



greens & beans *start here!*

<b>Seaweeds**</b>	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
<b>Pop Salad</b>	7
baby greens, cucumber, carrots, radish, house ginger dressing	
<b>Buckwheat Noodle Salad</b>	9
cold noodles, sesame-peanut dressing, cucumber, scallion, toasted peanuts	
<b>Edamame**</b>	
sea salt	6
sautéed garlic	7
togarashi pepper & sautéed garlic	7
truffle salt	8
all of the above	9

**Big News!**

Sushi Pop was named runner-up for **Best Brunch** in Orlando 2023 by the Orlando Sentinel!  
Brunch is every Saturday & Sunday 11am-3pm.  
Make your reservation today!

Please notify us of any dietary restrictions prior to ordering  
Unfortunately, we cannot accommodate any severe allergies

nigiri & sashimi *then do this stuff!*

2 pieces with rice • 3 pieces without rice

• <b>Hotate Mukimi</b> freshly shucked Hokkaido scallop	14 • 21
<b>Hotategai</b> Hokkaido scallop	9 • 13
<b>Madai</b> Japanese sea bream	10 • 15
<b>Suzuki</b> striped bass	9 • 13
<b>Hamachi</b> Japanese yellowtail	9 • 13
<b>Shima Aji</b> Japanese striped jack	12 • 18
<b>Smoked Hiramasa</b> greater amberjack	10 • 15
• <b>Otoro</b> bluefin tuna full fatty belly	18 • 27
<b>Maguro</b> bigeye tuna loin	9 • 13
<b>Sake</b> ora king salmon	8 • 12
• <b>Masu</b> trout	8 • 12
<b>Unagi</b> freshwater eel	9 • 13
<b>Yuzu Tobiko</b> flying fish roe	9 • 13
• <b>Truffle Tobiko</b> flying fish roe	12 • 18
<b>Ikura</b> house marinated salmon roe	10 • 15
<b>Amaebi</b> jumbo spot prawn with fried head	22 • 33
• <b>Uni</b> Japanese sea urchin from Hokkaido Bay	24 • 36

add **Quail Eggs** +5

roll out *finish up down here!*

• <b>Gold Digger</b>	31
tempura lobster tail, avocado, yuzu kewpie, scallions, topped with A5 Wagyu beef, red wine soy reduction, truffle salt, chives, gold flake	
+add shaved black summer truffle	+8
• <b>Kissed By Fire</b>	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
<b>Ceviche**</b>	17
hamachi, avocado, fried shallots, chipotle lime sauce, topped with red snapper, hawaiian pink salt, sriracha, micro cilantro, & a wedge of lime	
<b>Nikkei Maki</b>	17
tempura fried local grouper, kampyo, kewpie, topped with smoked hamachi, jalapeño, aji verde sauce	

cold tastings *or here!*

<b>I'll Never Let Go (Amber)Jack</b>	18
torched cold smoked hiramasa, aji verde, apple, garlic oil, smoked salt, micros	
• <b>Trout Carpaccio</b>	18
orange ponzu, orange supreme, pickled shallots, ikura, white sesame	
• <b>Mukimi Scallop Crudo</b>	23
freshly shucked scallop from Hokkaido Bay, orange supreme, ponzu, cucumber, fennel, chives, olive oil	
+add <i>japanese uni</i>	+16

hot tastings *go here next!*

• <b>Beef &amp; "Broccoli"</b>	16
marinated flank steak, gailan, garlic, onion, togarashi peanuts, sake oyster sauce, sesame, scallions	
+add <i>a side of white rice</i>	+4
<b>Buffalo Rock Shrimp</b>	15
tempura fried, spicy tobanjan aioli, blue cheese crème, celery	
<b>KFC</b>	14
Korean fried chicken wings, gochuchang, scallions, toasted sesame	
• <b>Crabby Snapper**</b>	25
lump crab & furikake stuffed local red snapper, pea & corn succotash, shoyu butter, lemon XO coconut cream sauce	
<b>Krispy Kama (variety of sizes)</b>	MP
fried local seasonal white fish collar served with nuoc cham	
+add <i>a side of coconut or ginger-shallot rice</i>	+4
• <b>Cha Gio - Mama's Spring Rolls</b>	8
pork & shrimp spring rolls served with nouc cham	

