

◆ TEMAKI BAR ◆

PRESET HANDROLLS

EDEN 3 SET (v)

\$22

1. Avocado lime miso
2. Cucumber, ume, shiso
3. Truffle mushroom jam

CHEF 5 SET

\$45

1. Buri, wasabi aioli,
2. Toro, yuzu kosho
3. Cucumber, ume, shiso
4. Salmon, lime miso
5. Snow crab, truffle aioli

AVE MARIA 5 SET

\$55

1. Akami zuke, pickled daikon
2. Bluefin tartare, wasabi, chives
3. Truffle mushroom jam
4. Ikura, yuzu shiso
5. Snow crab, truffle aioli

HOLY GRAIL 7 SET

\$80

1. Akami zuke, pickled daikon
2. Cucumber, ume, shiso
3. Salmon, Lime miso
4. Ikura, yuzu shiso
5. Scallop, brown butter
6. Bluefin tartare, wasabi, chive
7. A5 Wagyu, mushroom jam

◆ A LA CARTE

		QTY	5g Caviar Osetra \$15
• Avocado, serrano lime miso, fried shallot (v)	\$6	___	___
• Cucumber umeboshi, shiso, tempura (v)	\$6	___	___
• Truffle mushroom jam (v)	\$9	___	___
• Buri, wasabi aioli, pickled daikon	\$11	___	___
• Akami zuke, pickled daikon, fried shallots	\$12	___	___
• Toro, cucumber, yuzu kosho	\$13	___	___
• Fresh scallop, brown butter	\$13	___	___
• Uni, wasabi, tempura shiso, starfruit	\$22	___	___
• Snow crab, truffle, cucumber, finger lime	\$12	___	___
• Yaki King Salmon, serrano, lime miso	\$11	___	___
• Ikura salmon roe, yuzu soy, shiso	\$11	___	___
• Blue Fin tartare, wasabi, chives	\$14	___	___
• A5 Wagyu, mushroom jam	\$22	___	___
<i>The Trinity</i>			
• <i>Otoro, uni, osetra caviar, wasabi</i>	\$25	___	___
• Fresh wasabi root grated	\$8	___	___

◆ OTOSHI

- **Cucumber Sunomono (v) \$5**
Pickled Cucumber Vinagrette
- **Edamame (v) \$7**
 Truffle salt or
 Chili Garlic lime
- **Shishito Peppers \$8**
Charred with ponzu and bonito flakes
- **Sichuan Cucumber (v) \$7**
Honey Chili Garlic, Lime, Cilantro

◆ DESSERT

- Black Sesame Mochi
- Matcha Mochi
- Mango Mochi

\$4

DIETARY RESTRICTIONS

*all soy sauce is gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity and 2% service charge is added to all checks

LOUNGE MENU

Sichuan Cucumber (v)

Persian cucumbers - Honey chili garlic - Sancho pepper - Lime **7**

Edamame (v)

Edamame: Choice of Truffle Salt or Honey Chili Garlic **7**

Osumashi Soup

Dashi fish broth, mushrooms, scallions seasonal sashimi **7**

Shishito Peppers (v)

Blistered Shishito Peppers with truffle ponzu sauce & Honey Chili Crisp **8**

DIY Handroll

Choice of Bluefin Tuna, Yaki Salmon, or Snow Crab, Yellowtail **18**

Bluefin Tuna Tasting

Progression of akami, chutoro and toro tuna **45**

Nigiri Moriawase

7pc Assorted chef's selection **45**

HANDROLLS

- Cucumber umeboshi, shiso, tempura (v) **6**
- Truffle mushroom jam (v) **6**
- Hamachi, wasabi aioli, pickled daikon **11**
- Akami zuke, pickled daikon, fried shallots **12**
- Toro, cucumber, yuzu kosho **13**
- Snow crab, truffle, cucumber, finger lime **12**
- Yaki King Salmon, serrano, lime miso **11**

Desserts

MOCHI ICE CREAM

Choice of black sesame, matcha, mango **4**

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LUNCH MENU

Sichuan Cucumber

Persian cucumbers - Honey chili garlic -
Sancho pepper - Lime

7

Edamame

Edamame: Choice of Truffle Salt or Honey
Chili Garlic

7

Shishito Peppers

Blistered Shishito Peppers with truffle
ponzu sauce & Honey Chili Crisp

8

DIY Handroll

Choice of Akami Zuke, Toro, Yaki Salmon, or
Snow Crab, A5 Wagyu +\$7

18

Lunch Box

A lunch box filled with your choice of DIY
Handroll: Akami Zuke, Snow Crab, Yaki
Salmon,
Hamachi Wasabi Aioli, A5 Wagyu +\$7
Choice of Edamame: Truffle salt of Honey
chili garlic
Cucumber Sunomono

