



COCKTAILS

OPEN SESAME \$16

Old Forester Rye · Suntory Toki · Sesame Plum Wine · Vermouth

THE AFTER PARTY \$15

Mijenta Blanco · Espresso · coffee liqueur · Cacao

STRAWBERRY FIELDS \$15

Corazon Blanco · Elderflower · strawberry · lime · ginger beer

MINTED EMPRESS \$14

Carvella Limoncello · yuzu · lemon · prosecco

BLOOD MOON \$14

wheatley vodka · blood orange · cranberry · lime

CUCUMBER BLISS \$14

Fords Gin · cucumber shrub · agave · lime

LYCHEE LANTERN \$15

reyka vodka · lychee liqueur · lychee juice · lemon

MEZCAL MONSOON \$15

los vecinos mezcal · thai chili aperol · lime · orgeat · tajin rim

GOLDEN MONKEY \$15

Misunderstood Orange Blossom Bourbon · banana · walnuts · bitters

BEER & BEVS

(Local) – Three Daughters

(Beach Blonde) **\$6**

(Raspberry lemonade cider) **\$5**

Ultra **\$5**

Heineken NA **\$6**

Stella **\$6**

Corona Extra **\$6**

Coke Products **\$3**

Acqua Panna 1L – **\$10**

Pellegrino 1L– **\$10**

MOCKTAILS

JADE BRAMBLE \$8

mint, watermelon, lemon, sugar, sprite

GINGER LOTUS \$8

grapefruit, agave, ginger beer, mint

TROPIC BREEZE \$8

pineapple, orange, coconut water, Orgeat, lemon

DRAFT BEERS

SUNSHINE CITY – IPA \$8

Green Bench – St.Petersburg, FL

KIRIN ICHIBAN – LAGER \$8

Kirin's Prime Brew – Yokohama, Japan

SAPPORO – JAPANESE LAGER \$8

Sapporo – Sapporo, Japan

SINGHA – THAI PALE LAGER \$8

Boon Rawd Brewery – Bangkok, Thailand

SAKE

Kikusui Perfect Snow Nigori (300ml) **\$23**

Konteki, Pearls of Simplicity Junmai Daiginjo (300ml) **\$32**

Hakkaisan, Tokubetsu Honjozo (300ml) **\$23**

Amubuki Yamahai Junmai (720ml) **\$14/\$58**

Rihaku Shuzo, Wandering Poet Junmai Ginjo (720ml) **\$15/59**

Dassai Sake, 45 Nigori Junmai Daiginjo (720ml) **\$15/59**

DESSERT

MANGO STICKY RICE \$8

mango · pandan · coconut



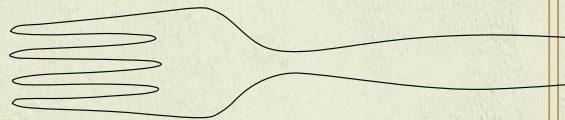
WHITE WINE & SPARKLING

Scarpetta Prosecco – <i>Italy</i>	\$10/\$30
Gruet, Brut Rose methode Champenoise – <i>New Mexico</i>	\$12/\$36
Peyrassol Organic Rose – <i>Provence, France</i>	\$13/\$39
Marques de Riscal Verdejo – <i>Rueda, Spain</i>	\$11/\$33
Ponzi Pinot Gris – <i>Willamette, Oregon</i>	\$17/\$54
Squealing Pig Sauvignon Blanc – <i>Marlborough, New Zealand</i>	\$11/\$33
Pazo Das Bruxas Albarino – <i>Rias Baixas</i>	\$14/\$42
Mas, la Chevaliere, Chardonnay – <i>Roussillon, France</i>	\$10/\$30
Frank Family Chardonnay – <i>Napa Valley</i>	\$18/\$56

