



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
- Toro Loco* 25
- torched toro, truffle tobiko, serrano cilantro mayo, caramelized shallots, spicy ponzu, crying tiger

hot tastings

go here next!

- Char Siu Bao Buns 11
- hoisin barbeque pulled pork, pickled carrots, micro cilantro
- Wagyu Gyoza* 16
- wagyu beef bulgogi, gochujang sweet soy, kimchi scallions
- 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

- 43 *Bluefin Tuna Tasting
- sashimi akami, chutoro, otoro 2 piece, served with imported soy, fresh wasabi, pickled sunchoke

- 19 *Beetdown
- house cured smoked salmon, togarashi, crème fraîche, beet ponzu, fennel apple slaw, olive oil, lime, ikura

- 18 *Shrooms
- artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point

- 20 Octopus
- carrot puree, pickled pearl onions, wagyu confit potatoes, yuzu kosho chimichurri

- 21 Sticky Ribs
- five-spice-seared ribs with char siu sauce, sesame seeds, chives and savory oi muchim

- 17 Buffalo Rock Shrimp
- tempura fried, spicy tobanjan aioli, blue cheese crème, celery

- 21 *Seared Fish of the Day
- 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

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
- Shima Aji* japanese striped jack 12●18
- Buri* mature yellowtail 14●20
- Sawagani* baby softshell crab ●10
- Madai* japanese sea bream 12●18
- 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

nigiri & sashimi specials

garnished to accentuate each fish's natural flavor

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

moriawase

beautifully curated selections of today's fish & shellfish

- 65 **Premium Tokushu Box
- a selection of nigiri featuring an array of interesting fish (10 pieces)
- 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)
- 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 albacore marinated in chef's cistrus & spicy kobachi sauce, on a bed of cucumber, avocado, yuzu tobiko, 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
- Top Up* 18
- salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions
- 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
- 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

- **Ceviche 19
- hamachi, avocado, chipotle lime aioli, fried shallots, topped with local fish of the day, pink salt, sriracha, micro cilantro, lime

- **Hamachi Hero 19
- yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion

- Surf & Turf 30
- lump crab, masago, garlic aioli, scallions, avocado, garlic panko topped with blowtorched A-5 waygu, 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

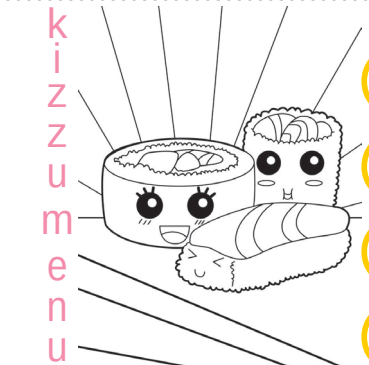
- Comfortably Numb** 14
(fruity, citrus forward, mild spice)
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- The Daily Booze** 15
(floral, citrus forward)
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
- Peach Rings** 15
(citrus forward, fruity)
tinkerman's gin, kanade white peach, lemon, orgeat, tiki bitters
- 'Guava' mente** 14
(clarified, sweet & spice)
corazon blanco, dry curacao, velvet falernum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo, clarified milk
- Ash & Citrus** 15
(spirit forward, resinous)
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
- Seasonal Saigon Martini** 14
(creamy, indulgent)
vietnamese coffee, wheatly vodka, vanilla, toasted sesame orgeat, creme de cacao, sea salt
- A Clockwork Orange** 16
(spirit forward, rich)
duck fat washed old forester rye, benedictine, cynar, fig syrup, orange bitters
- Pastelito** 16
(tropical, nostalgic)
brown butter rum, chinola guava, velvet falernum, amaro nonino, guava shrub, lime, tiki bitters, cheese foam

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
- Non-Alcoholic Asahi** 6
asahi brewing co, tokyo, Japan



Parties of 6 or more are subject to a 20% gratuity

Ask your server or bartender to see our full spirits list

(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** 18Oml
- 17 **'Way of the Warrior' Can** 18Oml
- 22 **Kikusui Perfect Snow** 18Oml
- 23 **I Love Sushi** 18Oml
- 28 **Kikusui Sparkling Gold Can** 18Oml
- 25 **Kikusui Black Can** 18Oml
- 18 **Kikusui Gold Can** 18Oml

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
- Fruited Berliner Weisse** 5.6% 12
parish brewing co., LA
- Rollin' Derby Irish 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 coffey 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

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

- Chicken Breast** (sm ● lrg) 8 ● 16
tempura fried or sautéed served over white rice or noodlesv
- 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

Guest checks may only be split a maximum of three ways