



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
- El Jefe** 12
- spicy bluefin tuna, torched chutoro, fermented green sriracha, micro cilantro, roasted pineapple salsa, crispy shallots, tajin, smoked salt, nori

hot tastings

go here next!

- Char Siu Bao Buns 11
- hoisin barbeque pulled pork, pickled carrots, micro cilantro
- 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
- Seared Fish of the Day* 21
- 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

- 19 *Beetdown
- house cured smoked salmon, togarashi, crème fraîche, beet ponzu, fennel apple slaw, olive oil, lime, ikura
- 25 *Toro Loco
- torched toro, truffle tobiko, serrano cilantro mayo, caramelized shallots, spicy ponzu, crying tiger

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
- Buri* mature yellowtail 14●20
- Itoyoridai* golden threadfin bream 14●21
- Kinmedai* golden eye snapper 14●21
- 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
- add Quail Eggs +5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

- *Freshly Shucked Hokkaido Scallop 15●22
- truffle butter
- *Japanese Great Amberjack 13●19
- kizami wasabi, thai basil
- *Japanese Striped Jack 13●19
- pickled fennel salsa
- *Japanese Yellowtail Belly 14●20
- jalapeno soy, lime zest, micro cilantro
- * King Salmon Belly 14●20
- ginger shallot salsa
- *Seared King Salmon 13●19
- barrel aged maple syrup, smoked salt, chives
- *Bluefin Otoro 20●30
- truffle pate
- Seared A5 Wagyu Beef 16●24
- truffle salt, red wine soy reduction

moriawase

beautifully curated selections of today's fish & shellfish

- 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)
- 65 **Premium Tokushu Box
- a selection of nigiri featuring an array of interesting fish (10 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 tuna marinated in chef's cistrus & spicy kobachi sauce, on a bed of cucumber, avocado, masago, pickled vegetables, sushi rice
- all moriawase are served with fresh wasabi & japanese soy sauce
- allow up to 30 minutes for moriawase

roll out

finish up down here!

- Black Dragon* 19
- eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori
- Hamachi Hero** 19
- yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion
- Luci Roll* 19
- tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, fried shallots, sambal vin, thai basil

premium upgrades from low sodium soy sauce, wasabi & ginger

Fresh Wasabi 6

Tableside Wasabi Root 16

Pickled Sunchokes 4

Japanese Soy 4

House Sriracha 4

- **Ceviche 19
- hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime
- *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
- Surf & Turf 30
- lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 wagyu, spicy sambal, parmesan

- 19 **Royal Treatment
- lump crab, tempura flakes, sweet chili sauce topped with 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



cocktails

1919 Negroni 18

clarified milk punch, rice washed empress gin, campari, sweet vermouth, clementino, orange

Served with

campari & clementino ice cream topped with japanese black sugar-sweet vermouth syrup

Comfortably Numb 15

(fruity, citrus forward, mild spice)

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

The Daily Booze 16

(floral, citrus forward)

jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc

Peach Rings 16

(citrus forward, fruity)

tinkerman's gin, kanade white peach, lemon, orgeat, tiki bitters

'Guava' mente 15

(clarified, sweet & spice)

corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk

Ash & Citrus 16

(spirit forward, resinous)

lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup

Seasonal Saigon Martini 15

(creamy, indulgent)

vietnamese coffee, wheatly vodka, vanilla, toasted sesame orgeat, creme de cacao, sea salt

A Clockwork Orange 17

(spirit forward, rich)

duck fat washed old forester rye, benedictine, cynar, fig syrup, orange bitters

Pastelito 17

(tropical, nostalgic)

brown butter rum, chinola guava, velvet falernum, amaro nonino, guava shrub, lime, tiki bitters, cheese foam

Mi-So-Fuji 16

(crisp, refreshing, citrus forward)

toki japanese whiskey, apple-miso syrup, umami bitters, soda

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

(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

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

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

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

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

Berliner Weisse 5.6% 12
parish brewing co., LA

Rollin' Derby 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 coffee 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*

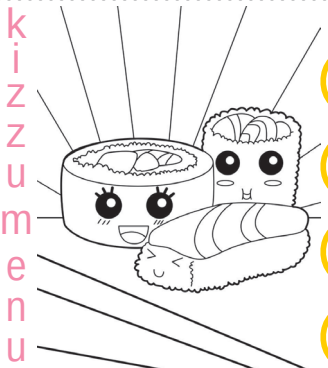
chocolate & peanut butter lava cake, salted
caramel ice cream, strawberry coulis

Yuzu Key Lime Pie 13

toasted swiss meringue, almond sesame crust,
yuzu lime custard

10 *Tembleque

coconut pudding with cinnamon, grilled
pineapple, toasted coconut



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

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