



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
*Buckwheat Noodle Salad cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	9
*Ensaladang Pipino at Kamatis Filipino Cucumber and Tomato Salad cucumber, tomato, onion, mango, thai basil, sambal vinaigrette, black pepper	9
*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!

*Medai Tasting** japanese bluenose, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime	21
*Sawara** seared japanese king mackerel, ponzu, ginger shallot, garlic chip, micro greens, olive oil	19
*Salmon Belly 3 Ways** ora king salmon belly topped with sambal vinaigrette, ginger shallot salsa, fennel salsa	19

hot tastings

go here next!

NY Strip** 10 oz sesame beer marinated strip, charred asparagus with gomae vinaigrette, scallions	38	Shrooms** artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	18
Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17	Eight Ball pan seared octopus, crispy potato croquette, Chinese black bean & peanut mole, house chili crunch, crispy brussel	21
Pan Seared Snapper** red snapper with green curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	18	Cha Gio - Ma ma's Spring Rolls pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	9
A5 Wagyu Beef Ishiyaki ** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz	KFC korean fried chicken wings, gochuchang, scallions, toasted sesame	15

nigiri & sashimi

then do this stuff!

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10●15
*Madai japanese sea bream	12●17
*Suzuki japanese striped bass	10●15
*Kanpachi great amberjack	12●17
*Shima Aji japanese striped jack	12●18
*Saba japanese mackerel	12●18
*Hamachi japanese yellowtail	12●18
*Maguro bigeye tuna loin	11●16
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
Yuzu Tobiko flying fish roe	9●13
Wasabi Tobiko flying fish roe	9●13
*Kanpachi great amberjack	12●17
*Uni japanese sea urchin	24●36
<i>add</i> Quail Eggs	+5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Japanese Striped Bass red pepper kosho	11●16
Japanese Bluenose ponzu pickled mustard seed, lime zest	14●20
*Japanese Sea Bream sambal vinaigrette, thai basil	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Striped Jack pickled sunchoke salsa	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Japanese Chub Mackerel ** grated ginger, scallion	13●19
*Japanese King Mackerel ** ginger shallot salsa, garlic chip	13●19
*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
*Big Eye Tuna Belly crying tiger, caramelized shallot	13●19

moriawase

beautifully curated selections of today's freshest fish

*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! <i>(10 pieces)</i>	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish <i>(10 pieces)</i>	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials <i>(12+/- pieces)</i>	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts <i>(16+/- pieces)</i>	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 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
Gold Digger tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake <i>add shaved black summer truffle +10</i>	33
*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		
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19	*Top Up ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	Fish & Chips Roll beer battered local red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	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	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
		*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18

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 *(citrus forward, herbacious, light)* 14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam

Ultra Violet *(floral & citrus forward)* 14
conniption gin, lavender infused elderflower liqueur, amaro montenegro, lemon juice, lavender syrup, egg white, sparkling rosé float

Momo *(citrus forward, floral, refreshing)* 14
roku gin, domaine canton, nonino amaro, paw paw, citrus blend, peach, honey, chamomile

Final Destination *(citrus forward, tropical)* 14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime

Guac-Tail *(savory, sweet & spicy)* 14
spicy sesame oil infused tequila, aloe liqueur, lime, chinola mango, avocado syrup, cilantro oil

Burakkuberi *(fruity, blackberry pie)* 14
old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon

A Miyazaki Moment *(spirit forward, light, herby)* 30
a5 miyazaki wagyu fat washed japanese harmony, yuzu sesame oleo, japanese & umani bitters with a slice of torched a5 miyazaki wagyu

Tokyo Tea *(spirit forward, smoky)* 15
smoked black tea-infused toki whisky, blood orange meyer lemon oleo, sakura bitters

A Clockwork Orange *(spirit forward, rich, savory)* 16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters

