

dinner menu

Oviedo



greens

Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Sunomono	12
krab, cucumbers, rice vinegar, toasted sesame	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

Please notify your server of any allergies before ordering. We cannot accommodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings

Edamame	
sea salt	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7
Miso Soup	4
tofu, wakame, shiitake, scallions, sesame seeds	

moriawase

chef's daily assortment of the freshest fish

The Works	55
an assortment of Chef's choice of domestic and imported sashimi and nigiri served with fresh wasabi, imported soy, and pickled sunchoke	
Tokushu Box	45
assortment of Chef's choice of daily catch nigiri style, with toppings and sauces, served with fresh wasabi and imported soy	
Chirashi	30
chef's selection of sashimi, roe, and house-made pickles served over sushi rice with imported soy and fresh wasabi	
Vegetable Moriawase	20
chef's selection of house vegetable nigiri style with toppings and sauces, a vegetable sushi roll and a chef's vegetable handroll, served with imported soy and fresh wasabi	

cold tastings

Hamachi Truffle	16	Tuna Tataki	14
hamachi over truffle ponzu, with thai inspired crying tiger sauce, caramelized shallots, jalapeno, cilantro		ponzu, sesame oil, sesame seed, garlic chips, pickled shallots, raddish	
Tiradito	14	Hokkaido Scallop	16
tilefish, yuzu, pineapple, poppy seeds, fresh pepper, shiso, evoo		torched japanese scallop, sweet aji amarillo, persimon, balsamic sauce, basil oil, cilantro	
Mango Sake	15	Trout Carpaccio	14
soy sake marinated salmon belly chefs nikiri soy, mango pico, pickled chayote, ikura, shiso		thin sliced tanzanian trout served with compressed orange, ponzu, thai basil, myoga ginger, yuzu tobiko	
		Florida Flounder	15
		honey-aji amarillo sauce, caramelized shallots, shiso leaf, EVOO, maldon salt	

Drunken Picanha

kirin marinated picanha with smoked sea salt furikake fries, shishito chimichurri	15
KFC	10
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	
Mama's Spring Rolls	6
pork and shrimp, garlic, white noodle, chestnut, taro, mushroom, mama's fish sauce	

nigiri specials

2 pieces per order

Yellowtail Belly	8
jalapeno and lime zest sauce, cilantro sprout	
Striped Bass	8
orange koshu	
Salmon Belly	8
ginger shallot salsa, daikon sprout	
Hotategai	8
lemongrass xo, evoo, chives	
Trout Belly	8
bourbon barrel aged maple syrup, smoked salt, chives	
Tuna Tataki	9
layu, garlic chip, pickled shallots	
Smoked Salmon	9
creme fraiche, chives, everything seasoning	
Unagi	9
bacon jam, kabayaki, sesame seeds	
Wagyu	16
seared, mustard seed, ponzu, scallions	
Flounder	10
black lava salt, shiso, evoo	
Bluefin Chutoro	12
smoked soy, chives	

High Thai

flounder steamed in a thai chili ginger broth, with carrots, turnips, snow peas	16
Buffalo Rock Shrimp	12
tempura rock shrimp, spicy tobanjan, blue cheese smear, celery sticks	
Tilefish Kama	7 • 15
tempura fried tilefish collar with a side of thai curry sauce	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Hamachi yellowtail	7 • 11
Maguro tuna	7 • 11
Amadai tilefish	6 • 9
Sake salmon	7 • 11
Hotategai scallop	7 • 11
Unagi freshwater eel	8 • 12
Suzuki Striped Bass	9 • 12
Habanero Tobiko habanero flying fish roe	8 • 12
Wasabi Tobiko wasabi flying fish roe	8 • 12
Yuzu Tobiko yuzu flying fish roe	8 • 12
Ikura salmon roe	9 • 13
Chutoro bluefin semi fatty belly	11 • 15
+Quail Egg	5

