



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 accomodate 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, seasame, carmalized shallots

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

hot tastings *go here next!*

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

25 ***Torched Mukimi Scallop**
fuji apple & lime, pistachio crumble, truffle butter sauce

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
- Kanpachi*** great amberjack 12●18
- Suzuki*** japanese striped bass 11●16
- 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 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

premium upgrades from low sodium soy sauce, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Japanese Soy 4

****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

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 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 toasted sesame 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

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

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

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

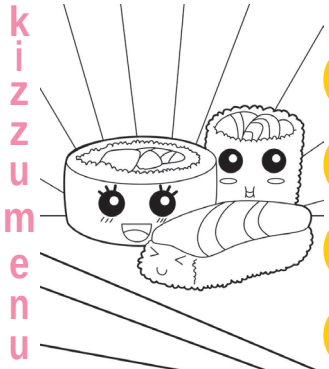
mascarpone, rum caramel, pecan praline, fior di latte galato
- P.M.S. 10

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!



- 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

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