



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
- Rey Salmon* 23

king salmon, bubu arare, miso mascarpone, aji amarillo crema, chives

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!*
2 pieces with rice • 3 pieces without rice

- 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*

- *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
- *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, caramelized 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 ● 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

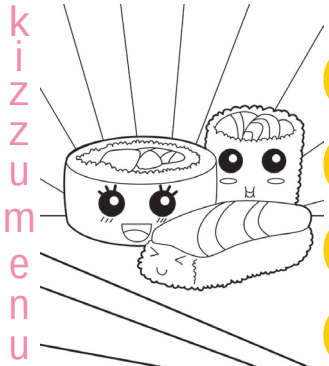
toasted swiss meringue, almond sesame crust,

yuzu lime custard

- 10 *Tembleque

coconut pudding with cinnamon, grilled

pineapple, toasted coconut



- 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

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