roll out

classic, innovative and reinterpreted sushi rolls

Hot Mess	15	Ceviche	14	Pickled Sunchoke	3	Mama Hot Sauce	3	Japanese Soy	4
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		hamachi, avocado, fried shallot, and chipotle lime sauce topped with tilefish, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		volcano crab, salmon skin, kabayaki, topped with trout, ikura, chives, lemon wedge					
Royal Treatment	15	Caterpillar	14	Acevichado	15				
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts		tuna, sweet chili, tempura shishito pepper, topped with tilefish, fennel salsa, fennel fronds		tempura tilefish, jalapeno, avocado, creme fraiche, topped with tilefish, acevichado sauce, quick pickled sliced cucumber, togarashi, micro cilantro					
Anaconda 2.0*	14	So Fresh & So Clean	14	Bangkok Dangerous	15				
tempura shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, radish sprouts		salmon, kewpie, cucumber, thai basil, topped with seared soy marinated tuna, crying tiger sauce, chives					
Nikkei Maki	15	Big Red	15	Sunset	14				
tempura tilefish, avocado, kewpie, kampyo topped with smoked yellowtail, aji verde, jalapeno, radish		yellowtail, sundried tomato sauce, cucumber, garlic chip, topped with tuna, avocado, sambal vinaigrette, thai basil, lemon wedge		salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chili sauce					
Red Hot	15	Hot Pink	15	Honey Baked Ham	13				
spicy tuna tartare, avocado, jalapeno, topped with tuna, tobanjan aioli, sriracha, chives		tuna avocado, jalapeno, fried shallots, topped with smoked salmon and honey kabayaki, layu		smoked salmon, pineapple, potato chip, topped with blowtorched trout, bourbon barrel aged maple syrup, smoked salt, chives					

*Fully cooked

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

nomimono



cocktails

South Meets West	13
Picanha fat washed Highwest Double Rye, Angostura Cocoa bitters, Angostura Orange bitters, spiced pear reduction	
Japanese Hot Coffee	12
Suntori Toki Whisky, Sumatra Mandheing coffee, sweetened with Japanese black sugar, finished off with a dusting of hojica powder, and a matcha cherry	
Pumpkin Spice	12
Four Roses Bourbon, Giffard Vanilla, organic pumpkin, rosemary & thyme syrup, Scrappy lemon bitters, lemon juice, egg white	
Tropic Thunder	12
Espolon blanco, Mandarin Napoleon liqueur, Agave, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	
Japanese Old Fashioned	12
house whisky blend, Angostura bitters, Angostura orange bitters, simple syrup	
Tokyo Mule	12
Haku vodka, lime juice, green tea simple, Q ginger beer	
Orenji Shoga	12
orange and ginger infused Roku gin, Velvet felfernum, Mandarine Napoleon liqour, lime, ginger syrup	
Natsumi	12
rosemary infused Prarie vodka, grapefruit, grapefruit liqueur, lime, hawaiian pink salt	

premium pours 2 OZ

Widow Jane	18
Angels Envy	20
Makers Mark	10
Elijah Craig Small Batch	10
*Peerless Small Batch	22
Larceny Small Batch	12
Old Forester 1920	19
Old Grand Dad 114	10
Bakers 7 Single Barrel	16
Jack Daniels Single Barrel	15
Evan Williams 1783	6

Basil Hayden Dark Rye	12
High West Double Rye	10
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	10
Mitcher's Rye	12
Pikesville Rye	14

Hibiki Japanese Harmony	20
Hibiki 17 yr	35
Hibiki 21 yr	70
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 12yr	30
Hakushu 18yr	80
Toki	10
Nikka Coffey Malt	18
Nikka Coffey Grain	18
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44

junmai

Karakuchi Honjozo gl/720ml	11 • 55
Amabuki Ginno Kurenai	13 • 65
Jizake Tenzen gl/ 300mL/720ml	15 • 34 • 85

junmai ginjo

Momokawa Diamond 720ml	12
Momokawa Organic 720ml	12
Bride of The Fox gl/300 ml/720 ml	13
Amabuki Nama Strawberry	14 • 70
Amabuki Nama Sunflower	13

junmai daiginjo

Tenryo Koshu "Imperial Landing"	30
Pearls of Simplicity 300mL	41
Dassai 50 300mL/ 720ml	12 • 40 • 90
Tears Of Dawn gl	14 • 69