Saigon Martini *(creamy, rich, indulgent)* 14
vietnamese coffee, weatly vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt

pink/orange wine

Gewurztraminer (Orange Wine), vice, napa, CA 13●50

Cabernet Rose, miguel torres las mulas, CHILE 13●50

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●45

n/a bev

Soda pop 4
cherry coke ● diet coke ● ginger ale ● sprite

Ramune strawberry japanese soda 6

Vietnamese Iced Coffee strong & sweet 6

Thai Tea house made, served over ice 6

Mocktail Thai chili mango limeade 8

Green tea service serves two 6

Non-Alcoholic Mango Cart 6
golden road brewing, los angeles, CA

draft beer

Kirin Ichiban 5% 8
kirin brewery ltd, tokyo, japan

Apricot Wheat 5% 10
lost coast brewing, CA

Moon Boots IPA 7% 11
sideward brewing, Orlando, FL

Belgian Tripel 7.5% 12
st. bernardus, watou, belgium

Strawberry Mochi 4.5% 8
parish brewing co, louisiana

Robonaut Red Ale 5.3% 10
playalinda brewing, titusville, FL

7 Layer Milk Stout 5.5% 12
bowigens beer co, casselberry, FL

packaged beer

Kirin Light 3.2% 7
kirin brewery ltd, tokyo, japan

Matsurika Jasmine Pilsner 5% 11
japas brewing, sao paulo, BR

Ginga Kogen 5.5% 15
wagadake, japan

Florida Lychee Mead 6.5% 15
zymarium meadery, orlando, FL

Yuzu Ginger Cider 5.5% 8
schacksbury cider vergennes, VT

(Large Format Beers Available - ask us!)

(junmai) honjozo (junmai) ginjo

Karakuchi Honjozo 12●28●58

Hakkaisan Tokubetsu 17●46●79

Amabuki "Black Rice" 21●52●98

Dragon God 17●40●79

Bride of the Fox 18●42●83

Narutotai 20●48●95

White Sun 24●58●110

(junmai) daiginjo

Dassai 45 19●46●92

Tears of Dawn 24●58●114

Koimari 26●62●123

nigori

Dassai 45 20●47●93

Snow Maiden 12●28●56

Kunizakari 14●34●68

&

glass ● 11oz carafe ● bottle

single serves

"Demon Slayer" Juice Box 180mL 14

"Way of the Warrior" Can 180mL 14

Kikusui "Nama" Gold Can 200mL 18

Kunizakari Nigori 200mL 18

Bucket 'o Sake (3pack ● 6pack)
33 ● 62

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

bourbon & other

Booker's "Mighty Fine Batch" 30

Blanton's 25

Noah's Mill 20

Eagle Rare 18

Elijah Craig Barrel Proof 20

Smooth Ambler Contradiction 16

Knob Creek 9yr 18

rye whiskey

Michters 16

Highwest Rendezvous 18

Angel's Envy 25

Wiseman 27

Whistle Pig 12yr 40

Whistle Pig 15yr 56

Midwinter's Night Dram 45

japanese whisky

Suntory "Toki" 10

Suntory "The Hakushu" 60

Ichiro's "Malt & Grain" 25

Nikka "Coffey Malt" 25

Suntory "The Yamazaki" 12yr 60

Hibiki Harmony 25

Hibiki 21 yr 95

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

white wine

Riesling, chateau st. michelle, columbia valley, WA 13●50

Arneis, ceretto, piedmont, IT 13●50

Sauvignon Blanc, mohua, marlborough, NZ 14●56

Pinot Gris, tyrus evans, willamette, OR 15●60

Viognier, stags' leap, napa valley, CA 16●60

Chardonnay, raeburn, russian river valley, CA 16●60

red wine

Pinot Noir, au bon climat, santa barbara, CA 15●60

Pinot Noir, ken wright, yamhill carlton ava, OR 16●60

Malbec, tilia, mendoza, AR 12●48

Merlot, sequentis by daou, paso robles, CA 16●60

Red Blend tapestry, paso robles, CA 14●58

Cabernet, b-side, north coast, napa, CA 15●60

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

Pop Ice Cream Flight 4●12
four scoops of our house made sorbet's! salted caramel, rocky road, black sesame, and lemon

Coconut Pudding (Tembleque) 10
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada sorbet

Vietnamousse 10
dark chocolate, vietnamese coffee mousse, orange chantilly, cinnamon streusel, cocoa crumbs, candied orange

team

Chef | Owner **Chau Trinh**

General Manager **Jason Clawson**

AGM | Events Coordinator **Daniela Vanegas**

Sous Chef **Victor "Jefe" Rodriguez**

Bar Manager **Dylan Cook**

Mama **Mai Tran**

Jack Daniels' biggest contributor **Lou Waldman**
*Parties of 6 or more are subject to a 20% gratuity
Guest checks may only be split a maximum of three ways*