



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
*Ceviche Salad aji amarillo red snapper ceviche, mango, avocado, tomato, pickled red onion, cancha corn, cilantro, mixed greens	16
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

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10●15
*Hotate Mukimi freshly shucked hokkaido	14●21
*Kanpachi great amberjack	12●18
*Hamachi japanese yellowtail	12●18
*Shima Aji japanese striped jack	12●18
*Saba japanese mackerel	12●18
*Suzuki japanese striped bass	10●15
*Madai japanese sea bream	12●17
*Maguro bigeye tuna	11●16
*Sake ora king salmon	12●18
*Sumokusamon house smoked salmon	9●13
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
<i>add</i> Quail Eggs	+5

cold tastings *or here!*

*Hamachi Zuke mango soy zuke hamachi, roasted corn and jalapeno vinaigrette, pickled tomato, thai basil, gochujang salt	19
*Suzuki Carpaccio striped bass with pickled red onion, yuzu kosho, ponzu, chive oil, micro greens	18
*Madai Tasting sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, asain pear, garlic chips, micro greens	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochujang, scallions, toasted sesame	15
Eight Ball pan seared octopus, crispy potato & pork belly croquette, chinese black bean & peanut mole, house chili crunch, crispy brussels	21
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	13
New York Strip 13 oz strip, chili crunch, pan seared gai lan, orange agrodolce, scallions	44

*Pineapple Under The Sea hokkaido scallops, mint kosho, pineapple aji amarillo sauce, tajin, shiso, chive oil, pickled mango, takuwan	17
*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled onion, fresno chilis, sesame, caramelized shallots	19
Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** mango tomato salsa, daikon puree, fried shallots, orange cream sauce, chili threads	18
A5 Wagyu Beef Ishiyaki ** cooked by the guest tableside on a hot ston	21/oz
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
Japanese Sea Bream sambal vinaigrette, thai basil	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Ora 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

moriawase

<i>beautifully curated selections of today's fish & shellfish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish (10 pieces)	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials (12+/- pieces)	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	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 local fish of the day, 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
*Top Up ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18
*Crabzilla crab cake, tuna,tobanjan ailoi, topped with avocado, aji amarillo, mango salsa, cilantro, tajin	19

<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		
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	*El Gaucho tempura local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	add shaved black truffle	+10
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18	Anaconda 2.o tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
*Thailicious tempura local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
Fish & Chips Roll beer battered fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
		Setting Sun tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	18
		*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	21

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
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim

Kyoto Kingston (*bright, botanical, spiced*) 14
roku gin, domaine de canton ginger liqueur, hibiscus tea, lime, fee foam, nutmeg

Moonflower (*light, tart, effervescent, floral*) 14
grapefruit infused gin, blueberry oleo, elderflower liqueur, lime, yuzu liqueur, vanilla, bubbles

Convicted Melon (*sessionable; fruity, light, smooth*) 14
midori melon liqueur, haku vodka, dry curacao, lemongrass oleo, lemon, licor 43, egg white

Island Lotus (*tropical, creamy, indulgent*) 14
siesta key rum, yuzu juice, lemongrass syrup, coconut cream, pineapple juice

Whispers of the Barrel (*citrus, fruity, sessionable*) 15
triple cask old forester 1910, honey oleo, angosura di amaro, mango chinola, lemon, egg white

"Guava" mente (*clarified, sweet & light spice*) 14
corazon blanco, dry curacao, velvet felegrum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo

Papaya the Sailor Man (*crushable citrus, refreshing*) 14
corozon reposado, yellow chartreuse, pineapple liqueur, agave-papaya shrub, lime, sichuan pepper

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

Seasonal Saigon Martini (*creamy, rich, indulgent*) 14
vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt

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 ● 48

n/a bev

Soda pop	4
cherry coke ● diet coke ● ginger ale ● sprite	
Ramune select flavors of japanese soda	6
Redbull	4.5
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	

14	s
o syrup,	
14	a
scus tea,	

(junmai) honjozo

Onda 88	14•38•70
Hakkaisan Tokubetsu	17•46•85
Amabuki "Black Rice"	21•52•98

14
wer

k nigori

Snow Maiden	12♦28♦56
Kunizakari	14♦34♦68
Dasai 45	23♦63♦117

glass • half bottle • bottle

Spirits

bourbon & other

Booker's "Master Distillers Batch"	35
Blanton's	25
Woodford Madeira Cask	45
James Pepper	15
Henry McKenna 10yr	18
Whistle Pig Snout to Tail 10yr	25
Bardstown High Wheat	16
Elijah Craig 18yr	50
Maker Keepers Release	23

