



## 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
- \*Hamachi Truffle** 21  
japanese yellowtail, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro
- \*Bluefin Tuna Tasting\*\*** 43  
sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke

## hot tastings *go here next!*

- Chipotle Amarillo Shrimp\*\*** 18  
seared large head on shrimp, chipotle amarillo, mango ramps salsa, micro mint
- 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
- Octopus\*\*** 20  
seared octopus, pepian verde, garlic sauce, pickled red onion, duck confit potato, herbs
- 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
- A5 Wagyu Beef Ishiyaki\*\*** 21/oz  
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu
- Seared Fish of the Day\*\*** 21  
Pan seared local fish of the day, black garlic miso puree, dashi beurre blanc, pickle fennel, kiriboshi  
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
- \*Shima Aji** japanese striped jack 12•18
- \*Hamachi** japanese yellowtail 12•18
- \*Ora Sake** Ora king salmon 12•18
- \*Sake** atlantic salmon 10•15
- \*Akami** bluefin tuna loin 14•21
- \*Chutoro** bluefin tuna semi fatty belly 17•25
- \*Otoro** bluefin tuna belly 19•29
- \*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 Striped Jack** 13•19  
pickled fennel salsa
- \*Japanese Yellowtail Belly** 13•19  
jalapeno soy, lime zest, micro cilantro
- \*Ora King Salmon\*\*** 13•19  
ginger shallot salsa
- \*Seared King Salmon\*\*** 13•19  
bourbon barrel aged maple syrup, smoked salt, chives
- \*Bluefin Akami** 16•24  
crying tiger sauce, fried shallots
- \*Bluefin Chutoro** 18•26  
sambal, thai basil
- \*Bluefin Otoro** 20•30  
kizami wasabi
- 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)
- \*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)
- \*Chirashi\*\*** 30  
an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

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

- 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
- \*Hamachi Hero\*\*** 19  
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion
- \*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 wedge
- \*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
- Fish & Chips Roll** 18  
beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar
- \*Royal Treatment\*\*** 19  
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts
- 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
- Kissed By Fire** 18  
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives



cocktails

<b>The Daily Booze</b> ( <i>floral, citrus forward</i> ) 15 jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
<b>Comfortably Numb</b> 14 Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
<b>Petals &amp; Promises</b> ( <i>citrus forward, floral, fruity</i> ) 15 hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut
<b>"Guava" mente</b> ( <i>clarified, sweet &amp; light spice</i> ) 14 corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk
<b>Ash &amp; Citrus</b> ( <i>spirit forward, bright, resinous</i> ) 15 lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
<b>Cookie "Mon"ster</b> ( <i>spirit forward, decadent</i> ) 15 diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
<b>Miyazaki Moment</b> ( <i>spirit forward, herbacious, bright</i> ) 25 A5 miyazaki fat washed hibiki harmony, grapefruit- ginger oleo, carpano antica, grapefruit bitters, black pepper
<b>A Clockwork Orange</b> ( <i>spirit forward, rich, savory</i> ) 16 duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
<b>Seasonal Saigon Martini</b> ( <i>creamy, rich, indulgent</i> ) 14 vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt
<b>Shiso Fine</b> ( <i>bright, refreshing</i> ) 15 corazon blanco, golden beet shrub, citrus, fresh shiso, lemon bitters, yuzu sake foam
<b>Rum Punch</b> ( <i>tiki, sweet, tart</i> ) 14 siesta coconut rum, lime, angostura di amaro, orange, pineapple shrub

bubbles

<b>Blanc de Blancs</b> , jean louis cuvee, brut, FR 11●44
<b>Brut Sparkling Rose</b> , francois montand, FR 12●48
<b>Prosecco</b> , ca' stele, extra sec, IT, n/v 12●48

n/a bev

<b>Soda pop</b> 4 cherry coke ● diet coke ● ginger ale ● sprite
<b>Ramune</b> select flavors of japanese soda 6
<b>Thai Tea</b> served over ice 6
<b>Vietnamese Iced Coffee</b> strong & sweet 6
<b>Mocktail</b> Thai chili mango limeade 8
<b>Green Tea Service</b> serves two 6
<b>French Press Coffee service</b> serves two 9
<b>Non-Alcoholic Asahi</b> 6 asahi brewing co, tokyo, Japan

draft beer

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

packaged beer

<b>-196 Vodka Seltzer</b> 5.5% 7 beam suntory import co.	<b>Pineapple Cider</b> 5% 7 ACE cider company, Sonoma, CA
<b>Oolong Kolsch</b> 4.8% 10 OEC brewing, Oxford, CT	<b>Sorry Umami IPA</b> 6.5% 15 yoho brewing, japan
<b>Lucky Chicken Red IPA</b> 5.5% 12 kizakura brewing, kyoto, Japan	<b>Ginga Kogen</b> 5.5% 15 nishi waga, Japan

