dinner

9.1.26
@sushipopoviedo

seafood + chops
sushi pop

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

The Real White Tuna* 23
albacore tuna, house sriracha ginger sauce, crispy shallots, ponzu, cilantro, cucumber sunomono, kecap manis

Toro Loco* 25
torched toro, truffle tobiko, serrano cilantro mayo, caramelized shallots, spicy ponzu, crying tiger

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

hot tastings *go here next!*

Char Siu Bao Buns 11
hoisin barbeque pulled pork, pickled carrots, micro cilantro

Wagyu Gyoza* 16
wagyu beef bulgogi, gochujang sweet soy, kimchi scallions

A5 Wagyu Beef Ishiyaki* 21/oz
cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu

Vietnamese Chicken Wings 16
vietnamese fried chicken wings, pickled jalapeno, crispy garlic, caramelized fish sauce, roasted peanuts

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

20 **Octopus**
carrot puree, pickled pearl onions, wagyu confit potatoes, yuzu kosho chimichurri

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

17 **Buffalo Rock Shrimp**
tempura fried, spicy tobanjan aioli, blue cheese crème, celery

21 ***Seared Fish of the Day**
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

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

Mukimi* freshly shucked scallop 14•21
Hamachi* japanese yellowtail 12•18
Kanpachi* great amberjack 12•18
Shima Aji* japanese striped jack 12•18
Buri* mature yellowtail 14•20
Sagoshi* young sawara 13•19
Madai* japanese sea bream 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
***Japanese Young Sawara** 14•20
scallion chimichurri
***Japanese Sea Bream** 13•19
sambal vinaigrette, thai basil
Seared A5 Wagyu Beef 16•24
truffle salt, red wine soy reduction

moriawase

beautifully curated selections of today's fish & shellfish

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

35 ****Mini Premium Tokushu**
an assortment of Chef's choice of nigiri specials *(5 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 albacore 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

premium upgrades from low sodium soy sauce, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Japanese Soy 4

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 waygu, spicy sambal, parmesan

Chicken of the Sea 19
spicy albacore tuna, avocado, fried shallots topped with house sriracha ginger sauce, cilantro, kecap manis

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, 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 **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*

nomimono

@sushipopoviedo

seafood + chops sushi pop

cocktails

Comfortably Numb 14
(fruity, citrus foward, 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

Seasonal Saigon Martini 14
(creamy, indulgent)
vietnamese coffee, wheatly vodka, vanilla, toasted sesame orgeat, creme de cacao, sea salt

A Clockwork Orange 16
(spirit forward, rich)
duck fat washed old forester rye, benedictine, cynar, fig syrup, orange bitters

Pastevblito 16
(tropical, nostalgic)
brown butter rum, chinola guava, velvet falernum, amaro nonino, guava shrub, lime, tiki bitters, cheese foam

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

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** *180ml*
17 **'Way of the Warrior' Can** *180ml*
22 **Kikusui Perfect Snow** *180ml*
23 **I Love Sushi** *180ml*
28 **Kikusui Sparkling Gold Can** *180ml*
25 **Kikusui Black Can** *180ml*
18 **Kikusui Gold Can** *180ml*

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
Riesling Heinz Eifel 'Shine' 13•52
Rheinhessen, Germany
Chenin Blanc 'Curator' 10•40
Swartland, South Africa
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
Coravin Pour

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

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

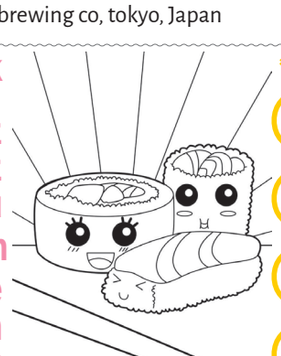
sweets

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

Yuzu Key Lime Pie 13
toasted swiss meringue, almond sesame crust, yuzu lime custard

10 ***Tembleque**
coconut pudding with cinnamon, grilled pineapple, toasted coconut

kizzumenu



Chicken Breast *(sm • lrg)* 8 • 16
tempura fried or sautéed served over white rice or noodlesv

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

Parties of 6 or more are subject to a 20% gratuity

Guest checks may only be split a maximum of three ways