



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
Smoked Fish Dip smoked local red snapper, ikura, crispy gyoza chips	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 accomodate any severe allergies

cold tastings

or here!

*Hamachi Bliss** yellowtail, blistered tomato, jalapeno kosho, san baizu, pickled apple, basil, lime	19
*Sawara** seared japanese king mackerel, ponzu, ginger shallot, garlic chip, micro greens, EVOO	19
*Shiromi Tasting** sashimi snapper, suzuki, medai, 2 piece, served with imported soy, fresh wasabi, pickled sunchoke	22

try it with Shima Aji +3

hot tastings

go here next!

Pan Seared Red Snapper** green thai curry, carrots, japanese egg plant, zucchini, fried onion, & coconut rice	18
Cha Gio - Ma ma's Spring Rolls 4 pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies	9
Hotate a la Carbonara house made pasta with soy dashi cream sauce, pan seared scallops, roasted corn, tomato, snap peas, crispy guanciale, parmeggiano, scallions , bonito flakes	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, dry shiso, gochujang, asain pear, micro greens	19
*Suzuki Crudo striped bass with beni shoga ginger, pickled mango, serrano, cilantro, ponzu and garlic oil	18
*Medai Tasting** sashimi medai, yuzu tobiko, plum kosho, tomatillo, caramalized plum, micro cilantro	22

try it with King Salmon +4

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
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

*Hotategai hokkaido scallop	10●15
*Medai japanese bluenose	13●19
*Madai japanese sea bream	12●17
*Suzuki japanese striped bass	10●15
*Hamachi japanese yellowtail	12●18
*Kanpachi great amberjack	12●17
*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
*Uni japanese sea urchin	24●36
add Quail Eggs	+5

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

*Japanese Bluenose ponzu pickled mustard seed, lime zest	14●20
*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	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

add shaved black summer truffle +10

*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
*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

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
*Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic pank0, chives	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18

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

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

A Miyazaki Moment *(spirit forward, light, herby)* 30
a5 miyazaki wagyu fat washed japanese harmony, yuzu sesame oleo, japanese & umani bitters with a slice of torched a5 miyazaki wagyu

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

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

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

Vietnamousse 10
dark chocolate, vietnamese coffee mousse, orange chantilly, cinnamon streusel, cocoa crumbs, candied orange

Coconut Pudding (Tembleque) 10
coconut pudding with cinnamon, toasted coconut, brown sugar and dark rum marinated strawberries, served with pina colada sorbet

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

Pop Ice Cream Flight 12
four scoops of our house made ice creams - ask your sever for today's selection of flavors

(junmai) honjozo

Karakuchi Honjozo 12●28●58

Hakkaisan Tokubetsu 17●46●79

Amabuki "Black Rice" 21●52●98

nigori

Snow Maiden 12●28●56

Kunizakari 14●34●68

Dasai 45 20●47●93

&
glass ● 11oz carafe ● bottle

bourbon & other

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

(junmai) ginjo

Dragon God 17●40●79

Bride of the Fox 18●42●83

Narutotai 20●48●95

White Sun 24●58●110

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

(junmai) daiginjo

Dassai 45 19●46●92

Tears of Dawn 24●58●114

Koimari 26●62●123

Bucket 'o Sake (3pack ● 6pack)
33 ● 62

kunizakari nigori cup
way of the warrior can
"demon slayer" juice box

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

white wine

Riesling, chateau st. michelle, columbia valley, WA 13●50

Arneis, ceretto, piedmont, IT 13●--

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

packaged beer

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

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*