



**greens & beans** *start here!*

<b>Seaweed</b>	8
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Pop Salad**</b>	8
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>*Buckwheat Noodle Salad</b>	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
<b>*Edamame**</b>	
sea salt	7
sautéed garlic	8
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10

June Omakase Coming Soon!  
Follow Us On Instagram  
Book with us on Resy.com

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

**nigiri & sashimi** *then do this stuff!*

2 pieces with rice • 3 pieces without rice

<b>*Hotategai</b> Hokkaido scallop	10•15
<b>*Madai</b> Japanese sea bream	12•17
<b>*Suzuki</b> Japanese striped bass	10•15
<b>*Hamachi</b> Japanese yellowtail	12•18
<b>*Shima Aji</b> Japanese striped jack	12•18
<b>*Sake</b> ora king salmon	12•18
<b>*Maguro</b> bigeye tuna loin	11•16
<b>Unagi</b> freshwater eel	10•15
<b>*Ikura</b> house marinated salmon roe	12•17
<b>*Uni</b> japanese sea urchin	24•36

add Quail Eggs +5

**roll out** *finish up down here!*

<b>*Ceviche**</b>	18
hamachi, avocado, fried shallots, chipotle lime aioli topped with golden tilefish, pink salt, sriracha, micro cilantro, lime wedge	
<b>Gold Digger</b>	33
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
<i>add shaved black summer truffle +10</i>	
<b>*Kissed By Fire</b>	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	
<b>*Sesame Tuna</b>	18
tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	

**cold tastings** *or here!*

<b>*Tuna Tataki</b>	19
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	
<b>*Medai**</b>	21
japanese bluenose, blistered tomato, jalapeno kosho, san baizu, pickled pear, basil, lime	

**hot tastings** *go here next!*

<b>KFC</b>	15
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
<b>Seared Scallops</b>	26
pan seared scallops, sake braised tomato sauce, corn and potato succotash, thai, bacon	
<b>Shrimp &amp; "Grits"***</b>	16
carolina corn grits, Viet-Cajun spiced local shrimp, diced chinese sausage, chili crunch	
<b>Cha Gio - Ma ma's Spring Rolls</b>	9
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	

<b>*Wianno Oysters</b>	19•27
cape cod oysters with ponzu and kimchi fennel slasa	
<b>*Hamachi Truffle</b>	18
yellowtail, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno	
<b>*Sake Toro</b>	19
seared ora king salmon belly, bourbon barrel aged maple syrup, smoked salt, chives, ikura	

<b>Shrooms**</b>	18
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	
<b>A5 Wagyu Beef Ishiyaki**</b>	21/02
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	
<b>Eight Ball</b>	21
pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy brussels	
<b>Buffalo Rock Shrimp</b>	17
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	

**nigiri & sashimi specials**

*garnished to accentuate each fish's natural flavor*

<b>*Japanese Sea Bream</b>	13•19
sambal vinaigrette, thai basil	
<b>*Japanese Striped Bass</b>	11•16
red pepper kosho	
<b>*Japanese Bluenose</b>	14•20
ponzu pickled mustard seed, lime zest	
<b>*Japanese Yellowtail</b>	13•19
jalapeno soy, lime zest, micro cilantro	
<b>*Japanese Striped Jack</b>	13•19
pickled sunchoke salsa	
<b>*King Salmon Belly**</b>	13•19
ginger shallot salsa, daikon sprouts	
<b>*Seared King Salmon Belly**</b>	13•19
bourbon barrel aged maple syrup, smoked salt, chives	
<b>Seared A5 Wagyu Beef</b>	16•24
truffle salt, red wine soy reduction	

*upgrade to osetra caviar+5*

**moriawase**

*beautifully curated selections of today's freshest fish*

<b>*Tokushu Box**</b>	45
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
<b>*Premium Tokushu Box**</b>	65
a selection of nigiri featuring an array of interesting fish (10 pieces)	
<b>*Sashimi Life**</b>	53
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
<b>*Chef's Choice of Premium Sashimi**</b>	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

*ask your server to upgrade from our standard low sodium soy, wasabi & ginger*  
**Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4**

<b>*Royal Treatment**</b>	19
lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	
<b>*Luci Roll</b>	18
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
<b>*Curry No Hurry</b>	19
tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	
<b>*Setting Sun**</b>	18
tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	

<b>*Top Up</b>	18
ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	
<b>Fish &amp; Chips Roll</b>	18
beer battered golden tilefish, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	
<b>Anaconda 2.0</b>	18
tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame	
<b>*Hamachi Hero</b>	19
yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	
<b>*Bangkok Dangerous</b>	18
salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	

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

- Ultra Violet** 14  
Empress gin, lavender infused elderflower liqueur, Amaro Montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float
- Burakkuberi** 14  
Old Forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon
- Comfortably Numb** 14  
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- Momo** 14  
Roku gin, Domaine canton, Nonino amaro, paw paw, citrus blend, peach, honey, chamomile
- Purple Rain** 14  
Corazon tequila, orange curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup
- Tokyo Tea** 15  
smoked black tea-infused Toki whisky, blood orange meyer lemon oleo, sakura bitters
- A Clockwork Orange** 16  
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters
- Final Destination** 14  
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime
- Saigon Martini** 14  
Vietnamese coffee, Wheatly Vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt

