



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
Chef Chau's Caesar Salad smoked salmon, crisp romaine lettuce, milk bread croutons, parmesan cheese	13
*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 accommodate any severe allergies

cold tastings *or here!*

*Hamachi Bliss** yellowtail, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime <i>try it with Shima Aji +3</i>	19
*Sawara** seared japanese king mackerel, ponzu, ginger shallot, garlic chip, micro greens, EVOO	19
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19

hot tastings *go here next!*

Pan Seared Red Snapper** green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	18
NY Strip** 10 oz sesame beer marinated strip, charred asparagus with gomae vinaigrette, scallions	38
Seared Scallops pan seared scallops, okinawan sweet potato puree, asian pear-fennel salad, roasted pepitas crumble, orange supremes, malted soy reduction	27
KFC • FSC korean fried chicken wings with your choice of gochuchang, scallions • or toasted sesame with fish sauce caramel, crispy garlic, sliced serrano, cilantro, lime	15
Char Siu Caramelized Ribs five spiced pork ribs with char siu, chives, rice, crispy and savory oi muchim	21

*Madai Tasting** sashimi madai, balsamic vinaigrette, EVOO, fried shiso, gochujang, asain pear, garlic chips, micro greens	19
*Suzuki Crudo striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil <i>try it with King Salmon +4</i>	18
*Shiromi Tasting** big eye tuna, ora king salmon belly, and striped bass, served with sambal vinaigrette sauce	25

Shrooms** artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	18
A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Shrimp & "Grits" ** carolina corn grits, viet-cajun spiced local shrimp, diced chinese sausage, chili crunch	16
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 brussels	21

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

*Hotate Mukimi freshly shucked hokkaido	14 • 21
*Hotategai hokkaido scallop	10 • 15
*Madai japanese sea bream	12 • 17
*Suzuki japanese striped bass	10 • 15
*Hamachi japanese yellowtail	12 • 18
*Shima Aji japanese striped jack	12 • 18
*Saba japanese mackerel	12 • 18
*Sawara japanese king mackerel	12 • 18
*Sake ora king salmon	12 • 18
*Maguro bigeye tuna loin	11 • 16
Unagi freshwater eel	10 • 15
*Otoro bluefin tuna belly	19 • 29
*Ikura house marinated salmon roe	12 • 17

add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Freshly Shucked Hokkaido Scallop lemongrass, xo, maldon salt, evoo	15 • 22
*Japanese Sea Bream sambal vinaigrette, thai basil	13 • 19
*Japanese Striped Bass red pepper kosho	11 • 16
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13 • 19
*Japanese Great Amberjack kizami wasabi, thai basil	13 • 19
*Japanese Striped Jack pickled sunchoke salsa	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
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16 • 24
Bluefin Otoro black truffle pearl	20 • 30

moriawase

beautifully curated selections of today's freshest fish

Yasai Moriawase all about the veggies! Ten pieces of vegetable nigiri & one veggie roll featuring products from local producers	35
*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
*Chef's Kobachi** cubed big eye tuna marinated in chef's citrus & spicy kobachi sauce, on a bed of cucumber, avocado, yuzu tobiko, seaweed salad served with a side of sushi rice	35

roll out *finish up down here!*

*Ceviche** yellowtail, 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
Fish & Chips Roll beer battered red snapper, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18
*Top Up ora king salmon, avocado, potato chip, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18

premium upgrades from low sodium soy, wasabi & ginger
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
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18
*Setting Sun** tuna, tempura asparagus, tobanjan aioli topped with blow torched scallop, sweet chili sauce, maldon salt, micro greens	18
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18
Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramelized onion & bacon jam, kabayaki, toasted sesame	18
*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18
*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

- Comfortably Numb** (*semi sweet, fruity*) 14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- 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
- Ocha Time** (*citrus forward, herbacious, light*) 14
green tea infused vodka, mizu shochu, dry curacao, velvet felernum, apricot, lemon, cucumber, fee foam
- Final Destination** (*citrus forward, tropical*) 14
lemongrass infused mezcal, passionfruit, orgeat, campari, szechuan pepper, lime
- Burakkuberi** (*fruity, blackberry pie*) 14
old forester 1920, hibiscus oleo, blackberry shrub, lemon lime cordial, all spice bitters, egg white, blackberries, lemon
- Guac-Tail** (*savory, sweet & spicy*) 14
spicy sesame oil infused tequila, aloe liqueur, lime, chinola mango, avocado syrup, cilantro oil
- Industry Standard** (*do you follow @mover&shaker?*) 15
amaro montenegro, amaro nonino, cynar, fernet branca, fall spice demerara syrup, yuzu, lime, egg white
- A Clockwork Orange** (*spirit forward, rich, savory*) 16
duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters
- Tokyo Tea** (*spirit forward, smoky*) 15
smoked black tea-infused toki whisky, blood orange meyer lemon oleo, sakura bitters
- Saigon Martini** (*creamy, rich, indulgent*) 14
vietnamese coffee, weatly vodka, hazelnut orgeat, vanilla, creme de cacao, sea salt

- S (junmai) honjozo**
Karakuchi Honjozo 12•28•58
- a Hakkaisan Tokubetsu** 17•46•79
- Amabuki "Black Rice"** 21•52•98
- (junmai) ginjo**
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

k nigori

- Snow Maiden** 12•28•56
- e Kunizakari** 14•34•68
- Dasai 45** 20•47•93

&

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

S

bourbon & other

- p 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
- Wiseman** 27
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 56
- Midwinter's Night Dram** 45

japanese whisky

- Suntory "Tokii"** 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

pink wine

- 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

white wine

- Riesling**, chateau st. michelle, columbia valley, WA 13•50
- Verdicchio**, Umani Ronchi, marche, IT 14•56
- Sauvignon Blanc**, mohua, marlborough, NZ 14•56
- Pinot Blanc**, ken wright, freedom hill, willamette, OR 15•60
- Viognier**, stags' leap, napa valley, CA 16•60
- Chardonnay**, raeburn, russian river valley, CA 16•60

red wine

- Pinot Noir**, pike road, willamette valley, OR 15•60
- Pinot Noir**, au bon climat, santa barbara, CA 15•60
- Malbec**, tilia, mendoza, AR 12•48
- Red Blend** tapestry, paso robles, CA 14•58
- Cabernet**, b-side, north coast, napa, CA 15•60

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
- French Press Coffee service** serves two 9
- Non-Alcoholic Mango Cart** 6
golden road brewing, los angeles, CA

draft beer

- Kirin Ichiban** 5% 8
kirin brewery ltd, tokyo, JP
- Apricot Wheat** 5% 10
lost coast brewing, CA
- 5 Points** IPA 7.2% 11
ravenous pig, winter park, FL
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Mango Passionfruit Sour** 5.5% 8
edmunds oast brewing, charleston, SC
- 7 Layer Milk Stout** 5.5% 12
bowigens beer co, casselberry, FL
- Hitachino Nest Yuzu Lager** 5.5% 12
kiuchi brewing, Naka, JP
- Robonaut Red Ale** 5.5% 10
playalinda brewing, titusville, FL

packaged beer

- Kirin Light** 3.2% 7
kirin brewery ltd, tokyo, japan
 - Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, japan
 - Ginga Kogen** 5.5% 15
wagadake, japan
 - Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
 - 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!)

flights

- Tequila Flight (Don Fulano)** 25
• blanco, • reposado, • anejo
- Old Forester Flight** 21
• 1870, • 1897, • 1910
- Sake Flight** 27
• hakkaisan, • kunizakari, • dragon god
- Japanese Whisky Flight** 25
• iwai 45, • 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
- 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