



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 & 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 red onion, orange supremes, fresno chilis, sesame, carmalized shallots
- Bluefin Tuna Tasting** 43
- two pieces each of sashimi akami, chutoro, & otoro, served with imported soy, fresh wasabi, pickled sunchoke

hot tastings

go here next!

- Seared Duck Breast 29
- strawberry chili sauce, whipped goat cheese, pickled pearl onions, black lime dust
- Pork Gyoza 15
- ground pork, kimchi, ponzu dipping sauce, pickled sambal, scallions
- A5 Wagyu Beef Ishiyaki* 21/oz
- cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu
- Seared Fish of the Day* 21
- pan seared local fish of the day, pineapple green curry, toasted peanuts, sambal oil, charred pineapple, micro thai basil, chinese cabbage
- add steamed rice +3 ginger scallion rice +4

- 23 *Kanpachi Truffle
- japanese great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

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

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

- 16 Vietnamese Chicken Wings
- vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts

- 17 Buffalo Rock Shrimp
- tempura fried, spicy tobanjan aioli, blue cheese cr me, celery

- 20 **Octopus
- seared octopus, romesco, salsa verde, garlic chips, black garlic aioli, pickled fresno chilis

nigiri & sashimi

then do this stuff!

2 pieces with rice • 3 pieces without rice

- Mukimi* freshly shucked scallop 14•21
- Madai* japanese sea bream 12•18
- Hamachi* japanese yellowtail 12•18
- Itoyoridai* golden threadfin bream 14•21
- Kinmedai* golden eye snapper 14•21
- Kanpachi* great amberjack 12•18
- Suzuki* japanese striped bass 11•16
- Renkodai* yellowback bream 12•18
- Ora Sake* ora king salmon 12•18
- Sake* atlantic salmon 10•15
- Maguro* bigeye tuna loin 11•16
- Unagi freshwater eel 10•15
- Ikura* marinated salmon roe 12•18
- Ama Ebi* sweet shrimp 16 • 25

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

- *Freshly Shucked Hokkaido Scallop 15•22
- lemongrass xo, maldon salt, evoo
- *Japanese Great Amberjack 13•19
- kizami wasabi, thai basil
- *Japanese Striped Jack 13•19
- pickled fennel salsa
- *Japanese Yellowtail Belly 14•20
- jalapeno soy, lime zest, micro cilantro
- *King Salmon Belly 14•20
- ginger shallot salsa
- *Bluefin Akami 16•24
- pickled sambal
- *Bluefin Chutoro 18•26
- crying tiger sauce
- *Bluefin Otoro 20•30
- truffle pate
- *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

- 45 **Tokushu Box
- life is like a box of nigiri, you never know what you're gonna get! (10 pieces)
- 65 **Premium Tokushu Box
- a selection of nigiri featuring an array of interesting fish (10 pieces)
- 53 **Sashimi Life
- an assortment of Chef's choice of sashimi specials (12+/- pieces)
- 79 **Chef's Choice of Premium Sashimi
- featuring choice pieces of japaese fish & a variety of belly cuts (16+/- pieces)
- 30 **Chirashi
- an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

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
- *High Roller 25
- blue lump crab, avocado, brown butter panko, topped with big eye tuna, truffle mayo, fried scallion, chives
- Surf & Turf 30
- lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, spicy sambal, parmesan

- 18 Anaconda 2.0
- tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized 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 fish, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar

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

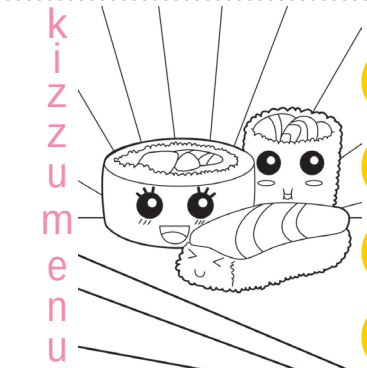
- Comfortably Numb** 14
(fruity, citrus forward, mild spice)
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- The Daily Booze** 15
(floral, citrus forward)
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
- Peach Rings** 15
(citrus forward, fruity)
tinkerman's gin, kanade white peach, lemon, orgeat, tiki bitters
- '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
- Seasonal Saigon Martini** 14
(creamy, indulgent)
vietnamese coffee, wheatly vodka, vanilla, toasted walnut orgeat, creme de cacao, sea salt
- One in a Melon** 14
(citrus forward, fresh)
corazon blanco, thai basil, watermelon juice, lime, yuzu curacao, ancho verde, grapefruit bitters, habanero bitters
- A Clockwork Orange** 16
(spirit forward, rich)
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters

bubbles

- Brut**, *Blanc de Blanc*, Grandial, FR 10●40
- Brut Rose**, Francois Montand, FR 12●48
- Prosecco**, Ca' Stele, IT 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



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

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 ● halfbottle ● bottle

white wine

- Rose Campuget** 10●40
Costières de Nîmes, FR
- Sauvignon Blanc Wither Hills** 10●40
Marlborough, NZ
- Fiano Feudi Salentini** 10●40
Puglia, IT
- 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
- Chardonnay Raeburn** 16●64
Russian River Valley, CA

sake

- Bucket 'o Sake**
3pack ● 6pack
35 ● 70
kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box
- 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
- 25 **Kikusui Black Can** 18Oml
- 18 **Kikusui Gold Can** 18Oml

red wine

- Pinot Noir Domaine Rudel** 11●44
Pays d'Oc, FR
- Ciliegiolo Badia a Coltibuono** 12●48
Tuscany, IT (Served Chilled)
- Grenache Soleil** 12●48
Rhone, FR
- Cabernet Sauvignon 'Showdown'** 11●44
Central Valley, CA
- Cabernet Sauvignon BACA** 18●72
Napa Valley, CA

- Pinot Noir Domaine Faiveley**
Le Clos Du Roy - Premier cru
3oz 19●38●156
Bourgogne, FR
- Coravin Pour

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
- Sun Haze IPA** 5.5% 11
sun lab brewing, bradenton, FL
- Hitachino Dai Dai IPA** 6.1% 15
kiuchi brewery, japan
- Fruited Berliner Weisse** 5.6% 12
parish brewing co.,LA
- Rollin' Derby Irish Red Ale** 5% 10
florida ave brewing, tampa, FL
- 7 Layer Milk Stout** 5.5% 12
bowigens beer company, 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 coffey grain
- 50 **Whisky 'Omakase'**
bartender's choice of Japanese whisky
- 25 **Michter's Whiskey Flight**
rye ● bourbon ● sour mash

sweets

- Peach Cobbler** 14
caramelized peaches, whipped vanilla
mascarpone, rum caramel, pecan praline, fior di latte galato
- P.M.S.** 10 **fresh baked - please allow up to 20 minutes**
chocolate & peanut butter lava cake, fior di latte ice cream, strawberry coulis

- 4●12 **Pop Ice Cream Flight**
four scoops of our house made ice cream - ask your sever for today's selection of flavors!
- 14 **Ube Flan**
matcha powder, roasted coconut, matcha tuile, coconut cream, ube cake, citrus miso flan

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

- 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
- Side of White Rice** 3
- Side of Udon Noodles** 5
- +add a side of veggies to any plate 3
- +add three fried shrimp to any plate 10

Guest checks may only be split a maximum of three ways