flights

<b>Tequila Flight</b> 30 ● blanco, ● reposado, ● anejo
<b>Sake Flight</b> 27 ● hakkaisan, ● kunizakari, ● dragon god
<b>Japanese Whisky Flight</b> 25 ● fuji, ● toki, ● nikka coffey grain
<b>Whisky "Omakase"</b> 50 bartender's choice of Japanese whisky
<b>10 Year Whisky Flight</b> 25 henry mckenna ● eagle rare ● whistle pig

sweets

<b>P.M.S. *fresh baked - please allow up to 20 minutes*</b> 10 chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder	<b>Pop Ice Cream Flight</b> 4●12 four scoops of our house made ice cream - ask your sever for today's selection of flavors!
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<b>S (junmai) honjozo</b>	<b>(junmai) ginjo</b>	<b>(junmai) daiginjo</b>
<b>Hakkaisan Tokubetsu</b> 17●46●85	<b>Narutotai</b> 19●52●96	<b>Dassai 45</b> 21●58●107
<b>Amabuki "Black Rice"</b> 21●52●98	<b>White Sun</b> 24●66●123	<b>Tears of Dawn</b> 19●53●99
<b>Onda 88</b> 14●38	<b>Dragon God</b> 17●47●86	<b>Koimari</b> 26●72●132
		<b>Dragonfly</b> 339

k nigori

<b>Kunizakari</b> 14●34●68
<b>Dasai 45</b> 23●63●117
<b>Snow Maiden</b> 12●28●56

single serves

<b>"Demon Slayer" Juice Box</b> 180mL 9
<b>"Way of the Warrior" Can</b> 180mL 17
<b>Kikusui Perfect Snow</b> 180mL 22
<b>I Love Sushi</b> 180mL 23
<b>Kikusui Gold Can</b> 180mL 18
<b>Kikusui Sparkling</b> 180mL 28

**Bucket 'o Sake**  
3pack ● 6pack  
35 ● 70  
kikusui perfect snow cup  
way of the warrior can  
"demon slayer" juice box

glass ● half bottle ● bottle

S

bourbon & other

<b>Booker's "Master Distillers Batch"</b> 35
<b>Blanton's</b> 25
<b>E.H. Taylor Single Barrel</b> 23
<b>Woodford Madeira Cask</b> 45
<b>James E Pepper Gold Label</b> 23
<b>Henry Mckenna 10yr</b> 18
<b>Whistle Pig Snout to Tail 10yr</b> 25
<b>Bardstown Bourbon</b> 16
<b>Elijah Craig 18yr</b> 50
<b>Maker Keepers Release</b> 23
<b>Eagle Rare 10yr</b> 18
<b>Jack Daniel's Heritage</b> 24

rye whiskey

<b>Angel's Envy Rye</b> 25
<b>Woodford Rye</b> 13
<b>Whistle Pig 12yr</b> 40
<b>Whistle Pig 15yr</b> 56
<b>High West Midwinter Dram</b> 45
<b>Sazerac 125 Proof</b> 13
<b>Sagamore Small Batch</b> 13

japanese whisky

<b>Takamine 8yr</b> 25
<b>Suntory "The Hakushu" 12yr</b> 60
<b>Ichiro's "Malt &amp; Grain"</b> 25
<b>Oku Aizu (rice whisky)</b> 28
<b>Suntory "The Yamazaki" 12yr</b> 60
<b>Hibiki Harmony</b> 25

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

white wine

<b>Rose</b> , Campuget, Costières de Nîmes, FR 10●40
<b>Pinot Grigio</b> , terre di rai, Italy 12●48
<b>Chenin Blanc</b> l'ecole 41, yakama valley, WA 14●56
<b>Dry Riesling</b> , wittman, rheinhessen, Germany 16●64
<b>Sauvignon Blanc</b> , mohua, marlborough, NZ 14●56
<b>Vinho Verde</b> , joao ramos, loureiro, Portugal 13●52
<b>Chardonnay</b> , raeburn, russian river valley, CA 16●64

red wine

<b>Pinot Noir</b> planet oregon, willamatte valley, OR 14●64
<b>Grenache</b> , Soleil, Southern France 12●48
<b>Malbec</b> , tilia, mendoza, AR 12●48
<b>Red Blend</b> tapestry, paso robles, CA 14●56
<b>Gamay</b> , marcel lapierre 'raisins galouis', beaujolais, FR 16●64
<b>Cabernet</b> chockablock by ghostblock, napa, CA 15●60
<b>Cabernet</b> beringer, knights valley, CA 15●60
<b>Non Alcoholic Cabernet</b> , luminara, napa valley, CA 14●56

team

<b>Chef   Owner</b>	<b>Chau Trinh</b>
<b>General Manager</b>	<b>Joseph Boyer</b>
<b>AGM   Events Coordinator</b>	<b>Daniela Vanegas</b>
<b>Sous Chef</b>	<b>Luis Rivera</b>
<b>Bar Manager</b>	<b>Dylan Cook</b>
<b>Mama</b>	<b>Mai Tran</b>
<b>Jack Daniels' biggest contributor</b>	<b>Lou Waldman</b>

Parties of 6 or more are subject to a 20% gratuity  
Guest checks may only be split a maximum of three ways