

◆ TEMAKI BAR ◆

PRESET HANDROLLS

EDEN 3 SET (v)
\$26

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

CHEF 5 SET
\$55

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

AVE MARIA 5 SET
\$65

1. Akami, pickled daikon
2. Otoro, wasabi, chives
3. Truffle mushroom jam
4. Ikura, yuzu shiso
5. Scallop, brown butter

HOLY GRAIL 7 SET
\$85

1. Akami, pickled daikon
2. Cucumber, ume, shiso
3. Salmon, Lime miso
4. Ikura, yuzu shiso
5. Snow crab, truffle aioli
6. Otoro, wasabi, chive
7. Wagyu Truffle Mushroom

◆ A LA CARTE

		QTY	5g Caviar Osetra \$15
• Avocado, serrano lime miso, fried shallot (v)	\$9	___	___
• Cucumber umeboshi, shiso, tempura (v)	\$9	___	___
• Truffle mushroom jam (v)	\$11	___	___
• Hamachi, wasabi aioli, pickled daikon	\$12	___	___
• Akami zuke, pickled daikon, fried shallots	\$12	___	___
• Chūtoro tuna, cucumber, yuzu kosho	\$13	___	___
• Fresh scallop, brown butter	\$14	___	___
• Uni, wasabi, tempura shiso, starfruit	\$18	___	___
• Snow crab, truffle, cucumber, finger lime	\$12	___	___
• Yaki King Salmon, serrano, lime miso	\$13	___	___
• Ikura salmon roe, yuzu soy, shiso	\$14	___	___
• Otoro, wasabi, chives	\$16	___	___
• Wagyu, truffle mushroom	\$18	___	___
<i>The Trinity</i>			
• Otoro, uni, osetra caviar, wasabi	\$25	___	___
• Fresh wasabi root grated	\$8	___	___

◆ OTOSHI

- Cucumber Sunomono (v) \$5
- Edamame (v) \$7
Truffle salt or Chili Garlic lime
- 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

Cocktails

Shiso Pretty

Furlani Blanc - Yuho Rythmn Kimoto Junmai - shiso
lemon - clarified milk

14.

Fluffy Charisma

Cowboy Yamahai - Furlani Amaro - forbidden black rice
horchata - cinnamon - cardamom

12.

Telepathetic Broskis

Cowboy Yamahai - Bonal - myoga - bitters - applewood smoke

15.

Shibu Shibu

Cap Corse Blanc - Yuho Rythm Kimoto Junmai - wakamono
peach - basil - lime chili flake

15.

4am Karaoke

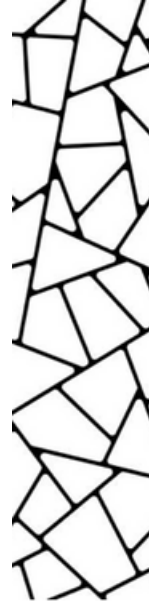
Furlani Amaro - Sake - Cold Brew - Brown Butter Foam - Dark
Chocolate

15.

Misplaced Kimono

Cap Corse Blanc - Gobenador Oloroso Sherry - Blackberry - Sage -
Lime- Mint

13.



Wine by the glass

BUBBLES

Prosecco | Caneva da Nani "vin col fondo"- Italy

15

Champagne | Voirin-Jumel, Brut "Tradition"- France

25

Moscato d'Asti | Elio Perrone "Sourgal"- Italy

14

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

Honjozo | Tensei, "Infinite Summer"- Kanagawa

2oz. 4oz.

Yamahai Junmai | Sugii, "Tamasakae"- Shizuoka

10. 18.

Junmai Daiginjo | Tatenokawa, "Phoenix" - Yamagata

9. 17.

11. 20.

180ml

Yamahai Junmai | Amabuki "Marigold" - Saga

15.

Junmai | Akishika "Bambi"-Osaka

14.

Ginjo Namagenshu | Kikusui Funaguchi "Red"- Niigata

11.

300ml

Junmai Daiginjo | Senkin, Muku "Modern"- Tochigi

45.

Tokubetsu Junmai | Hakkaisan, "Eight Peaks"- Niigata

25.

Junmai Daiginjo | Dassai "45"- Yamaguchi

40.

Junmai Daiginjo | Konteki, "Pearls of Simplicity"- Kyoto

55.

Junmai Daiginjo Nigori Dassai 45 "Otter Festival" - Yamaguchi

42.

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Draft Beer and Mead* 8

Black Lager | Orange County Brewery "Black Hops" | 5.2% ABV, 14 IBU
Hazy IPA | Brew Theory | 6% ABV, 45 IBU
Oktoberfest | Brew Theory | 5.6% ABV, 22 IBU
Mexican Lager | Orange County Brewery | 4.5% ABV, 9 IBU
Blood Orange | Brew Theory "Blood Orange" | 4.5% ABV, 10 IBU
Milk Chocolate Porter | Brew Theory | 5.6% ABV, 22 IBU
Lychee Mead | Zymarium | 4oz | 6.5% ABV

Draft Beer* 10

Belgium Tripel | Brew Theory | 10% ABV, 55 IBU
Double IPA | Brew Theory | 8.4 ABV, 65 IBU
Pumpkin Ale | Shipyard Brewing "Smash Pumpkin" | 9% ABV, 26 IBU

All beers are locally crafted here in Orlando, FL

Non-Alcoholic 5

San Pellegrino Sparkling Water
Mexican Coca Cola
Jarritos - Pineapple | mandarin | guava | lime
Something and Nothing - Hibiscus Rose | Yuzu | Cucumber

Ask about...

ZERO PROOF
COCKTAILS

NIGHTLY
DRINK
SPECIALS

TEMAKI
PAIRING
SUGGESTIONS

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LOUNGE MENU

Cucumber Sunomono Pickled cucumber - Red onions	5
Sichuan Cucumber Persian cucumbers - Honey chili garlic - Sancho pepper - Lime	7
Edamame Edamame: Choice of Truffle Salt or Honey Chili Garlic	7
DIY Bluefin Handrolls Toro sliced - wasabi - fresh nori	18
Bluefin Tuna Tasting Progression of akami, chutoro and toro tuna	36
Nigiri Moriwase Assorted chef's selection of premium nigiri	35

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