RED WINE

Rodney Strong Pinot Noir – <i>California</i>	\$13/\$39
Raeburn High Flier Pinot Noir – <i>Russian River Valley</i>	\$16/\$50
Borgo Scopeto, Toscana Borgonero – <i>Tuscany, Italy</i>	\$12/\$38
Pessimist Red Blend – <i>Paso Robles</i>	\$12/\$38
Miguel Torres Andica Organic Cabernet Sauvignon – <i>Chile</i>	\$12/\$38
Routestock, Cabernet Sauvignon Route 29 – <i>Napa Valley</i>	\$17/\$53





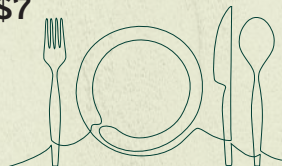
SMALL PLATES

- EXTRA SAUCE \$2
- RICE \$3 [gf]
- GRILLED PORTOBELLO MUSHROOMS \$7
- VEGGIE SPRING ROLL \$5
- PORK SPRING ROLL \$6
- CHICKEN SPRING ROLL \$6
- FRENCH FRIES \$5
- CHEESY TATER TOT \$7
- EDAMAME \$5 [gf]
- GRILLED MIX BREAD BOARD \$9
- CHICKEN SATAY \$6 [gf]
- BEEF JERKY \$7 [gf]
- BEEF SATAY \$7 [gf]
- ROASTED DUCK BUN \$8
- PORK BELLY BUN \$8
- CRISPY CRAB BITES \$9
- GRILLED OCTOPUS \$14 [gf]
- CURRY MUSSELS \$14 [gf]
- ROASTED BACON OYSTER \$12 [gf]
- SPICY SHRIMP DUMPLINGS \$6
- SPICY PORK DUMPLINGS \$6
- SLIDER SAMPLER \$25
- BBQ BABY BACK \$9
- LAMB LOLLIPOP \$9
- SPICY BBQ WINGS \$7
- CRAB FRIED RICE \$12
- MINI KOBE BURGER & FRIES \$12
- MINI DUCK BURGER & FRIES \$12
- MINI CRAB BURGER & FRIES \$12
- CHICKEN EMPANADA \$7
- DUCK EMPANADA \$9
- BLUE CRAB EMPANADA \$9

YAKITORI [gf]

Served with balsamic glaze & furikake poke seasoning

- TOFU & VEGGIES \$6 [v]
- CHICKEN HEART \$7
- CHICKEN LIVER \$7
- CHICKEN BALL \$7
- CHICKEN GIZZARD \$7
- BEEF TONGUE \$7
- CHICKEN \$7
- STEAK \$7
- PORK BELLY \$7
- SHRIMP \$7
- CALAMARI STEAK \$7
- SALMON TORO \$7
- BLUEFIN TUNA \$8
- DUCK BREAST \$8



RAW PLATES

Sashimi 2pc & Nigiri (with rice +\$1)
ponzu served with scallion, ra-yu & tobiko

- | | |
|------------------|----------------------|
| SNOW CRAB \$6 | CRISPY SALMON \$8 |
| KRAB STICK \$5 | CRISPY TUNA \$8 |
| SALMON \$6 | TUNA CEVICHE \$8 |
| TUNA \$6 | SALMON CEVICHE \$8 |
| YELLOWTAIL \$7 | TUNA PONZU \$8 |
| SNAPPER \$6 | YELLOWTAIL PONZU \$8 |
| EEL TERIYAKI \$6 | SNAPPER PONZU \$8 |
| SHRIMP \$5 | SALMON PONZU \$8 |

TACOS

Served raw on a flour tortilla or lettuce wrap with seasonal fruits, lime juice, tobiko, sesame seeds

- SALMON \$8 TUNA \$8 SNAPPER \$8

LAAB TACOS

Spice Level: Mild, Medium, Hot

Served on a flour tortilla or lettuce wrap with cucumber, mint, cilantro, onion, lime juice