nigiri & sashimi specials

*garnished to accentuate each fish's natural flavor*

<b>Japanese Striped Jack</b>	12 • 18
pickled sunchoke salsa	
• <b>Mukimi Scallop</b>	14 • 21
lemongrass XO	
<b>Japanese Yellowtail Belly</b>	10 • 15
jalapeño lime zest sauce, micro cilantro	
<b>Japanese Sea Bream</b>	10 • 15
beni shoga salsa	
• <b>Striped Bass</b>	10 • 15
red pepper kosho	
• <b>Bluefin Tuna Otoro</b>	20 • 30
truffle tobiko	
• <b>House Smoked Greater Amberjack</b>	10 • 15
aji verde, fuji apple	
<b>King Salmon Belly**</b>	10 • 15
ginger-shallot sauce, micros	
<b>Seared King Salmon Belly**</b>	10 • 15
bourbon barrel maple syrup, smoked salt	
• <b>Seared A5 Wagyu Beef</b>	16 • 24
truffle salt, red wine soy reduction	
+add <i>shaved black summer truffle</i>	+8

• <b>Toro Magic Carpet</b>	21
spicy bluefin toro mix with fried shallot, blue lump crab, tobanjan & masago atop a fried gyoza chip	
<b>Seared Sake Toro**</b>	19
Torched Ora king salmon belly drizzled with bourbon barrel aged bliss maple syrup, smoked salt, ikura, chives	
<b>Striped Bass Crudo</b>	19
crudo with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	

• <b>Pho Bo - Beef Pho</b>	18
thinly sliced flank steak, beef brisket, beef terrine, beef meatball, cilantro, Thai basil, jalapeno, lime, served with sriracha & hoisin	
+add <i>extra Flank Steak</i>	+5
+add <i>extra noodles</i>	+2
• <b>Shrimp &amp; "Grits"**</b>	15
kosho hikari rice grits, Viet-Cajun spiced local shrimp, diced Chinese sausage, lemongrass chili crunch	
• <b>Porchetta**</b>	16
crispy skin char sui style pork belly roulade, served with an Asian pickles slaw, Thai basil	
• <b>Shrooms**</b>	15
artisan medly of Fungi Jon mushrooms, truffle butter, kimchi, house made Japanese milk bread toast point	
<b>Eight Ball</b>	19
pan seared octopus, crispy potato croquette, Chinese black bean mole, house chili crunch, crispy Brussels sprouts	

moriawase

*beautifully curated selections of today's freshest fish*

<b>Tokushu Box**</b>	42
life is like a box of nigiri, you never know what you're gonna get! (10 pieces)	
• <b>Premium Tokushu Box**</b>	59
a selection of nigiri featuring an array of interesting fish (10 pieces)	
<b>Sashimi Life**</b>	47
an assortment of Chef's choice of sashimi specials (12+/- pieces)	
• <b>Chef's Choice of Premium Sashimi**</b>	69
featuring choice pieces of Japanese fish & a variety of belly cuts (16+/- pieces)	
• <b>Chirashi</b>	27
assortment of sashimi atop sushi rice with a variety of garnishes, condiments & roe	

all moriawase are served with fresh wasabi & japanese soy sauce  
please allow up to 30 minutes for moriawase

Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

<b>Royal Treatment**</b>	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
• <b>The Kraken</b>	21
spicy lump crab & Hokkaido scallop mix, tempura flakes, cucumber, topped with torched ika, miso glaze, lime zest	
<b>Luci Roll</b>	17
tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, Thai basil	
<b>Setting Sun</b>	17
tuna, tempura asparagus, tobanjan aioli, topped with blow-torched scallop, sweet chili, maldon salt, micros	
<b>Acevichado**</b>	16
tempura fried local red snapper, jalapeño, avocado, crème fraîche, topped with more red snapper, acevichado sauce, pickled cucumber slices, shichimi, micro cilantro	
• <b>Tuna Twofer</b>	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal salsa, thai basil	
<b>Top Up</b>	17
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	
<b>Anaconda 2.0*</b>	17
tempura fried local shrimp, topped with eel, avocado, caramelized onion & bacon jam, kabayaki, sesame	
<b>Bangkok Dangerous</b>	17
salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	

