacao, sea salt	14

(junmai) honjozo

Onda 88	14•38•70
Hakkaisan Tokubetsu	17•46•85
Amabuki "Black Rice"	21•52•98
nigori	
Snow Maiden	12•28•56
Kunizakari	14•34•68
Dasai 45	23•63•117

&	
<i>glass • half bottle • bottle</i>	

(junmai) ginjo

Narutotai	19•52•96
White Sun	24•66•123
Dragon God	17•47•86
Kiminoi "Emperor's Well"	21•57•104
single serves	
"Demon Slayer" Juice Box 180mL	9
"Way of the Warrior" Can 180mL	17
I Love Sushi 180mL	23
Kikusui "Nama" Gold Can 180mL	18
Kunizakari Nigori 200mL	13

(junmai) daiginjo

Dassai 45	21•58•107
Tears of Dawn	19•53•99
Koimari	26•72•132
Dassai 23 Type Blue	44•119

Bucket 'o Sake (3pack • 6pack) 35 • 70
kunizakari nigori cup way of the warrior can "demon slayer" juice box

bourbon & other

Booker's "Master Distillers Batch"	35
Blanton's	25
Woodford Madeira Cask	45
James Pepper	15
Henry Mckenna 10yr	18
Whistle Pig Snout to Tail 10yr	25
Bardstown High Wheat	16
Elijah Craig 18yr	50
Maker Keepers Release	23
Jack Daniels 14yr	45

rye whiskey

Bardstown Rye	18
Basil Hayden Malted Rye	18
Russels 6yr	13
Whistle Pig 12yr	40
Whistle Pig 15yr	56
High West Midwinter Dram	45
Sazerac	12

japanese whisky

Takamine 8yr	25
Suntory "The Hakushu" 12yr	60
Ichiro's "Malt & Grain"	25
Oku Aizu <i>(rice whisky)</i>	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky <i>(10z pour)</i>	26

Wines by the Bottle & Full Spirits List Available - Please Ask your Server

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

white wine

Rose , mirabeau, provance, FR	12•48
Dry Riesling , wittman, rheinhessen, GER	16•64
Riesling , dr. loosen, mosel, GER	13•52
Pinot Grigio , terre di rai, Italy	12•48
Pecorino , umani ronchi, Italy	11•44
Sauvignon Blanc , mohua, marlborough, NZ	14•56
Vinho Verde , joao ramos, loureiro, PT	13•52
Bordeaux , chateau la freynelle, bordeaux, FR	13•52
Chardonnay , raeburn, russian river valley, CA	16•64

red wine

Pinot Noir ponzi tavola, willamatte valley, OR	16•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 chocoblock by ghostblock, napa, CA	15•60
Cabernet greenwing, columbia valley, WA	15•60

n/a bev

Soda pop	4
cherry coke • diet coke • ginger ale • sprite	
Ramune select flavors of japanese soda	6
Redbull	4.5
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

draft beer

Hitachino Nest Yuzu Lager 5.5% kiuchi brewery, japan	14
Sapporo 5% japanese lager	7
Belgian Tripel 7.5% st. bernardus, watou, belgium	12
Sunset Float Sour 5.5% sunlab brewery, bradenton, FL	13
Robonaut Red Ale 5.5% playalinda brewing, titusville, FL	10
Hitachino Nest Pirika IPA 4.5% kiuchi brewery, japan	15
Graphic Hybrid IPA 5.3% gulf stream brewing, FL	11
JoJo Bean Coffee Porter 6.5% 81 bay brewing, tampa bay, FL	11

packaged beer

-196 Vodka Seltzer 5.5% beam suntory import co.	7
Kirin Light 3.2% kirin brewery ltd, tokyo, Japan	7
Hitachino Nest Red Rice 7 % kiuchi brewing, Naka, JP	13
Strawberry Apple Cider 5% ciderboys brewing, central wisconsin	8
Vanilla Barrel Cream Ale 5.5% lexington brewing, KY	10
Lucky Chicken Red IPA 5.5% kizakura brewing, kyoto, Japan	12
Ginga Kogen 5.5% wagadake, japan	15

flights

Tequila Flight (Fortaleza) • blanco, • reposado, • anejo	30
Sake Flight • hakkaisan, • kunizakari, • dragon god	27
Japanese Whisky Flight • fuji, • toki, • nikka coffey grain	25
Whisky "Omakase" bartender's choice of premium Japanese whisky	50

sweets

P.M.S. *fresh baked - please allow up to 20 minutes* chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder	10	Toney's Bread Pudding *fresh baked - please allow up to 20 minutes* white chocolate & blueberry bourbon bread pudding, white chocolate ganache, blueberry coulis, brown butter bourbon ice cream*, brown butter bourbon caramel glaze, cinnamon streusel *contains alcohol	10
Strawberry Delight strawberry gelato, green tea mochi, starwberry sorbet, strawberry coulis, yuzu coconut jelly, fresh strawberries, rice crispies, chantilly	15	Pop Ice Cream Flight four scoops of our house made ice cream - ask your sever for today's selection of flavors!	4•12

team

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
AGM Events Coordinator	Daniela Vanegas
Sous Chef	Victor "Jefe" Rodriguez
Bar Manager	Dylan Cook
Mama	Mai Tran
Jack Daniels' biggest contributor	Lou Waldman <i>Parties of 6 or more are subject to a 20% gratuity Guest checks may only be split a maximum of three ways</i>