



## 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

## hot tastings *go here next!*

### Softshell Crab Sando 16

cornflake battered softshell Maryland crab, yuzu tartar, cucumber salad, layu, milk toast

### 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

### Seared Fish of the Day\* 21

pan seared local fish of the day, black garlic miso puree, dashi beurre blanc, pickle fennel  
add **steamed rice** +3 **ginger scallion rice** +4

23 **\*Kanpachi Truffle**  
japanese yellowtail, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

### 15 Vietnamese Chicken Wings

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

### 17 Buffalo Rock Shrimp

tempura fried, spicy tobanjan aioli, blue cheese crême, 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**

seared octopus, pepian verde, garlic sauce, pickled red onion, duck confit potato, herbs

## nigiri & sashimi *then do this stuff!* 2 pieces with rice • 3 pieces without rice

**Itoyoridai\*** golden threadfin bream 14●21

**Shima Aji\*** japanese striped jack 12●18

**Kanpachi\*** great amberjack 12●18

**Hamachi\*** japanese yellowtail 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 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**  
barrel aged maple syrup, smoked salt, chives

**\*Golden Threadfin Bream 15●22**  
ume boshi

**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)

79 **\*\*Chef's Choice of Premium Sashimi**  
featuring choice pieces of japaese fish & a variety of belly cuts (16+/- pieces)

30 **\*\*Chirashi**  
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 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

### 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

*premium upgrades from low sodium soy sauce, wasabi & ginger*  
**Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 House Bottled Sriracha 5 Japanese**

**\*\*Ceviche 19**  
hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime

**\*Thailicious 19**  
tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tatin

**Surf & Turf 30**  
lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, spicy sambal, parmesan

**\*Black Widow 17**  
beer battered soft shell crab, kimchi tartar, house sriracha, avocado, shiso, kampyo, masago, lemon

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

25 **\*High Roller**  
blue lump crab, avocado, brown butter panko, topped with big eye tuna, truffle mayo, fried scallion, chives

18 **Kissed By Fire**  
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives



## cocktails

### The Daily Booze 15

(floral, citrus forward)

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

### Comfortably Numb 14

(fruity, citrus forward, mild spice)

Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

### 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, pistachio orgeat, creme de cacao, sea salt

### Shiso Fine 15

(bright, refreshing)

corazon blanco, golden beet shrub, citrus, fresh shiso, lemon bitters, yuzu sake foam

### Rum Punch 14

(tiki, sweet, tart)

siesta coconut rum, lime, angostura di amaro, orange, pineapple shrub

## 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 180ml

17 'Way of the Warrior' Can 180ml

22 Kikusui Perfect Snow 180ml

23 I Love Sushi 180ml

## white wine

**Rose Campuget** 10 • 40

Costières de Nîmes, FR

**Pinot Grigio Villa Loren** 12 • 48

delle venezie, Italy

**Chenin Blanc l'ecole** 14 • 56

yakama valley, WA

**Riesling wittman** 16 • 64

rheinhessen, Germany

**Sauvignon Blanc mohua** 14 • 56

marlborough, NZ

**Vinho Verde joao ramos** 13 • 52

loureiro, Portugal

**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

**Red Blend tapestry** 14 • 56

paso robles, CA

**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**

• hakkaisan, • kunizakari,

• dragon god

25 **Japanese Whisky Flight**

• Fuji, • toki, • nikka coffee grain

50 **Whisky 'Omakase'**

bartender's choice of Japanese

whisky

25 **10 Year Whisky Flight**

henry mckenna • eagle

rare • whistle pig

## sweets

**P.M.S.** 10 \*fresh baked - please allow up to 20 minutes\*

chocolate & peanut butter lava cake, salted

caramel ice cream, raspberry coulis, peanut

butter powder

**Bananas Foster** 14

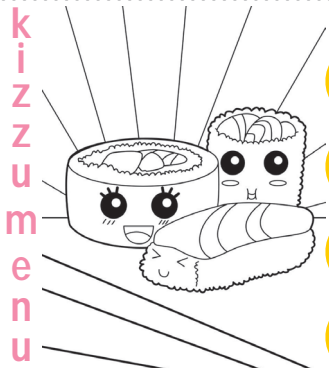
coffee & walnut bread pudding, banana ice

cream, brûléed thai banana, dulce de leche, crispy

meringue, caribbean rum flambé

**Pop Ice Cream Flight** 4 • 12

four scoops of our house made ice cream - ask your server for today's selection of flavors!



**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 Egg 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 | Events Coordinator**

**Daniela Vanegas**

**Sous Chef**

**Luis Rivera**

**Bar Manager**

**Dylan Cook**

**Mama**

**Mai Tran**

**Jack Daniels' biggest contributor**

**Lou Waldman**