



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

Hamachi Truffle* 23

japanese greater amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro

Tuna Tataki* 19

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

hot tastings *go here next!*

Marinated 1855 Flank Steak* 27

sunchoke puree, pickled mustard seeds, demi-glace, charred scallions

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, roasted corn puree, cilantro vinaigrette, fried chickpeas, chorizo sauce, bok choy, nasturtiums
add **steamed rice** +3 **ginger scallion rice** +4

25 *Toro Loco

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

43 ** Bluefin Tuna Tasting

two pieces each of sashimi akami, chutoro, & otoro, served with imported soy, fresh wasabi, pickled sunchoke

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, cilantro

17 Buffalo Rock Shrimp

tempura fried, spicy tobanjan aioli, blue cheese crème, celery

20 **Octopus

seared octopus, romesco, fava bean puree, garlic chips, black garlic aioli, pickled fresno chilis, finger limes

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Mukimi* freshly shucked scallop 14•21

Suzuki* japanese striped bass 11•16

Madai* japanese sea bream 12•18

Hamachi* japanese yellowtail 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

Uni* japanese sea urchin 24•36

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Hokkaido Scallop 11•16

lemongrass xo, maldon salt, evoo

*Japanese Striped Jack 13•19

pickled fennel salsa

*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

*Bluefin Akami 16•24

pickled sambal

*Bluefin Chutoro 18•26

crying tiger sauce

*Bluefin Otoro 20•30

truffle pate

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)

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

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 wagyu, spicy sambal, parmesan

*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

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

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 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 suntuory 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 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

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, salted

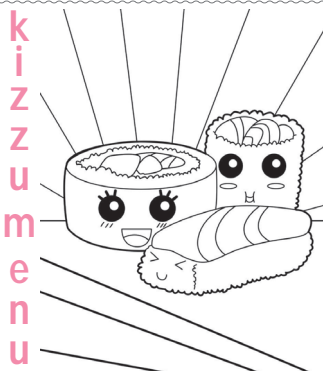
caramel ice cream, raspberry coulis

4•12 Pop Ice Cream Flight

four scoops of our house made ice cream - ask
your sever for today's selection of flavors!

10 Ube Lime Pie

walnut sesame crust, coconut rum &
lime ube cake



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 udon noodles

Jumbo Local Shrimp (three • six) 12 • 22
tempura fried or sautéed served over white rice or udon noodles

Pan Seared King Salmon (sm • lrg) 17 • 34
served over white rice or noodles

Side of Udon 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