

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
- Akami Tataki\* 23

seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens
- 23 \*Kanpachi Truffle

japanese great amberjack, truffle ponzu, crying tiger sauce, caramelized shallots, jalapeno, cilantro
- 25 \*Torched Scallop

fuji apple, lime, pistachio crumble, truffle butter sauce

hot tastings go here next!

- Octopus\* 20

seared octopus, romesco, salsa verde, 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, chinese cabbage

add steamed rice +3 ginger scallion rice +4
- 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 crème, celery

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

- Mukimi\* freshly shucked scallop 14●21
- Hirame\* japanese flounder 11●16
- Renkodai\* yellowback seabream 12●18
- Madai\* japanese sea bream 12●18
- Hamachi\* japanese yellowtail 12●18
- Kanpachi\* great amberjack 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 beautifully curated selections of today's fish & shellfish

- \*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

crying tiger
- \*Seared King Salmon 13●19

barrel aged maple syrup, smoked salt, chives
- Seared A5 Wagyu Beef 16●24

truffle salt, red wine soy reduction
- 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
- 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 ● 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

- 'Demon Slayer' Juice Box** 18Oml
- 'Way of the Warrior' Can** 18Oml
- Kikusui Perfect Snow** 18Oml
- I Love Sushi** 18Oml
- Kikusui Sparkling Gold Can** 18Oml
- Kikusui Black Can** 18Oml
- 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
- 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

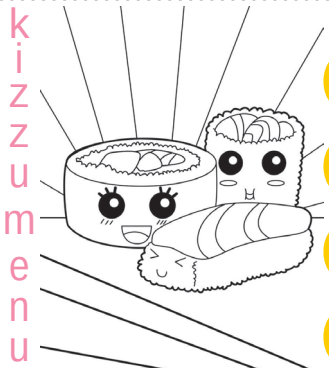
flights

- 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

- P.M.S.** 10 *\*fresh baked - please allow up to 20 minutes\**  
chocolate & peanut butter lava cake, salted caramel ice cream, strawberry coulis

- 14 Ube Flan**  
matcha powder, roasted coconut, matcha tuile, coconut cream, ube cake, citrus miso flan
- 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**