- CHICKEN \$6 BEEF \$6 PORK \$6
- CRYING TIGER = Grilled Steak (Medium Rare) \$7

SALAD & SOUP

SEAWEED SALAD \$8
seaweed, sesame seeds, ponzu, scallions, cucumber

GINGER SALAD \$8 [gf]
iceberg lettuce, cucumber, cherry tomatoes

CUCUMBER SALAD \$8
cucumber, onion, carrot, house vinaigrette, sesame seeds

PLATE TOMATO SOUP \$6
thyme, coconut curry, goat cheese, croutons

MISO SOUP \$4
tofu, seaweed, sesame oil, green onion

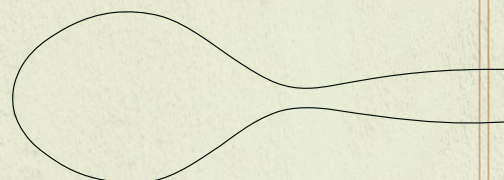
EXECUTIVE CHEF

Sean Thongsiri

[v] Vegan [gf] Gluten Free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

Parties of 6 or more 20% gratuity added



SUSHI TAPAS

All rolls are fotomaki style

VEGAN ROLL \$7

pickled daikon, tofu, cucumber, asparagus, sesame seeds

CALIFORNIA ROLL \$7

cucumber, avocado, krab stick, masago sesame seeds

EEL ROLL \$8

eel, avocado, cucumber, sesame seeds, eel sauce

PHILLY ROLL \$8

smoked salmon, cream cheese, sesame seeds, avocado

ALASKAN ROLL \$8

tempura salmon, avocado, cream cheese, sesame seeds, eel sauce, shrimp sauce

MEXICAN ROLL \$9

tempura shrimp, avocado, yum-yum sauce, eel sauce, hot sauce, sesame seeds, scallion, masago

SPIDER ROLL \$9

tempura-fried soft-shell crab, asparagus, yum-yum sauce, hot sauce, teriyaki sauce, masago, sesame seeds, scallion

SPICY TUNA ROLL \$8

makuro, cucumber, hot sauce, scallion

SPICY SALMON ROLL \$8

salmon, cucumber, hot sauce, scallion

SAKE ROLL \$8

salmon, cucumber, sesame seeds, scallion

TUNA ROLL \$8

tuna, cucumber, scallion

YELLOWTAIL ROLL \$8

yellowtail, cucumber, sesame seeds, scallion

SNOW CRAB ROLL \$8

hand picked Alaskan snow crab, avocado, sesame seeds

BLUE CRAB ROLL \$9

fresh crab meat, avoado, sesame seeds

SPICY STEAK ROLL \$8

grilled rare steak, cucumber, hot sauce, sesame seeds

POKE BOWLS

Served with onion, minced cilantro, lime juice, tobiko, seasonal fruit

SALMON \$9 TUNA \$9 SNAPPER \$9

WARM BOWLS

Served with balsamic glaze & your choice of Red Curry or Lemon Teriyaki

TOFU \$16 [v]

tofu, steamed rice, roasted vegetables mushrooms, peppers, onions, chickpeas

CHICKEN \$16 [gf]

grilled chicken, steamed rice, pickled cucumber, carrots, onion, avocado

STEAK \$17

grilled steak, steamed rice, caramelized onion, broccoli, sweet potatoes, carrots, avocado

PORK BELLY \$16

pork belly, steamed rice, caramelized onion, broccoli, sweet potatoes, carrots, avocado

SHRIMP \$17

grilled shrimp, steamed rice, mushrooms, broccoli, chickpeas, avocado, sweet potatoes

SALMON \$16

grilled salmon, steamed rice, mushrooms, broccoli, chickpeas, avocado, sweet potatoes

TUNA \$17

grilled tuna, steamed rice, mushrooms, broccoli, chickpeas, avocado, sweet potatoes

SMOKED EEL \$16

avocado, steamed rice, pickled cucumber, carrot, sweet potatoes

ENTREES

Served with grilled portabella, peppers, onions, squash, zucchini & choice Red Curry or Lemon Teriyaki

GRILLED VEGGIE/TOFU \$15 [v]

GRILLED CHICKEN \$16 [gf]

GRILLED STEAK \$19

GRILLED PORK BELLY \$16

GRILLED SALMON \$19 [gf]

GRILLED TUNA \$19 [gf]

GRILLED SNAPPER \$19 [gf]

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