flights

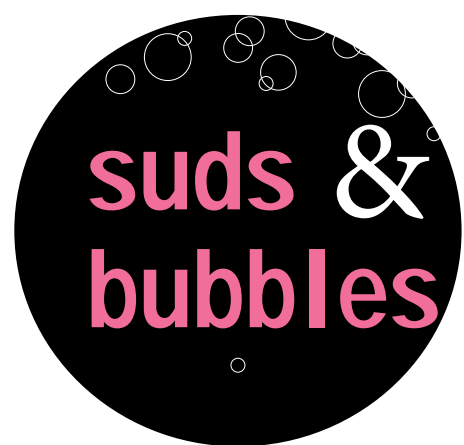
Sake Flight bartender's choice	20
Japanese Whiskey Flight Toki, Akashi, Nikka Coffey Malt	25
Whiskey Omakase Hibiki Japanese Harmony, Hakushu 12yr, Yamazaki 18yr	35

specialty

Kikusui Nama 200ml	15
Oni Koroshi 180ml	14
Tozai Plum Wine 720ml	10 • 30
Akashi Tai 720ml	12 • 42

nigori

Murai Family 300mL	24
Snow Maiden gl/300ml	8 • 23 • 40
Dreamy Clouds gl/300ml/720mL	13 • 33
Shirakawago 300mL	23



draft

Aass geniune pilsner 4.7% ABV	5
Kirin Ichiban lager 5% ABV	5
Anderson Valley tropical sour 4.3% ABV	8
Playalinda robonaut red ale 5.3%	8
Central 28 show pigeon IPA 6.7% ABV	7
St. Bernardus belgian tripel 7.5% ABV	9
Barrel of Monks wizard witbier 5.5% ABV	8
Sun Lab american stout 12 oz 8% ABV	11.5

bottled beer

Kirin Light 3.2% ABV	4
Bud Light 4.2% ABV	4
Michelob Ultra 4.2% ABV	4.5
Copperpoint seaside sunrise witbier 5.2% ABV	6
Collective Arts 12 oz raspberry dry hopped sour 5.5% ABV	8
Bold Rock seasonal sangria cider 5% ABV	9

white wine

Zellina Pinot Grigio, Italy	7
Balletto Chardonnay, Sonoma, California	12 • 40
Harken Chardonnay, California	9 • 32
Infamous Goose Sauvignon Blanc, New Zealand	12 • 44
KungFu Girl Riesling, Columbia Valley	13 • 48
Terra D'Oro Chenin Blanc Viognier, California	14 • 54
Honig Sauvignon Blanc, California	15 • 55
Briccotondo Moscato, Italy	10 • 36

red wine

Catena Malbec, Mendoza	10 • 36
Intercept Pinot Noir, California	11 • 40
Coppola Diamond Collection Pinot Noir, Oregon	11 • 40
Golden West Pinot Noir, Washington	11 • 40
Oberon Cabernet Sauvignon, Napa Valley	14
Intrinsic Cabernet Sauvignon, Columbia Valley	16 • 60
Elizabeth Rose "Chockablock" Red Blend, Napa Valley	14 • 52
J Lohr Pure Paso Proprietary Red	17 • 64

Specialty

Dönnhoff Felsenberg Riesling, Germany	65
Paul Hobbs Pinot Noir	90

bubbles

Ca'stele Prosecco	9 • 32
Francois Montand Brut Rose	9 • 28
Oudinot Brut, France	15 • 56

team & Suppliers

Chef Co-Owner Chau Trinh	• Lake Meadow
General Manager Daniela Vanegas	• Wild Ocean
Sous Chef Lina Mazuera	• Mama's Garden
Bar Manager Dylan Cook	• Frog Song Organics
	• Georgia Olive Farm
	• Sugar Top Farm

kitchen sauce

Round of beer for the kitchen	10
Shot of Tequila for the kitchen	15

happy ending

P.M.S. peanut butter powder, molten chocolate cake, salted caramel ice cream	8
Cafe Du Blonde cinammon blondie, served with Mr. Black coffee liqueur, house made coffee ice cream, vanilla whipped cream	9
Ice Cream Tasting four scoops of our house made ice cream or sorbet flavors	9