



brunch from the kitchen

Pho Bo - Beef Pho	18	Bao Benedict	15
thinly sliced flank steak, beef brisket, beef terrine, cilantro, Thai basil, jalapeño, lime, served with sriracha & hoisin		crispy pork belly, poached farm eggs, yuzu chive hollandaise, truffle-garlic home fries, baby ginger salad	
+add extra flank steak	+5		
+add extra noodles	+2	Crab Cake Benedict	23
Bò Né - Dodging Beef	17	toasted Hokkaido milk bread, avocado, poached farm eggs, yuzu chive hollandaise, ginger salad	
Vietnamese marinated flank steak, sunny side farm egg, sautéed onions, tomatoes, chili crunch, chicken liver paté, baguette		Okonomiyaki	17
Tornado Eggs	14	savory Japanese pancake filled with bacon, shrimp, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions	
tornado egg omelet atop a hash of home fries, tofu, asparagus, mushrooms, scallions, sweet soy		Hong Kong Style French Toast	15
Cha Gio - Mama's Spring Rolls	8	milk bread stuffed with peanut butter, condensed milk, Saigon cinnamon whipped butter, candied pecans, berry coulis	
pork & shrimp spring rolls served with nouc cham, spring mix, pickled veggies		Bacon Fried Rice	11
House Made Muffin	4	sunny side farm egg, chili crunch, scallions, nori	
ask about today's flavor!			

brunch from the sushi bar

Poke Bowls		• Tiny Tuna Tacos	14
choice of fish served over sushi rice, garnished with Japanese pickles, fried shallots, cucumber, avocado, masago, seaweed salad, & scallions		crispy gyoza shells, spicy tuna tartare, aji verde, crème fraîche, cilantro, lime	
Tuna w/ sambal vinaigrette	19	Smoked Salmon Avocado Toast	16
Salmon w/ ginger shallot sauce	19	crème fraîche, pickled shallots, ikura, fried capers, everything bagel seasoning, chives	
Grouper w/ acevichado & jalapeño	17	Spicy Tuna Avocado Toast	15
All Three	25	sambal vin, Thai basil, fried shallots, micros	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Suzuki striped bass	9 • 13
Madai Japanese sea bream	10 • 15
Hotategai Hokkaido scallop	9 • 13
Hamachi Japanese yellowtail	9 • 13
Shima Aji Japanese striped jack	10 • 15
Sake ora king salmon	8 • 12
Sumōkusāmon house smoked salmon	8 • 12
Maguro tuna	9 • 13
• Akami bluefin tuna loin	12 • 18
• Chutoro bluefin tuna fatty belly	16 • 24
• Otoro bluefin tuna full fatty belly	18 • 27
Unagi freshwater eel	9 • 13
Yuzu Tobiko flying fish roe	9 • 13
Truffle Tobiko flying fish roe	12 • 18
Amaebi sweet spot prawn with fried head	20 • 30
Ikura house marinated salmon roe	10 • 15
add Quail Eggs	+5

nigiri & sashimi specials

garnished to enhance each fish's natural flavor

Striped Bass	10 • 15
red pepper kosho	
Japanese Sea Bream	10 • 15
beni shōga salsa	
Japanese Striped Jack	12 • 18
pickled sunchoke salsa	
Japanese Yellowtail Belly	10 • 15
jalapeño lime zest sauce, micro cilantro	
Bluefin Tuna Otoro	20 • 30
truffle tobiko	
King Salmon Belly	10 • 15
ginger-shallot sauce	
Seared King Salmon Belly	10 • 15
bourbon barrel maple syrup, smoked salt	
Freshwater Eel	10 • 15
caramelized bacon & onion jam, kabayaki	
Seared Miyazaki A5 Wagyu Beef	18 • 27
truffle salt, red wine soy reduction	

roll out

Ceviche	17
hamachi, avocado, fried shallot, chipotle lime sauce, topped with grouper, mama's sauce, micro cilantro, sriracha salt, & a wedge of lime	
• Bluefin Tuna Roll	21
spicy tuna tartare, avocado, garlic panko, topped with bluefin Akami, purple daikon salsa, micros	
• The Kraken	21
spicy crab & scallop mix, tempura flake, cucumber, topped with torched ika, miso glaze, lime zest	
Top Up	17
salmon, avocado, potato chips, sriracha, topped with tuna, ginger-lime aioli, togarashi, scallions	