\* Indicates a fully cooked item \*\* Indicates item is or can be made gluten free\*\* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

- **Coco MojoDojo** 13  
Waterloo gin, velvetfalernum, lime, yuzu, honeydew melon syrup, lychee Liqueur, carbonated coconut water
- **Comfortably Numb** 13  
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- **Dai Dai** 14  
Hibiscus infused Roku gin, Cocchi Vermouth Di Torino, Campari, blood orange - strawberry oleo, Rose Water
- **Purple Rain** 13  
Corazon tequila, dry curaçao, lemon bitters, yuzu-lime juice, berry togarashi syrup
- **Summer Spritz** 13  
apple, pear & ginger infused vodka, cayenne pepper, Italicus, blood orange oleo, bubbles
- **Saffron Sunset** 13  
Montelobos mezcal, mandarine napolean, grapefruit bitters, blood orange saffron oleo
- **Netami** 20  
Angel's Envy rye, cacao nib syrup, Averna amaro, Nux walnut liqueur, chocolate mole bitters
- **A Clockwork Orange** 16  
duck fat washed Wild Turkey 101, Benedictine, Cynar, fig syrup, honey & orange bitters

**A Miyazaki Moment** 25  
Japanese Harmony, kaffir lime oleo, lemongrass, ginger, green cardamom, bitters

pink wine

**Garnacha Rosé**, Borsao, Campo de Borja, SP, '21 11 • 44

bubbles

- **Prosecco**, Ca' Stele, Extra Sec, IT, n/v 10 • 40
- **Blanc de Blancs**, Simonet, Brut, Alsace, FR, n/v 11 • 44
- **Rosé Champagne**, G.H. Mumm, Reims, FR, n/v 19 • 76



n/a bev

- **soda pop** (cherry) coke • diet coke • ginger ale • sprite
- **Thai tea** made in-house, served over ice 6
- **Vietnamese Iced Coffee** strong & sweet 5
- **mocktail** Thai chili mango limeade 7
- **green tea service** serves two 5
- **Untitled Art American Gold** non-alcoholic beer 6

S Junmai

- **Karakuchi Honjozo** 12 • 28 • 58
- **Amabuki "Black Rice"** 21 • 52 • 98

- **Moon Ring** 105

k nigori

- **Snow Maiden** 12 • 28 • 56
- **Kunizakari** 14 • 34 • 68
- **Road to Osaka** 16 • 39 • 75



glass • 11oz carafe • bottle

S

bourbon & other

- **Rowan's Creek** 20
- **Smooth Ambler Contradiction** 16
- **Rabbit Hole Dareringer** 21
- **Wiseman** 15
- **Booker's "Charlie's Batch"** 40
- **Blanton's** 25
- **Michter's Small Batch** 14
- **Angel's Envy** 16

(junmai) ginjo

- **Bride of the Fox** 18 • 42 • 83
- **Seaside Sparkling Junmai** 82
- **Wandering Poet** 22 • 54 • 105

(junmai) daiginjo

- **Tears of Dawn** 24 • 58
- **Dassai 45** 19 • 46 • 92
- **Onda 48** 21 • 52 • 98
- **Heaven & Earth** 22 • 53 • 111

single serves

- **"Demon Slayer" Juice Box** 180mL 14
- **"Way of the Warrior" Can** 180mL 14
- **Kunizakari Nigori** 200mL 18

**Bucket 'o Sake** (3pack • 6pack)  
33 • 62

Kunizakari Nigori Cup  
Way of the Warrior Can  
Demon Slayer Juice Box

rye whiskey

- **High West Double Rye** 12
- **Whistle Pig 12yr** 36
- **Whistle Pig 15yr** 56
- **Peerless** 26
- **Angel's Envy** 25
- **Revival** 15
- **Wiseman** 15

japanese whisky

- **Suntory "Toki"** 10
- **Nikka "Days"** 14
- **Sunday's** 19
- **Ichiro's "Malt & Grain"** 26
- **Ichiro's "The Floor Malted"** 26
- **Nikka "Coffey Malt"** 23
- **Suntory "The Yamazaki" 12yr** 55
- **Suntory "The Hakushu" 12yr** 70