(junmai) ginjo

Narutotai	19●52●96
White Sun	24●66●123
Dragon God	17●47●86

single serves

"Demon Slayer" Juice Box 180mL	9
"Way of the Warrior" Can 180mL	17
I Love Sushi 180mL	23
Kikusui "Nama" Gold Can 180mL	18
Kunizakari Nigori 200mL	13

(junmai) daiginjo

Dassai 45	21•58•107
Tears of Dawn	19•53•99
Koimari	26•72•132
Dassai 23 Type Blue	44•119
Dragonfly	339

Bucket 'o Sake (3pack • 6pack)
35 • 70

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

japanese whisky

Takamine 8yr	25
Suntory "The Hakushu" 12yr	60
Ichiro's "Malt & Grain"	25
Oku Aizu (<i>rice whisky</i>)	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky (<i>10z pour</i>)	26

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

white wine

Rose, mirabeau, provance, FR

Dry Riesling, wittman, rheinhessen, GER

Riesling, dr. loosen, mosel, GER

Pinot Grigio, terre di rai, Italy

Sauvignon Blanc, mohua, marlborough, NZ

Vinho Verde, joao ramos, loureiro, PT

Chardonnay, raeburn, russian river valley, CA

red wine

12 ● 48	Pinot Noir ponzi tavola, willamatte valley, OR	16 ● 64
16 ● 64	Pinot Noir calera, central coast, CA	16 ● 64
13 ● 52	Malbec , tilia, mendoza, AR	12 ● 48
12 ● 48	Red Blend tapestry, paso robles, CA	14 ● 56
14 ● 56	Beaujolais mommessin, beaujolais, FR	15 ● 60
13 ● 52	Cabernet Blend chocoblock by ghostblock, napa, CA	15 ● 60
16 ● 64	Cabernet greenwing, columbia valley, WA	15 ● 60

draft beer

Brewdog Yuzu Lager 5.0%	12
ellon, aberdeenshire, scotland	
Sapporo 5.0%	7
japanese lager	
Belgian Tripel 7.5%	12
st. bernardus, watou, belgium	
Robonaut Red Ale 5.5%	10
playalinda brewing, titusville, FL	
Hitachino Nest Pirika IPA 4.5%	15
kiuchi brewery, japan	
Fresh IPA 6.2%	11
civil society brewing, jupiter FL	
Fruited Berliner Weisse 5.6%	12
parish brewingco.,LA	
JoJo Bean Coffee Porter 6.5%	11
81 bay brewing, tampa bay, FL	

packaged beer

-196 Vodka Seltzer 5.5%	7
beam suntime import co.	
Hitachino Nest Red Rice 7%	13
kiuchi brewing, Naka, JP	
Sorry Umami IPA 6.5%	15
yoho brewing, japan	
Strawberry Apple Cider 5%	8
ciderboys brewing, central wisconsin	
Vanilla Barrel Cream Ale 5.5%	10
lexington brewing, KY	
Lucky Chicken Red IPA 5.5%	12
kizakura brewing, kyoto, japan	
Ginga Kogen 5.5%	15
wagadake, japan	

flights

Tequila Flight (Fortaleza) 30
 ● blanco, ● reposado, ● anejo

Sake Flight 27
 ● hakkaisan, ● kunizakari, ● dragon god

Japanese Whisky Flight 25
 ● Fuji, ● toki, ● nikka coffey grain

Whisky "Omakase" 50
 bartender's choice of premium Japanese whisky

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	Carrot Cake Bread Pudding 10 <i>*fresh baked - please allow up to 20 minutes*</i> cream cheese grand marnier gelato, spiced carrot sauce, candied walnuts <i>*contains alcohol</i>
Mango Tango 16 mango gelato, mango sorbet, fresh mango, toasted coconut mochi, puffed rice, condensed milk	Pop Ice Cream Flight 4 ♦ 12 four scoops of our house made ice cream - ask your server for today's selection of flavors!

team

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
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*