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

• Kissed by Fire	18
lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, scallions	
Acevichado	16
tempura grouper, avocado, kewpie, crème fraîche, topped with more grouper, acevichado sauce, pickled cucumber, sichimi, micro cilantro	
Royal Treatment	17
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	
Setting Sun	17
tuna, tempura asparagus, spicy mayo, topped with blow-torched scallops, sweet chili, flaky salt, micros	

greens & beans

Pop Salad	7
mixed greens, cucumber, carrots, radish, house ginger dressing	
Seaweeds	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Buckwheat Noodle Salad	9
cold noodles, sesame peanut dressing, cucumber, scallion, toasted peanuts	
+add chicken to any salad	+6
+add shrimp to any salad	+9
Edamame	
sea salt	6
sautéed garlic	7
togarashi pepper & garlic	7
truffle salt	8
all of the above	9

Please notify us of any dietary concerns prior to ordering. Unfortunately, we cannot accommodate any severe allergies.

brunch bubbles! 25

Bottle of French Sparkling Wine with your choice of mix-in:

- blood orange lemongrass •
- asian pear-shiso • mango-mint •

moriawase

beautifully curated selections of today's freshest fish

Bluefin Tuna Tasting • 39

two pieces each of Akami, Chutoro, & Otoro, served with house pickled sunchoke

Tokushu Nigiri Box • 40

life is like a box of nigiri, you never know what you're gonna get! (10 pieces)

Sashimi Life • 45

an assortment of Chef's choice of sashimi specials (12+/- pieces)

all moriawase are served with fresh wasabi & japanese soy sauce

please allow up to 30 minutes for all moriawase



cocktails

- Ming Collins** 13
Mizu green tea shochu, meyer lemon oleo, meyer lemon juice, black walnut bitters, splash of soda, Thai basil
- **Summer Spritz** 13
Wheatly Vodka infused with apple, pear & ginger, cayenne pepper, blood orange, italicus, Simonet Float
- Espresso Martini** 13
Borghetti coffee liqueur, creme de cacao, Bailey's, Giffard vanilla, cacao bitters
- Bloody Dylan** 15
choice of Haku vodka or ilegal mezcal, spicy house bloody mix, tempura shrimp, mama's pickles (*skip the shrimp -4*)
- Sushi Pop Smash** 12
Nikka Days whisky, ginger, pineapple, simple, mint
- Comfortably Numb** 13
Wodka vodka, Giffard lychee, Giffard vanilla, Thai chili-mango syrup, lime juice, Thai chili-sugar rim
- Netami** 20
Angel's Envy rye, cacao nib syrup, Avena amaro, Nux walnut liqueur, chocolate mole bitters

Brunch Bubbles 25

Bottle of French Sparkling Wine with your choice of mix-in:

- blood orange lemongrass •
- asian pear-shiso • mango-mint

draft beer

- Kirin Ichiban** 5.0% 7
Kirin Brewery LTD, Tokyo, Japan
- Robonaut Red Ale** 5.2% 9
Playalinda Brewing Co, Titusville, FL
- Belgian Tripel** 7.5% 11
St. Bernardus, Watou, Belgium
- Frozen Tundra White IPA** 6.1% 10
Bowigens Beer Co, Casselberry, FL
- The Wizard White Ale** 5.5% 9
Barrel of Monks, Boca Raton, FL
- Peanut Butter Milk Stout** 6.2% 12
Left Hand Brewing, Longmont, CO

