

sushipoprestaurant.com

beginnings

soups and salads, courses of hot and cold tastings

soup

Miso Soup

soy bean soup with tofu, scallions, wakame seaweed and shitake mushrooms • \$3

greens

Pop Salad

greens with cucumber, tomatoes, enoki mushrooms, and daikon sprouts with house ginger dressing • \$6

Hibachi Asparagus

grilled asparagus, garlic braised oyster and shitake mushrooms with soy glazed pea tendrils • \$8

hot tastings

Edamame

sea salt • \$4
truffle salt • \$5
sautéed garlic • \$5
sautéed shichimi pepper + garlic • \$5

Zucchini Katsu

panko fried zucchini sticks with fresh lemon zest, lemon wedge and a citrus spicy mayo • \$7

Shrimp Tempura

local Cape Canaveral shrimp and assorted vegetables with ten-tsuju dipping sauce • \$7

Hot Rock

"sear it yourself" Wagyu beef sprinkled with smoked lava salt and shiso ponzu • \$15

cold tastings

Black and White Tuna

black sesame seed seared escolar white tuna on a bed of avocado, topped with purple and green shiso, toasted garlic chips and kimchee vinaigrette • \$12

Tuna Tartare

chopped tuna with guacamole, sesame oil powder, spicy honey sauce, crème fraiche and bubu rice crackers • \$12

Hamachi Pop

shichimi pepper seared hamachi on the grill, topped with guacamole, purple and green shiso, toasted garlic and kimchee vinaigrette • \$13

Tako Salad

octopus tossed with enoki mushrooms, cucumber, chives, orange segments with a lime-kimchee dressing • \$9

Bahamian Conch Salad

sliced Bahamian conch with enoki mushrooms, cucumber chives, orange segments with a lime kimchee dressing • \$9

Scallop Hot Rock

scallops with orange oil and shiso ponzu sauce • \$13

Shishito Poppers

Japanese sweet and hot peppers stuffed with cream cheese, bacon, chives, panko fried with a wedge of lime • \$7

Hamachi Kama

check for availability
grilled yellowtail collar glazed with sweet soy, topped with toasted garlic, scallions, lime wedge and ponzu dipping sauce • \$12

Oysters

Blue Point Oysters with Vietnamese fish sauce, bird chilis and ginger gelee • \$16

Deep Fried Tuna

seared tuna in hot oil with shichimi pepper, sliced thin and topped with toasted garlic, scallions, sesame oil, and ponzu • \$12

Jalepeno Pepper Hamachi

yellowtail with diced jalepenos, fresh wasabi lime sauce, black pepper and micro cilantro • \$14

Carpaccio

Boston flounder with orange segments, micro cilantro, Hawaiian lava salt, Thai bird chilis, toasted garlic, shallots, yuzu and orange oil • \$13

Sunomono

sliced cucumbers and pea tendrils in a rice wine vinegar dressing • \$8
choice of conch, octopus or krab

Kurobuta Tacos

braised Berkshire pork belly with hoisin bbq sauce, scallions, micro cilantro, avocado and crisp greens • \$8

Buffalo Shrimp

tempura fried shrimp tossed with a citrus spicy cream sauce, blue cheese powder and pickled celery • \$12

Godzilla

tempura fried alligator, hearts of palm salad with green onion, celery leaves and radishes, citrus and togarashi remoulade • \$12

It's No Yolk

fresh cubed salmon tossed with lime juice, olive oil, shallots, thai basil with sunny side egg of sweet coconut milk and mango puree, served with seaweed rice cracker • \$13



nigiri and sashimi
2 pieces with rice and
3 pieces without rice

nigiri and sashimi

Sake • Salmon	\$4 • \$7
Maguro • Tuna	\$4 • \$7
Escolar • White Tuna	\$4 • \$6
Hirame • Flounder	\$5 • \$7
Saba • Mackerel	\$4 • \$6
Hamachi • Yellowtail	\$5 • \$8
Otoro • Fatty Tuna	\$8 • \$12
Ebi • Shrimp	\$4 • \$6

roll out!

Tekka
tuna roll • \$4

Veggie Rolls
choice of cucumber, avocado, asparagus, takuwan, yama gobo, or kampyo • \$3

Negi Hama
yellowtail with chives • \$4

Spicy Tuna
tuna tartare with scallions, spicy sesame oil, shichimi pepper, smelt roe • \$7

Coconut Shrimp
tempura shrimp with Japanese mayo, avocado, encrusted with toasted coconut and drizzled with maple kabayaki • \$7

Triple Tail
tuna, salmon, yellowtail, chipotle lime sauce, chives and smelt roe • \$7

California
real blue lump crab, cucumber, and avocado • \$7

Oviedo Chicken
tempura chicken, Japanese mayo and avocado drizzled with honey mustard • \$6

Volcano
krab with spicy mayo baked on top of a cucumber and asparagus roll \$7 • real crab \$10

Everything Bagel
sliced salmon, crème fraiche and scallions encrusted with everything spices • \$6

