



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

Chef Chau's Caesar Salad 13
smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese

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 accommodate any severe allergies

cold tastings *or here!*

***Salmon Yum Yam** 19
thai ramp fish sauce, shallot oil, mint, basil, cilantro, pickled ramps, fresno chilis, sesame, carmalized shallots

***Mukimi Scallop Crudo** 23
freshly shucked scallop from hokkaido bay, orange supreme, ponzu, cucumber, fennel, chives

***Aji Sashimi** 21
japanese horse mackerel, ponzu, ramp chimichurri, fresh wasabi, pickled sunchokes

hot tastings *go here next!*

KFC 15
korean fried chicken wings, gochuchang, scallions, toasted sesame

Softshell Bao 16
korean chili, thai basil, house pickles

Eight Ball 21
pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels

Shrooms** 18
artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point

Pork Gyoza 13
ground pork, kimchi, soy vinegar dipping sauce

***Spring Hamachi** 19
seared hamachi, kombujime, black lime, sanbaizu gelee, pickled cucumbers, avocado crema

***Suzuki Carpaccio** 18
striped bass with pickled red onion, yuzu kosho, ponzu, orange, micro greens

Bluefin Tuna Tasting* 43
sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke
add Bluefin tartare +10 add Kama toro +10

Buffalo Rock Shrimp 17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery

Crab Rangoon Filled Zucchini Blossoms 16
lump crab and cream cheese filled zucchini blossoms, tempura fried, pineapple sweet and sour sauce

Pan Seared Fish Of The Day** 18
green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice

A5 Wagyu Beef Ishiyaki ** 21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu

***Soft Shell Crab** 19
Tempura fried soft shell crab, miso corn cream, sautéed ramps, avocado line crema, ikura, garlic flower

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

***Hotate Mukimi** freshly shucked hokkaido 14 • 21

***Suzuki** japanese striped bass 10 • 15

***Hamachi** japanese yellowtail 12 • 18

***Saba** japanese mackerel 12 • 18

***Maguro** bigeye tuna 11 • 16

***Shima Aji** japanese striped jack 12 • 18

***Sake** ora king salmon 12 • 18

***Akami** bluefin tuna loin 14 • 21

***Chutoro** bluefin tuna semi fatty belly 17 • 25

***Otoro** bluefin tuna belly 19 • 29

***Aji** japanese horse mackerel 14 • 21

Unagi freshwater eel 10 • 15

***Uni** japanese sea urchin 24 • 36

***Ikura** house marinated salmon roe 12 • 17

add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

***Freshly Shucked Hokkaido Scallop** 15 • 22
lemongrass xo, maldon salt, evoo

***Japanese Striped Bass** 11 • 16
red pepper kosho

***Japanese Great Amberjack** 13 • 19
kizami wasabi, scallion

***Japanese Yellowtail Belly** 13 • 19
jalapeno soy, lime zest, micro cilantro

Ora King Salmon Belly * 13 • 19
ginger shallot salsa, daikon sprouts

Seared King Salmon Belly * 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

Smoked Salmon* 10 • 13
everything seasoning, chives, creme fraiche

Freshwater Eel* 11 • 16
bacon jam, kabayaki, sesame seeds

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)

Premium Tokushu Box* 65
a selection of nigiri featuring an array of interesting fish (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)

all moriawase are served with fresh wasabi & japanese soy sauce

please allow up to 30 minutes for moriawase

roll out *finish up down here!*

Ceviche* 18
grouper, avocado, fried shallots, chipotle lime aioli topped with grouper, pink salt, sriracha, micro cilantro, lime wedge

Curry No Hurry 19
tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion

***Top Up** 18
ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions

Royal Treatment* 19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts

***Bangkok Dangerous** 18
salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros

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** 18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint

***White Cloud** 21
lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives

Fish & Chips Roll 18
beer battered grouper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

***Luci Roll** 18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil

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

***El Gaucho** 28
tempura grouper, masago, kampyo, topped with torched miyazaki A5 wagyu, ramp chimichurri

Anaconda 2.0 18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame

***Hamachi Hero** 19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

***Black Dragon** 19
eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori

Arana Roll 18
tempura fried soft shell crab, pickled fresno pepper, cucumber, topped with avocado, korean chili, garlic flower



cocktails

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

S (junmai) honjozo Onda 88 14•38•70 Hakkaisan Tokubetsu 17•46•85 Amabuki "Black Rice" 21•52•98	(junmai) ginjo Narutotai 19•52•96 White Sun 24•66•123 Dragon God 17•47•86 Kiminoi "Emperor's Well" 21•57•104	(junmai) daiginjo Dassai 45 21•58•107 Tears of Dawn 19•53•99 Koimari 26•72•132 Dassai 23 Type Blue 44•119
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k nigori

Snow Maiden 12•28•56	Kunizakari 14•34•68	Dasai 45 23•63•117
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glass • half bottle • bottle

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
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Bucket 'o Sake (3pack • 6pack) 35 • 70

kunizakari nigori cup
way of the warrior can
"demon slayer" juice box

S 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
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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
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Japanese whisky

Takamine 8yr 25	Suntory "The Hakushu" 12yr 60	Ichiro's "Malt & Grain" 25	Oku Aizu (rice whisky) 28	Suntory "The Yamazaki" 12yr 60	Hibiki Harmony 25	That Boutique-Y Whisky (1oz pour) 26
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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, willamette 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
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

draft beer

Sapporo 5% 7 japanese lager	Hitachino Nest White Ale 6.5% 12 kiuchi brewing, Naka, JP	Belgian Tripel 7.5% 12 st. bernardus, watou, belgium	Sunset Float Sour 5.5% 13 sunlab brewery, bradenton, FL	Robonaut Red Ale 5.5% 10 playalinda brewing, titusville, FL	Bourbon Barrel Cherry Wheat 8% 11 lexington brewing, KY	Graphic Hybrid IPA 5.3% 11 gulf stream brewing, FL	JoJo Bean Coffee Porter 6.5% 11 81 bay brewing, tampa bay, FL
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packaged beer

-196 Vodka Seltzer 5.5% 7 beam suntory import co.	Kirin Light 3.2% 7 kirin brewery ltd, tokyo, Japan	Hitachino Nest Red Rice 7% 13 kiuchi brewing, Naka, JP	Sorry Umami IPA 6.5% 15 yoho brewing, japan	Strawberry Apple Cider 5% 8 ciderboys brewing, central wisconsin	Vanilla Barrel Cream Ale 5.5% 10 lexington brewing, KY	Lucky Chicken Red IPA 5.5% 12 kizakura brewing, kyoto, Japan	Ginga Kogen 5.5% 15 wagadake, japan
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flights

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

P.M.S. *fresh baked - please allow up to 20 minutes* 10 chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder	Sunrise Panna Cota 10 pineapple citrus panna cota, topped with matcha rice crispies, matcha powder, lychee liqour soaked berries
Pop Ice Cream Flight 4•12 four scoops of our house made ice cream - ask your sever for today's selection of flavors!	Toney's Bread Pudding 10 *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

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>