



greens & beans *start here!*

Seaweed ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
Pop Salad** baby greens, cucumber, carrots, radish, house ginger dressing	8
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 accomodate any severe allergies

cold tastings *or here!*

*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19
*Madai Tasting sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, asain pear, garlic chips, micro greens	19
*Hamachi Zuke mango soy zuke hamachi, roasted corn and jalapeno vinaigrette, pickled tomato, thai basil, gochujang salt	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochujang, scallions, toasted sesame	15
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18

*Pineapple Under The Sea hokkaido scallops, mint kosho, pineapple aji amarillo sauce, tajin, shiso, chive oil, pickled mango, takuwan	17
*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled onion, fresno chilis, sesame, caramelized shallots	19
Snapper Ceviche snapper, red pepper, jalepno, red onion, lime-coconut juice, tostones, plantain chip, mango, cilantro	18
Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** green curry, carrots, zucchini, yellow squash, fried onion, & coconut rice	18
A5 Wagyu Beef Ishiyaki ** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10●15
*Suzuki japanese striped bass	10●15
*Kanpachi great amberjack	12●18
*Hamachi japanese yellowtail	12●18
*Shima Aji japanese striped jack	12●18
*Saba japanese mackerel	12●18
*Madai japanese sea bream	12●17
*Maguro bigeye tuna	11●16
*Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
*Uni japanese sea urchin	24●36
<i>add Quail Eggs</i>	+5

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Japanese Striped Bass red pepper kosho	11●16
Japanese Sea Bream sambal vinaigrette, thai basil	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Ora King Salmon Belly ** ginger shallot salsa, daikon sprouts	13●19
*Seared King Salmon Belly ** bourbon barrel aged maple syrup, smoked salt, chives	13●19
Freshwater Eel* bacon jam, kabayaki, sesame seeds	11●16
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

moriawase

<i>beautifully curated selections of today's fish & shellfish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	79
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 ** hamachi, avocado, fried shallots, chipotle lime aioli topped with local red snapper, pink salt, sriracha, micro cilantro, lime wedge	18
Curry No Hurry tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
*Top Up ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

<i>premium upgrades from low sodium soy, wasabi & ginger</i>			
Fresh Wasabi	6	Tableside Wasabi Root	16
Pickled Sunchokes	4	Mama's Hot Sauce	4
Japanese Soy Sauce	4		
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	*El Gaucho tempura local red snapper, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri <i>add shaved black truffle +10</i>	28
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	Anaconda 2.o 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	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Thailicious tempura local red snapper, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
Fish & Chips Roll beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, black truffle cheese, chives	21

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

Ocha Time (<i>citrus forward, herbacious, light</i>)	14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam	
Comfortably Numb	14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim	
Convicted Melon (<i>sessionable; fruity, light, smooth</i>)	14
midori melon liqueur, haku vodka, dry curacao, lemongrass oleo, lemon, giffard vanilla, egg white	
Moonflower (<i>light, tart, effervescent, floral</i>)	14
grapefruit infused gin, blueberry oleo, elderflower liqueur, lime, yuzu liqueur, vanilla, bubbles	
Ichigo Silk (<i>fruit forward, creamy, indulgent</i>)	14
hibiscus infused roku gin, lemon, italicus, strawberry-coconut cream, yuzu bitters, egg white	
Whispers of the Barrel (<i>citrus, fruity, sessionable</i>)	15
triple cask old forester 1910, honey oleo , angosura di amaro, mango chinola, lemon, egg white	
Ube-Wan Kenobi (<i>fruity, earthy, cirtus forward</i>)	14
siesta coconut rum, ginger liqueur, apricot liqueur, ginger-apricot tea, ube coconut cream, lemon	
"Guava" mente (<i>clarified, sweet & light spice</i>)	14
corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo	
Papaya the Sailor Man (<i>crushable citrus, refreshing</i>)	14
corozon reposado, yellow chartreuse, pineapple liqueur, agave-papaya shrub, lime, sichuan pepper	
A Clockwork Orange (<i>spirit forward, rich, savory</i>)	16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters	
Nutty by Nature (<i>nutty, spirit forward, rich</i>)	14
vietnamese coffee infused los vecinos mezcal, nux alpina walnut liquor, giffard banana, banana demerara, orange bitters	
Seasonal Saigon Martini (<i>creamy, rich, indulgent</i>)	14
vietnamese coffee, wheately vodka, half and half, vanilla, cashew orgeat, creme de cacao, sea salt	

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

n/a bev

Soda pop	4	Brewdellon, a
cherry coke • diet coke • ginger ale • sprite		
Ramune select flavors of japanese soda	6	Sapporo japanes
Redbull	4.5	Belgian st. bern
Thai Tea served over ice	6	Sunset sunlab
Vietnamese Iced Coffee strong & sweet	6	Robona playalir
Mocktail Thai chili mango limeade	8	Hitachi kiuchi b
Green Tea Service serves two	6	Graphi gulf stre
French Press Coffee service serves two	9	
Non-Alcoholic Asahi	6	
asahi brewing co, tokyo, japan		

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

ス (junmai) honjozo

S	Onda 88	14♦38♦70
	Hakkaisan Tokubetsu	17♦46♦85
a	Amabuki "Black Rice"	21♦52♦98
k	nigori	
	Snow Maiden	12♦28♦56
e	Kunizakari	14♦34♦68
	Dasai 45	23♦63♦117

glass • half bottle • bottle

bourbon & other

p Booker's "Master Distillers Batch" 35

i Blanton's 25

r Woodford Madeira Cask 45

i James Pepper 15

t Henry Mckenna 10yr 18

Whistle Pig Snout to Tail 10yr 25

Bardstown High Wheat 16

Elijah Craig 18yr 50

Maker Keepers Release 23

S

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

white wine

Rose, mirabeau, provance, FR

Dry Riesling, wittman, rheinhessen, GER

Riesling, dr. loosen, mosel, GER

Pinot Grigio, terre di rai, Italy

Sauvignon Blanc, mohua, marlborough, NZ

Vinho Verde, joao ramos, loureiro, PT

Chardonnay, raeburn, russian river valley, CA

(junmai) ginjo

Narutotai	19●52●96
White Sun	24●66●123
Dragon God	17●47●86
Kiminoi "Emperor's Well"	21●57●104
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

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

(junmai) daiginjo

Dassai 45	21•58•107
Tears of Dawn	19•53•99
Koimari	26•72•132
Dassai 23 Type Blue	44●
Dragonfly	339

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

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

japanese whisky

Takamine 8yr	25
Suntory "The Hakushu" 12yr	60
Ichiro's "Malt & Grain"	25
Oku Aizu (<i>rice whisky</i>)	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky (<i>10z pour</i>)	26

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	

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

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</i>	
<i>Guest checks may only be split a maximum of three ways</i>	

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