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| <b>(junmai) honjozo</b>              | <b>(junmai) ginjo</b>            | <b>(junmai) daiginjo</b>       |
| <b>Karakuchi Honjozo</b> 12•28•58    | <b>Dragon God</b> 17•40•79       | <b>Dassai 45</b> 19•46•92      |
| <b>Hakkaisan Tokubetsu</b> 17•46•79  | <b>Bride of the Fox</b> 18•42•83 | <b>Onda 48</b> 21              |
| <b>Amabuki "Black Rice"</b> 21•52•98 | <b>Narutotai</b> 20•48•95        | <b>Tears of Dawn</b> 24•58•114 |
|                                      | <b>White Sun</b> 24•58•110       | <b>Koimari</b> 26•62•123       |

single serves

- "Demon Slayer" Juice Box** 180mL 14
- "Way of the Warrior" Can** 180mL 14
- Kikusui "Nama" Gold Can** 200mL 18
- Kunizakari Nigori** 200mL 18

**Bucket 'o Sake** (3pack • 6pack)  
33 • 62

Kunizakari Nigori Cup  
Way of the Warrior Can  
"Demon Slayer" Juice Box

glass • 11oz carafe • bottle

bourbon & other

- Booker's "Mighty Fine Batch"** 30
- Blanton's** 25
- Noah's Mill** 20
- Eagle Rare** 18
- Elijah Craig Barrel Proof** 20
- Smooth Ambler Contradiction** 16
- Knob Creek 9yr** 18

rye whiskey

- Michters** 16
- Highwest Rendezvous** 18
- Angel's Envy** 25
- Wiseman** 27
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 56
- Midwinter's Night Dram** 45

japanese whisky

- Suntory "Toki"** 10
- Yamazaki 12 yr** 60
- Ichiro's "Malt & Grain"** 25
- Nikka "Coffey Malt"** 25
- Iwai 45** 12
- Suntory "The Yamazaki" 12yr** 60
- Hibiki Harmony** 25
- Hibiki 21 yr** 95

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

white wine

- Riesling**, Chateau St. Michelle, Columbia Valley, WA 13•50
- Arneis**, Ceretto, Piedmont, IT 13•50
- Sauvignon Blanc**, Mohua, Marlborough, NZ 14•56
- Pinot Gris**, Tyrus Evans, Willamette, OR 15•60
- Viognier**, Stags' Leap, Napa Valley, CA 16•60
- Chardonnay**, Brewer Clifton Hill, Santa Barbara, CA 16•60

red wine

- Pinot Noir**, Au Bon Climat, Santa Barbara, CA 15•60
- Pinot Noir**, Ken Wright, Yamhill Carlton AVA, OR 16•60
- Malbec**, Tilia, Mendoza, AR 12•48
- Merlot**, Sequentis by Daou, Paso Robles, CA 16•60
- Red Blend** Tapestry, Paso Robles, CA 14•58
- Cabernet**, B-Side, North Coast, Napa, CA 15•60

pink/orange wine

- Cewurztraminer (Orange Wine)**, Vice, Napa, CA 13•50
- Cabernet Rose**, Miguel Torres Las Mulas, CHIL 13•50

bubbles

- Prosecco**, Ca' Stele, Extra Sec, IT, n/v 12•45
- Blanc de Blancs**, Jean Louis Cuvee, Brut, FR 11•44

draft beer

- Kirin Ichiban** 5% Kirin Brewery LTD, Tokyo, Japan 8
- Apricot Wheat** 5% Lost Coast Brewing, CA 10
- Head Hunter IPA** 7.5% Fat Heads Brewery, Pittsburgh, PA 11
- Belgian Tripel** 7.5% St. Bernardus, Watou, Belgium 12
- Strawberry Mochi** 4.5% Parish Brewing Co, Louisiana 8
- Wee Peaty Scotch Ale** 8% Hourglass Brewing, Longwood, FL 11
- 7 Layer Milk Stout** 5.5% Bowigens Beer Co, Casselberry, FL 12

packaged beer

- Kirin Light** 3.2% Kirin Brewery LTD, Tokyo, Japan 7
- Matsurika Jasmine Pilsner** 5% Japas Brewing, Sao Paulo, BR 11
- Frankie Rock** 4.7% Hourglass Brewing, Longwood, FL 12
- Ginga Kogen** 5.5% Wagadake, Japan 8
- Florida Lychee Mead** 6.5% Zymarium Meadery, Orlando, FL 15
- Key Lime Cider** 5.5% 3 Daughter Brewing, St. Petersburg, FL 6

flights

- Tequila Flight (Don Fulano)** Blanco, Reposado, Anejo 25
- Old Forester Flight** 1870, 1897, 1920 21
- Sake Flight** Hakkaisan, Kunizakari, Dragon God 27
- Japanese Whisky Flight** Kikori, Toki, Nikka Coffey Grain 25
- Whisky "Omakase"** bartender's choice of premium Japanese whisky 50

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n/a bev

- Soda pop** cherry coke • diet coke • ginger ale • sprite 4
- Ramune strawberry japanese soda** 6
- Vietnamese Iced Coffee** strong & sweet 6
- Thai Tea** house made, served over ice 6
- Mocktail** Thai chili mango limeade 8
- Green tea service** serves two 6
- Non-Alcoholic Mango Cart** 6

Guest checks may only be split a maximum of three ways

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
- Coconut Pudding (Tembleque)** 10  
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada sorbet
- Holy Donut** 9  
house made donut with lemon matcha, ube icing, cream cheese, ice cream, cake crumble, peach compote
- Pop Sorbet: Tropical Flight** 12  
four scoops of our house made sorbet's! avocado lime tequila, pina colada, jackfruit, & peach raspberry

team

- Chef | Owner** Chau Trinh
- General Manager** Jason Clawson
- AGM | Events Coordinator** Daniela Vanegas
- Sous Chef** Victor "Jefe" Rodriguez
- Bar Manager** Dylan Cook
- Mama** Mai Tran
- Jack Daniels' biggest contributor** Lou Waldman  
*Parties of 6 or more are subject to a 20% gratuity*