



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
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
*Mukimi Hotate freshly shucked hokkaido scallop	14●21
*Suzuki japanese striped bass	10●15
*Kanpachi great amberjack	12●18
*Hamachi japanese yellowtail	12●18
*Madai japanese sea bream	12●17
*Shima Aji japanese striped jack	12●18
*Saba japanese mackerel	12●18
*Maguro bigeye tuna	11●16
*Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Akami bluefin tuna loin	14●21
*Otoro bluefin tuna belly	19●29
*Ikura house marinated salmon roe	12●17
*Uni japanese sea urchin	24●36
<i>add</i> Quail Eggs	+5

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

cold tastings *or here!*

*Shima Aji Tasting yuzu kosho, yuzu miso, fried shallot , micro cilantro	21
*Suzuki Crudo striped bass with pickled red onion, red pepper kosho & daikon oroshi, ponzu, chive oil, micro greens	18
<i>upgrade</i> King Salmon +4	
*Hamachi Zuke** mango zuke hamachi, roasted corn and jalapeno vinaigrette, pickled tomato, thai basil, gochujang salt	19
<i>upgrade</i> Shima Aji +3	

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
Sticky Ribs 'five-spiced' ribs with char siu sauce, sesame seeds, scallion rice, crispy and savory oi muchim	21
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18

*Pineapple Under The Sea hokkaido scallops, mint kosho, pineapple aji amarillo sauce, tajin, shiso, chive oil, pickled mango	17
*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled onion, fresno chilis, sesame, caramelized shallots	19
*Akami Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** green curry, summer vegetables, fried onion, & coconut rice	21
A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	13

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
*Japanese Striped Bass** red pepper kosho	11●16
Japanese Sea Bream sambal vinaigrette, thai basil	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Striped Jack scallion chimichurri	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
*Bluefin Akami crying tiger sauce, fried shallots	16●24
*Bluefin Otoro kizami wasabi	20●30
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
*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
all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase	

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

*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18
Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18
*Thailicious tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19
Fish & Chips Roll beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18

*El Gaucho tempura fried local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
*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 wheatley vodka, lychee, vanilla, thai chili-mango syrup, lime, thai chili-sugar rim	14
Kyoto Kingston <i>(bright, botanical,spiced)</i> roku gin, domaine de canton ginger liquor, hibiscus tea, lime, fee foam, nutmeg	14
Moonflower <i>(light, tart, effervescent, floral)</i> grapefruit infused gin, blueberry oleo, elderflower liqueur, lime, yuzu liqueur, vanilla, bubbles	14
Convicted Melon <i>(sessionable; fruity, light, smooth)</i> midori melon liqueur, haku vodka, dry curacao, lemongrass oleo, lemon, licor 43, egg white	14
Island Lotus <i>(tropical, creamy, indulgent)</i> siesta key rum, yuzu juice, lemongrass syrup, coconut cream, pineapple juice	14
Whispers of the Barrel <i>(citrus, fruity, sessionable)</i> triple cask old forester 1910, honey oleo , angosura di amaro, mango chinola, lemon, egg white	15
"Guava" mente <i>(clarified, sweet & light spice)</i> corazon blanco, dry curacao, velvet felernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo	14
Papaya the Sailor Man <i>(crushable citrus, refreshing)</i> corazon reposado, yellow chartreuse, pineapple liqueur, agave-papaya shrub, lime, sichuan pepper	14
Nutty by Nature <i>(nutty, spirit forward, rich)</i> vietnamese coffee infused los vecinos mezcal, nux alpina walnut liquor, giffard banana, banana demerara, orange bitters	14
A Clockwork Orange <i>(spirit forward, rich, savory)</i> duck fat washed wild turkey 101, benedictine, cynar, fig syrup, honey & orange bitters	16
Seasonal Saigon Martini <i>(creamy, rich, indulgent)</i> vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt	14

bubbles

Blanc de Blancs , jean louis cuvee, brut, FR	11●44
Brut Sparkling Rose , francois montand, FR	12●48
Sparkling Rose , hampton water, 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

sweets

P.M.S. *fresh baked - please allow up to 20 minutes* chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder	10
Coconut Pudding (Tembleque) coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada sorbet	10

(junmai) honjozo

Onda 88	14●38●70
Hakkaisan Tokubetsu	17●46●85
Amabuki "Black Rice"	21●52●98
nigori	
Snow Maiden	12●28●56
Kunizakari	14●34●68
Dasai 45	23●63●117
glass ● half bottle ● bottle	

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

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

white wine

Rose , mirabeau, provance, FR	12●48
Dry Riesling , wittman,rheinhessen, GER	16●64
Riesling , dr. loosen, mosel, GER	13●52
Pinot Grigio , terre di rai, Italy	12●48
Sauvignon Blanc , mohua, marlborough, NZ	14●56
Vinho Verde , joao ramos, loureiro, PT	13●52
Chardonnay , raeburn, russian river valley, CA	16●64

draft beer

Sapporo 5% japanese lager	7
Brewdog Yuzu Lager 5.5% ellon, aberdeenshire, scotland	12
Belgian Tripel 7.5% st. bernardus, watou, belgium	12
Robonaut Red Ale 5.5% playalinda brewing, titusville, FL	10
Fresh IPA 6.2% civil society brewing, jupiter FL	11
Hitachino Nest Pirika IPA 4.5% kiuchi brewery, japan	15
Fruited Berliner Weisse 5.6% parish brewingco.,LA	12
JoJo Bean Coffee Porter 6.5% 81 bay brewing, tampa bay, FL	11

Carrot Cake Bread Pudding <i>*fresh baked - please allow up to 20 minutes*</i> grand marnier cream cheese gelato, candied walnuts, spiced carrot	12
Pop Ice Cream Flight four scoops of our house made ice cream - 3 of your choice and 1 mystery flavor! ask your sever for today's selection of flavors	4●12

(junmai) ginjo

Narutotai	19●52●96
White Sun	24●66●123
Dragon God	17●47●86
Kiminoi "Emperor's Well"	21●57●104
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

rye whiskey

Bardstown Rye	18
Basil Hayden Malted Rye	18
Russels 6yr	13
Whistle Pig 12yr	40
Whistle Pig 15yr	56
High West Midwinter Dram	45
Sazerac	12

(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 (rice whisky)	28
Suntory "The Yamazaki" 12yr	60
Hibiki Harmony	25
That Boutique-Y Whisky (10z pour)	26

packaged beer

-196 Vodka Seltzer 5.5% beam suntory import co.	7
Kirin Light 3.2% kirin brewery ltd, tokyo, japan	7
Hitachino Nest Red Rice 7 % kiuchi brewing, Naka, JP	13
Sorry Umami IPA 6.5% yoho brewing, japan	15
Strawberry Apple Cider 5% ciderboys brewing, central wisconsin	8
Vanilla Barrel Cream Ale 5.5% lexington brewing, KY	10
Lucky Chicken Red IPA 5.5% kizakura brewing, kyoto, japan	12
Ginga Kogen 5.5% wagadake, japan	15

flights

Tequila Flight (Fortaleza) ● blanco, ● reposado, ● anejo	30
Sake Flight ● hakkaisan, ● kunizakari, ● dragon god	27
Japanese Whisky Flight ● Fuji, ● toki, ● nikka coffey grain	25
Whisky "Omakase" bartender's choice of premium Japanese whisky	50

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 <i>Parties of 6 or more are subject to a 20% gratuity Guest checks may only be split a maximum of three ways</i>