packaged beer

- Kirin Light** 3.2% 6
Kirin Brewery LTD, Tokyo, Japan
- Long Drink Hard Seltzer** 5.5% 8
The Long Drink Co, Carmel, IN
- Imperial Mango** 9.1% 10
Schilling Cider House Excelsior, USA
- Ginga Kogen Hefeweizen** 5.0% 14
Ginga Kogen Brewery, Tohoku, Japan
- Ginger Orange Witbier** 4.7% 7
Japas Cervejaria, Sao Paulo, BR, 160z
- Red Drum Amber Ale** 5.6% 8
Ravenous Pig Brewing, Winter Park, FL

Guest checks may only be split a maximum of three ways

bubbles

- Blanc de Blancs**, Simonet, Brut, FR, n/v 11•44
- Brut Rosé**, François Montand, FR, n/v 12•48
- white & rose**
- Vinho Verde**, João Portugal Ramos, Vinho Verde, PT, '21 9•36
- Sauvignon Blanc**, Chasing Venus, Marlborough, NZ, '21 12•45
- Pinot Gris**, Solena, Willamette, OR, '20 12•45
- Viura**, Bodegas Ostatu, Rioja, SP, '21 11•44
- Chardonnay**, MacRostie, Sonoma Coast, CA, '20 14•56
- Garnacha Rosé**, Borsao, Campo de Borja, SP, '21 11•44
- red**
- Pinot Noir**, Pike Road, Willamette, OR, '21 13•52
- Pinot Noir**, Weather, Sonoma Coast, CA, '20 15•58
- Malbec**, Tilia, Mendoza, AR, '21 11•44
- Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '19 13•52
- Cabernet**, Hawk Crest, Columbia Valley, WA, '19 12•48
- Tempranillo**, Marques de Riscal Reserva, Rioja, SP, '18 15•60

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junmai

- Karakuchi Honjozo** 12•28•58
- Shared Promise** 15•37•73
- Moon Ring** 105
- (junmai) ginjo**
- Wandering Poet** 22•54•105
- White Sun** 24•58•110
- Emperor's Well** 300mL 56
- (junmai) daiginjo**
- Tears of Dawn** 24•58•114
- Dassai 45** 19•46•92

glass • 11oz carafe • bottle

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Sake Buckets!

- 6 pack • 62 Way of the Warrior Demon Slayer Lucky Dog
- 3 pack • 33 Can Juice Box Juice Box

flights

- Sake Flight** 27
Kunizakari, Bride of the Fox, Heaven & Earth
- Japanese Whisky Flight** 25
Toki, Fuji, Nikka Coffey Malt
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whisky
- staff sauce**
- Round of Beers for the Team!** 15
- Round of Shots for the Team!** 25
- Beers AND Shots for the Team!** 35

sweets

- P.M.S.** *baked fresh - may take up to 20 minutes* 9
peanut butter powder, molten chocolate cake, strawberry ice cream, raspberry coulis
- **Bailey's Crème Brûlée** 10
served with a coffee chocolate chip cookie

nigori

- Kunizakari** 14•34•68
- Sacred Mist** 76
- Road to Osaka** 16•39•75
- single serve**
- "Lucky Dog" - Juice Box** 180mL 14
- "Way of the Warrior" - Can** 180mL 14
- "Kikusui Nama" - Can** 200mL 18

n/a bev

- bottomless hot coffee** 4
sorry, no decaf
- Vietnamese iced coffee** 5
strong and sweet
- soda pop** 4
(cherry)coke • diet coke • sprite • ginger ale
- mocktail** 7
Thai chili mango limeade
- green tea service** 5
serves two
- Stella Artois Liberte** 6

team

- Chef | Owner** Chau Trinh
- General Manager** Sean Griffin
- AGM** Daniela Vanegas
- Bar Manager** Dylan Cook
- Mama** Mai Tran
- The Brunch Boss** Lou Waldman

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