20

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Cocktails

Lil Mac Attack Yuki Otoko Junmai, Furlani Vermouth, Taro Oat Cream, Lime, Green Tea Mochi	14.
Fluffy Charisma Cowboy Yamahai - Cardamaro - forbidden black rice horchata - cinnamon - cardamom	12.
Telepathetic Broskis Cowboy Yamahai - Bonal - myoga - bitters - applewood smoke	15.
Shibu Shibu Cap Corse Blanc - Kiko Masamune Kimoto - wakamono peach - basil - lime chili flake	15.
4am Karaoke Furlani Amaro - Sake - Lineage Cold Brew - Brown Butter Foam - Dark Chocolate	15.
Misplaced Kimono Cap Corse Blanc - Gobenedor Oloroso Sherry - Blackberry - Kayang - Lime- Mint	13.
Comedown Machine Kiko-Masamune Kimoto, Mazzura Apertivo, Grapefruit Green Tea Oleo, Winter Melon, Lemon	14.

Wine by the glass

BUBBLES

Prosecco Caneva da Nani "vin col fondo"- Italy	15
Champagne Voirin-Jumel, Brut "Tradition"- France	25
Musashino Sparkling Sake Saitama, Japan 5 oz	21.

ORANGE | WHITE | | PINK

Riesling Clemens Busch, "Trocken"- Germany	15
Gewürztraminer The Vice "Orange of..."- California	17
Chenin Blanc Chidaine "Les Argiles"- France	16
White Zinfandel Turley Napa Valley, California	18

RED

Trollinger Andi Knauss "La Boutanche"- Germany	12
Tempranillo CVNE, Rioja Reserva "Viña Real"- Spain	18

Sake by the...

Glass

	2oz.	4oz.
Honjozo Tensei, "Infinite Summer"- Kanagawa	10.	18.
Junmai Daiginjo Tatenokawa, "Phoenix" - Yamagata	11.	20.
Junmai Daiginjo Soto JD Limited Edition Kimoto- Yamagata	18.	30.

180ml

Yamahai Junmai Amabuki "Marigold" - Saga	15.
Ginjo Namagenshu Kikusui Funaguchi "Red"- Niigata	11.
Junmai Soto Black	12.

300ml

Junmai Daiginjo Senkin, Muku "Modern"- Tochigi	25.
Tokubetsu Junmai Hakkaisan, "Eight Peaks"- Niigata	40.
Junmai Daiginjo Dassai "45"- Yamaguchi	55.
Junmai Daiginjo Konteki, "Pearls of Simplicity"- Kyoto	42.
Junmai Daiginjo Nigori Dassai 45 "Otter Festival" - Yamaguchi	35.
Junmai Daigingo Soto White	

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Draft Beer and Mead* 8

Oktoberfest | Brew Theory | 5.6% ABV, 22 IBU
Bellcow Milk Chocolate Porter | Brew Theory | 5.6% ABV, 22 IBU
Fl Bird Hefe-Weissen Brew Theory | 4.5%ABV, 14 IBU
Black Hops Down Shwarzbier | Brew Theory | 5.2% ABV, 35 IBU
Kobe Ichiban Rice Lager | Brew Theory | 4.5 ABV
Key Lime Belgian Ale | Florida Man Brewing | 5.2% ABV, 35 IBU
Mega Mix IPA | MIA Brewing | 6% ABV, 50 IBU
Lychee Mead | Zymarium | 5oz | 6.5% ABV

Draft Beer* 10

Pumpkin Ale | Shipyard Brewing "Smash Pumpkin" | 9% ABV, 26 IBU
Dankster's Paradise Double IPA | Brew Theory | 9%, 65 IBU

All beers are locally crafted here in Orlando, FL

Non-Alcoholic 5

San Pellegrino Sparkling Water
Mexican Coca Cola
Jarritos - Mandarin | lime
Something and Nothing - Hibiscus Rose | Yuzu | Cucumber
Youpon Bros. Tea | Florida Chai | American Green
Lineage - Nitro Cold Brew - +1
Kung Fu Kitty - Golden Milk, Ginger, Black Pepper +3
Matcha-Ismo - Matcha, Coconut, Pineapple, Oat Milk +3