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

white wine

- **Vinho Verde**, João Portugal Ramos, Vinho Verde, PT, '21 9 • 36
- **Sauvignon Blanc**, Chasing Venus, Marlborough, NZ, '21 12 • 48
- **White Blend**, Atma, Greece, '20 12 • 48
- **Pinot Gris**, Solena, Willamette, OR, '21 13 • 52
- **Dry Riesling**, Forge Cellars Classique, Finger Lakes, NY, '21 13 • 52
- **Chardonnay**, Mac Rosti, Columbia Valley, WA, '21 13 • 52

red wine

- **Pinot Noir**, Pike Road, Willamette, OR, '21 13 • 52
- **Pinot Noir**, Weather, Sonoma Coast, CA, '20 15 • 58
- **Malbec**, Tilia, Mendoza, AR, '21 11 • 44
- **Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '19 13 • 52
- **Cabernet**, Sean Minor, Paso Robles, CA, '21 13 • 52
- **Tempranillo**, Marques de Riscal Reserva, Rioja, SP 19 15 • 60

draft beer

- **Kirin Ichiban** 5.0% Kirin Brewery LTD, Tokyo, Japan 7
- **The Wizard White Ale** 5.5% Barrel of Monks, Boca Raton, FL 9
- **Ommegang** 6.7% Neon Rainbows New England Style IPA 12
- **High Ridge IPA** 6.5% Copper Point Brewing, Tampa, FL 10
- **Robonaut Red Ale** 5.2% Playalinda Brewing Co, Titusville, FL 9
- **Belgian Tripel** 7.5% St. Bernardus, Watou, Belgium 12
- **Lemonade Punch Out! Gose** 6.1% Halpatter Brewing, Lake City, FL 12
- **Peanut Butter Milk Stout** 6.2% Left Hand Brewing, Longmont, CO 12

packaged beer

- **Kirin Light** 3.2% Kirin Brewery LTD, Tokyo, Japan 6
- **I4 Eye Sore Citrus Lager** 4.9% Hourglass Brewing, Longwood, FL 9
- **Sawa Yuzu** 4.7% Japas Cervejaria, Sao Paulo, BR, 16oz 10
- **Imperial Pineapple Cider** 8.4% Schilling Cider House, Portland, OR 8
- **Blood Orange IPA** 7.0% 21st Amendment Brewery, San Francisco, CA 7
- **Ginga Kogen Hefeweizen** 5.0% 14 Ginga Kogen Brewery, Tohoku, Japan

(Large Format Beers Available - ask us!)

flights

- **Sake Flight** 27  
Kunizakari, Bride of the Fox, Tears of Dawn
- **Japanese Whisky Flight** 25  
Toki, Nikka Days, Nikka Coffey Malt
- **Whisky "Omakase"** 50  
bartender's choice of premium Japanese whisksy
- **sushi pop swag**
- **Sushi Pop Baseball Cap** 20
- **Round of Beers for the Team!** 15
- **Round of Shots for the Team!** 25

sweets

- **P.M.S. \*fresh baked - please allow up to 20 minutes\*** 10  
peanut butter powder, chocolate & peanut butter cake, salted caramel ice cream, raspberry coulis
- **White Chocolate Panna Cotta\*\*** 10  
sake-strawberry compote, salted sesame crumble, lemon zest
- **Yuzu Lemon Posset** 9  
blackberry-blueberry compote
- **White Chocolate Vietnamese Coffee Creme Brulee\*\*** 10  
Sweet condensed milk filling

team

- **Chef | Owner** Chau Trinh
- **AGM | Events Coordinator** Daniela Vanegas
- **Bar Manager** Dylan Cook
- **Mama** Mai Tran
- **The G.O.A.T** Lou Waldman