



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

thai ramp fish sauce, shallot oil, mint, basil, cilantro, pickled ramps, fresno chilis, sesame, caramelized shallots

Toro Loco* 25

torched toro, truffle tobiko, serrano cilantro mayo, caramelized shallots, spicy ponzu, benishoga

Tuna Tataki* 19

seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

hot tastings *go here next!*

Shrooms* 18

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

Vietnamese Chicken Wings 15

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

Seared Fish of the Day* 21

pan seared local fish of the day, lemongrass beurre blanc, succotash, ikura, apricot jam, kaffir lime
add **steamed rice** +3 **ginger scallion rice** +4

22 ***Golden Beet Hamachi**
hamachi, yuzu kosho, ginger scallion, golden beet puree, White ponzu, yuzu tobiko

23 ***Kanpachi Truffle**
great amberjack, truffle ponzu, crying tiger sauce, caramelized shallot, cilantro, black pepper, jalapeno

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

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

14 **Pork Gyoza**
ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions

20 ***Octopus**
pan seared octopus, fennel sauce, blood orange vin, orange supreme, garlic chips, herbs

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Mukimi* fresh hokkaido scallop 10•15

Suzuki* japanese striped bass 11•16

Itoyoridai* golden threadfin bream 14•21

Madai* japanese sea bream 12•18

Hamachi* japanese yellowtail 12•18

Kanpachi* great amberjack 12•18

Shima Aji* japanese striped jack 12•18

Ora Sake* ora king salmon 12•18

Sake* atlantic salmon 10•15

Maguro* bigeye tuna loin 11•16

Otoro* bluefin tuna belly 19•29

Unagi freshwater eel 10•15

Ikura* 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 Sea Bream 13•19**

sambal vinaigrette, thai basil

***Japanese Striped Jack 13•19**

pickled fennel salsa

***Japanese Greater Amberjack 13•19**

kizami wasabi, thai basil

***Japanese Yellowtail Belly 14•20**

jalapeno soy, lime zest, micro cilantro

***Ora King Salmon Belly 13•19**

ginger shallot salsa

***Seared King Salmon 13•19**

barrel aged maple syrup, smoked salt, chives

Seared A5 Wagyu Beef 16•24

truffle salt, red wine soy reduction

moriawase

beautifully curated selections of today's fish & shellfish

53 ****Sashimi Life**

an assortment of Chef's choice of sashimi specials (12+/- pieces)

65 ****Premium Tokushu Box**

a selection of nigiri featuring an array of interesting fish (10 pieces)

30 ****Chirashi**

an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

79 ****Chef's Choice of Premium Sashimi**

featuring choice pieces of japaese fish & a variety of belly cuts (16+/- pieces)

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

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

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

**Hamachi Hero 19

yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

Surf & Turf 30

lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, spicy sambal, parmesan

18 Fish & Chips Roll

beer battered fish, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

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

18 Kissed By Fire

lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives



cocktails

Ask your server or bartender to see our full spirits list

(junmai) honjozo

- Hakkaisan Tokubetsu 17•46•85
- Amabuki "Black Rice" 21•52•98

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

Sake

- Bucket 'o Sake**
- 3pack • 6pack
- 35 • 70
- kikusui perfect snow cup
- way of the warrior

single serves

- 9 'Demon Slayer' Juice Box 18Oml
- 17 'Way of the Warrior' Can 18Oml
- 22 Kikusui Perfect Snow 18Oml
- 23 I Love Sushi 18Oml
- 28 Kikusui Sparkling Gold Can 18Oml

glass • half bottle • bottle

white wine

- Rose Campuget 10•40
Costières de Nîmes, FR
- Pinot Grigio Villa Loren 12•48
delle venezie, Italy
- Riesling Heinz Eifel 'Shine' 13•52
rheinessen, Germany
- Chenin Blanc l'ecole 14•56
yakama valley, WA
- Sauvignon Blanc mohua 14•56
marlborough, NZ
- Chardonnay raeburn 16•64
russian river valley, CA

red wine

- Pinot Noir planet oregon 14•64
willamette valley, OR
- Grenache Soleil 12•48
Rhône, FR
- Malbec tilia 12•48
mendoza, AR
- Sangiovese Ferro 13 'Hacker' 14•56
Tuscany, IT
- Gamay lapierre 'raisins galouis' 16•64
beaujolais, FR
- 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

bubbles

- Brut Blanc de Blancs jean louis 11•44
- Brut Sparkling Rose francois montand 12•48
- Prosecco ca' stele 12•48

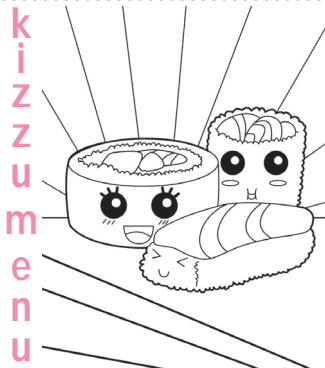
non alcoholic

- 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

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, carribepan rum flambé

- Pop Ice Cream Flight 4•12
four scoops of our house made ice cream - ask your sever 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 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 | Event Coordinator
Daniela Vanegas
- Sous Chef
Luis Rivera
- Bar Manager
Dylan Cook
- Mama
Mai Tran
- Jack Daniels' biggest contributor
Lou Waldman