

drinks

hot saké

tozai 'typhoon', kyoto, japan **12 | 15**

purple haze (tozai 'typhoon' w/ chambord) **15 | 18**

chilled saké

junmai made with only rice, water and koji mold. The rice used must be polished to at least 70%. often a full and solid flavor profile, clean and well structured.

small

large

tozai 'living jewel' (kyoto)

20

27

tentakuni 'hawk in the heavens' (tochigi)

32

40

junmai ginjo sake made with rice where 40% or more of outer layer of rice kernel is polished away and fermented at a low temperature. slightly rich aromas of fruits and flora with a robust, smooth, clean and fruity taste.

hakkaisan (niigata)

26

32

nanbu bijin 'southern beauty' (iwate)

38

47

rihaku 'wandering poet' (shimane)

40

n/a

fukucho 'moon on the water' (hiroshima)

45

n/a

mukune 'root of innocence' (osaka)

48

n/a

soto no homare 'pride of the village' (ibarake)

55

n/a

takatenjin 'soul of the sensei (shizuoka)

50

65

honjozo honjozo, is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. this, plus the addition of distilled alcohol, makes the sake lighter and sometimes a bit drier. it also makes the fragrance of the sake more prominent.

kikusui 'funaguchi' (niigata)

18

n/a

tozai 'well of wisdom' (kyoto)

25

32

tozai 'voices in the mist', nigori (kyoto)

28

35

nigori unfiltered sake, which results in a cloudy appearance and creamy texture. nigori sake is generally the sweetest of all sakes, with a fruity nose and a mild flavor, making a great drink to complement spicy foods or as a dessert wine.

sho chiku bai 'crazy milk' nigori

15

25

momokawa 'pearl', junmai ginjo (oregon)

18

27

hakutsuri 'sayuri' (hyogo)

25

32

rihaku 'dreamy clouds' (shimane)

30

39

daiginjo even more highly milled rice, again with or without added alcohol; the taste is even lighter and more fragrant and fruity than ginjo sake; at least 50% of rice kernel is ground away during the brewing process. It is called **junmai daiginjo** when no alcohol is added and represents a rare designation of being the top 3% of all sake in the world. It is considered to be 'the Rolls Royce of sake'.

ty-ku 'white', junmai daiginjo (yamagata)	60	75
ginga shizuku 'divine droplets',	65	80

infused

momokawa 'moonstone' asian pear, junmai ginjo	15	20
momokawa 'moonstone' raspberry, junmai ginjo	15	20
hana lychee	12	16

flights 2oz taste of each chilled saké

nigori 20

hakutsuru 'sayuri' junmai nigori naturally sweet and smooth
 sho chiku bai 'crazy milk' nigori unfiltered sweet full-bodied coconut
 momokawa 'pearl' nigori genshu sweet, full-bodied w/ coconut aromas

sweet heavens 20

sho chiku bai 'crazy milk' nigori unfiltered sweet full-bodied coconut
 hana lychee filtered sweet lychee infused
 momokawa 'moonstone' raspberry a slightly sweet raspberry delight

well rounded 25

hakkaisan (niigata)filtered dry crisp
 hakutsuru 'sayuri' junmai nigori naturally sweet and smooth
 ginga shizuku 'divine droplets' junmai daiginjo filtered silky mild

kirin light 7 kirin ichiban 7 asahi dry 7 sapporo 7 sapporo reserve 12 oz 8 sapporo 22 oz can 10

japanese sodas

ramuné 4

sushi

appetizers

miso soup, tofu, scallion and wakame | 7

cucumber salad, pickled cucumber and ponzu with sesame | 7

wakame seaweed salad | 8

marinated squid salad | 12

edamame, tossed with sea salt | 8

***scallop shooter**, diced scallop and quail egg yolk with jalapeno & truffled ponzu, wasabi tobiko and scallion | 5

***raw combo nigiri**, 6 pieces, your choice | 15 add /3 for all tuna

***9 piece sashimi combo**, your choice | 19 add /5 for all tuna

tartars

***hamachi tartar**, spicy hamachi with roasted garlic ponzu and masago | 19

***maguro tartar**, spicy tuna with truffled ponzu and wasabi tobiko | 15

sashimis

***tuna or tasmanian salmon poke**, diced tuna or salmon with wakame, red onion, sea salt, furikake & poke sauce topped with toasted macadamia nuts and served with wonton chips | 23

***hamachi mariachi**, sliced hamachi and cilantro puree with thin sliced jalapeño and roasted garlic ponzu | 21

***truffled tuna with spicy tuna**, wasabi tobiko, truffled ponzu & green onion | 22

***escolar carpaccio**, sliced escolar and avocado with cilantro oil, sea salt and red onion | 18

***sashimi blossom**, tuna, escolar, hamachi and tasmanian salmon with tobiko, wasabi tobiko & yuzu ponzu | 26

***hotategai sashimi**, sliced scallops and spicy aioli with masago, scallion and sweet garlic ginger sauce | 19

***stuffed taz sashimi**, salmon and spicy scallops with pickled red onion, jalapeño masago and lemongrass ponzu | 23

***chirashi - zushi**, assorted sliced fish over rice with wakame, squid and cucumber salad, sesame and furikake | 31

***omakase**, multiple course chef's tasting menu implenting seasonal seafood and florida's finest produce | **MP**

rolls

***big kahuna**, tuna & avocado topped with lobster salad, pineapple ginger glaze & toasted macadamia | 17

the luxe, sweet ginger garlic steak and lobster salad with wasabi aioli, sweet soy & tempura crunchies | 16

***bonsai**, panko fried softshell crab and avocado topped with spicy tuna, chipotle sweet soy & fried green onions | 17

***dagwood**, tempura shrimp & avocado topped with blue crab, tuna, sweet soy & sesame seeds | 17

***tiger**, spicy tuna & cucumber topped with avocado, salmon, tobiko & scallion served with sriracha | 18

***sunshine**, spicy hamachi, & cucumber topped with tobiko, lemon glaze & tempura crunchies | 16

***truffled tuna**, spicy tuna & avocado topped with wasabi tobiko, truffled ponzu & green onion | 16

***keysey japanesey**, tempura shrimp & avocado topped with wahoo tartar, key lime glaze, tempura crunchies & toasted coconut | 16

***firecracker**, spicy salmon, cream cheese & jalapeño topped with wasabi tobiko served with spicy aioli | 16

***dirty vegas**, tempura shrimp & wahoo tartar topped with spicy hamachi, sweet chili garlic sauce, tempura crunchies & black sesame seeds | 17

***happy buddha**, tempura shrimp & cucumber topped with avocado & blackened tuna, miso honey glaze & sesame seeds | 16

***nitro**, spicy tuna & jalapeño topped with blackened tuna, sweet chili garlic sauce & jalapeno masago | 19

***one night in bangkok**, salmon & cucumber topped with spicy scallops, thai coconut curry ponzu, masago & green onion | 16

***aloha**, wahoo & avocado topped with seaweed salad, poke sauce, sesame seeds & toasted macadamia | 17

tropic, tempura shrimp, basil & cucumber topped with avocado, unagi, sweet soy & toasted coconut | 17

***samurai**, spicy hamachi & smoked jalapeño topped with spicy tuna & sweet chili garlic over spicy aioli, dusted with togarashi crunchies | 16

Warning:

Consuming raw fish may increase your risk of food borne illnesses especially if you have a medical condition or a weak immune system.

Items marked * contain Raw product