

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

- 19 *Beetdown
- house cured smoked salmon, togarashi, crème fraîche, beet ponzu, fennel apple slaw, olive oil, lime, ikura
- 23 *Akami Tataki
- seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens

- 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!

- Hotategai* hokkaido scallop 10●15
- Hamachi* japanese yellowtail 12●18
- Kanpachi* great amberjack 12●18
- Buri* mature yellowtail 14●20
- 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

- *Japanese Yellowtail Belly 14●20
- jalapeno soy, lime zest, micro cilantro
- *Japanese Great Amberjack 13●19
- kizami wasabi, thai basil
- * King Salmon Belly 14●20
- ginger shallot salsa
- *Seared King Salmon 13●19
- barrel aged maple syrup, smoked salt, chives
- *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

- 45 **Tokushu Box
- life is like a box of nigiri, you never know what you're gonna get! (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

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 ● halfbottle ● 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

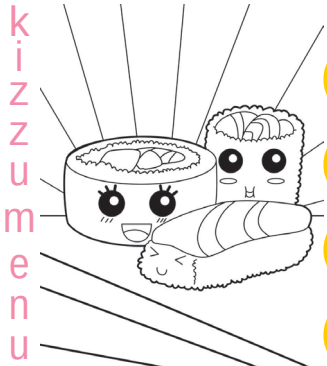
Yuzu Key Lime Pie 13

toasted swiss meringue, almond sesame crust, yuzu lime custard

- 10 ***Tembleque**

coconut pudding with cinnamon, grilled

pineapple, toasted coconut



- Chicken Breast (sm ● lrg)** 8 ● 16

tempura fried or sautéed served over white rice or noodless

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