



## 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!*

### Bluefin Tuna Tasting\*\* 43

sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke

### Salmon Yum Yam\* 19

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

## 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

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

19 **\*Tuna Tataki**  
seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

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, tare, fennel sauce, blood orange vin, pickle cucumber, 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

**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

**Akami\*** bluefin tuna loin 14•21

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

**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)

### 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

### \*Sesame Tuna 18

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

### Surf & Turf 30

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

### 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

### 18 **Fish & Chips Roll**

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



## cocktails

**Comfortably Numb** 14  
*(fruity, citrus forward, mild spice)*  
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

**The Daily Booze** 15  
*(floral, citrus forward)*  
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc

**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, toasted walnut orgeat, creme de cacao, sea salt

## 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

## 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 18Oml

17 'Way of the Warrior' Can 18Oml

22 Kikusui Perfect Snow 18Oml

23 I Love Sushi 18Oml

28 Kikusui Sparkling Gold Can 18Oml

## 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

rheinhessen, 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

Rhone, 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

OEK 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

**Tequila Lime Pie** 10

tequila lime yuzu pie, sesame walnut crust,

toasted swiss meringue

**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

**Pop Ice Cream Flight** 4 • 12

four scoops of our house made ice cream - ask

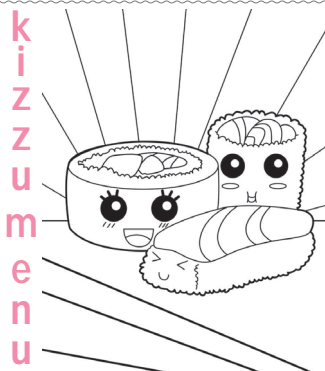
your sever for today's selection of flavors!

**Bananas Foster** 14

coffee & walnut bread pudding, banana ice

cream, brûléed thai banana, dulce de leche, crispy

meringue, carribepan rum flambé



Parties of 6 or more are subject to a 20% gratuity

**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**

Guest checks may only be split a maximum of three ways