



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!*

Hamachi Tasting* 21

aguachile, yuzu kosho, fennel cucumber salsa, tajin, caramelized shallots

*Akami Tataki 23

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

hot tastings *go here next!*

Octopus* 20

seared octopus, romesco, garlic chips, black garlic aioli, pickled fresno chilis

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, bok choy
add steamed rice +3 ginger scallion rice +4

19 *Beetdown

house cured smoked salmon, togarashi, crème fraîche, beet ponzu, fennel apple slaw, olive oil, lime, ikura

25 *Toro Loco

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

18 *Shrooms

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

21 Sticky Ribs

five-spice-seared ribs with char siu sauce, sesame seeds, chives and savory oi muchim

16 *Wagyu Gyoza

wagyu beef bulgogi, gochujang sweet soy, kimchi scallions

17 Buffalo Rock Shrimp

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

nigiri & sashimi *then do this stuff!*
2 pieces with rice • 3 pieces without rice

Hotate* freshly shucked scallop 10●15

Itoyoridai* golden threadfin bream 14●21

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

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
truffle butter

*Japanese Yellowtail Belly 14●20

jalapeno soy, lime zest, micro cilantro

*Japanese Great Amberjack 13●19

kizami wasabi, thai basil

*Japanese Striped Jack 13●19

pickled fennel salsa

*King Salmon Belly 14●20

ginger shallot salsa

*Seared King Salmon 13●19

barrel aged maple syrup, smoked salt, chives

*Bluefin Akami 16●24

crying tiger sauce, fried shallots

*Bluefin Chutoro 18●26

sambal. thai basil

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)

30 **Chirashi

an assortment of Chef's choice of sashimi (4 fish varieties) with pickles, topped with ikura

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)

35 **Chef's Kobachi

cubed big eye tuna marinated in chef's cistrus & spicy kobachi sauce, on a bed of cucumber, avocado, yuzu tobiko, masago, pickled vegetables, sushi rice

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

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 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
- 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, orange bitters

Ask your server or bartender to see our full spirits list

- (junmai) honjozo**
Hakkaisan Tokubetsu 17•46•85
Amabuki "Black Rice" 21•52•98
- (junmai) ginjo**
Narutotai 19•52•96
White Sun 24•66•123
Dragon God 17•47•86
- nigori**
Kunizakari 14•34•68
Dasai 45 23•63•117
Snow Maiden 12•28•56
- (junmai) daiginjo**
Dassai 45 21•58•107
Tears of Dawn 19•53•99
Koimari 26•72•132
Dragonfly 339

glass • halfbottle • bottle

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

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 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
- 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
- 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

bubbles

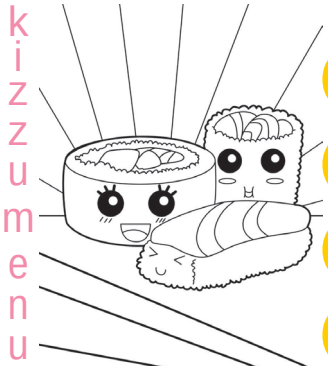
- Brut**, Blanc de Blanc, Grandial, FR 10•40
- Brut Rose**, Francois Montand, FR 12•48
- Prosecco**, Ca' Stele, IT 12•48

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

- Yuzu Key Lime Pie** 13
toasted swiss meringue, almond sesame crust, yuzu lime custard
- 10 ***Tembleque**
coconut pudding with cinnamon, grilled pineapple, toasted coconut
- P.M.S.** 10 **fresh baked - please allow up to 20 minutes**
chocolate & peanut butter lava cake, salted caramel 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