Ama Ebi • Sweet Shrimp	\$7 • \$9
Ika • Squid	\$4 • \$6
Hotategai • Scallops	\$6 • \$8
Horagai • Conch	\$4 • \$6
Tako • Octopus	\$4 • \$6
Idako • Baby Octopus	\$5 • \$7
Black Tobiko • Flying Fish	\$5 • \$8
Wasabi • Tobiko	\$6 • \$9

Eel Roll
eel, cucumber and toasted sesame seeds • \$7

Candy Cane
spicy tuna tartare topped with escolar white tuna and tuna, siracha hot sauce • \$13

Rainbow
tuna, escolar white tuna, salmon, and flounder atop a California roll • \$12

Low Rider
tempura shrimp, avocado, chipotle lime sauce, and chives topped with micro cilantro and sun dried tomato sauce • \$7

Hot Mess
smoked salmon, avocado and tempura flakes with maple soy, topped with baked tuna, salmon, yellowtail, flounder, spicy mayo, smelt roe, scallions and rendered bacon • \$14

Red Hots
spicy tuna tartare and avocado topped with tuna, spicy mayo, cinnamon siracha, tempura shallots and chives • \$9

Bananarama
eel, tempura flakes, lump crab and avocado, topped with sliced bananas, honey and toasted sesame seeds • \$9

Drama Queen
spicy tuna tartare and avocado, topped with hamachi, kimchee sauce and wasabi sesame seeds • \$11

Spicy Tobiko • Spicy Flying Fish Roe \$6 • \$9

Ikura • Salmon Roe \$5 • \$8

Uzura • Quail Egg \$3 • \$3

Unagi • Fresh Water Eel \$5 • \$7

Uni • Sea Urchin \$8 • \$12

Masago • Smelt Roe \$4 • \$6

Ceviche
hamachi with avocado, tempura shallots and chipotle lime sauce topped with flounder, siracha hot sauce, micro cilantro, Hawaiian pink salt and a wedge of lime • \$14

Yee-haw!
seared wagyu beef with avocado, toasted peanuts, chives and peanut hoisin sauce • \$7

Anaconda
tempura shrimp, Japanese mayo, topped with eel, avocado, kabayaki sauce, crème fraiche and black sesame seeds • \$12

Black Widow
soft shell crab tempura with avocado, asparagus, scallions, smelt roe, yuzu tartar sauce topped with black sesame seeds and siracha hot sauce • \$9

Choleste-roll
bacon, avocado, crab meat roll tempura fried, topped with baked conch, spicy mayo, smelt roe, crème fraiche and chives. • \$13

Lobster and Almonds
tempura lobster, avocado, asparagus, smelt roe, yuzu tartar sauce, encrusted with toasted almonds • \$9

Key Lime
spicy tuna tartare with asparagus, encrusted with tempura flakes, topped with escolar white tuna, lime and coconut sauce • \$12

moriawase
chef's daily assortment
of the freshest fish

moriawase

Sashimi
an assortment of all daily fish served with imported soy and fresh wasabi • \$29

Sushi and Sashimi
an assortment of sashimi and nigiri with imported soy and fresh wasabi • \$33

kitchen
grilled, pan seared, baked

kitchen

Free as a Bird
free range chicken breast with baby bok choy and red peppers, kaffir Jasmine rice, teriyaki gastrique • \$16

Umami Steak
sous vide flat iron waygu with shichimi pepper sauce, braised Swiss chard, parsnip puree, chili and chive oil • \$26

3 Little Pigs
pork chop with fuji apple chutney, pork belly demi-glace, bacon brussel sprouts • \$18

happy endings
house made sweets, ice creams and sorbet

happy endings

Apple Fritters
Chinese 5 spiced apple fritters, cinnamon whipped cream cheese, maple ginger ice cream and candied bacon • \$7

Peanut Butter and Jelly Sorbet
grape sorbet made table side with liquid nitrogen, topped with whip cream, peanut butter powder, fresh grapes • \$8

Omakase
red hots roll, jalepeno pepper hamachi, assorted nigiri and sashimi served with imported soy and fresh wasabi • \$35

Dark and Smoky Salmon
hoisin and pistachio glazed salmon block, slow cooked purple potatoes, butter poached asparagus and smoked salmon with a jalapeno noodle • \$21

F.O.B.
fresh off the boat catch with red curry coconut sauce, grilled zucchini and glazed pea tendrils, celery root puree with yuzu lime air • \$23

P.M.S.
peanut butter, molten chocolate, salted caramel ice cream • \$7

Pina Banana
Chiquita banana rolled with a Vietnamese crispy spring roll skin, coconut noodle, honey, and served with toasted coconut ice cream • \$7

Ice Cream
salted caramel, maple ginger, green tea, toasted coconut \$3 per scoop/tasting • \$8

Chef's Omakase
multicourse tasting menu created personally by chef Chau, designed for those who want to leave everything to the chef. available only by preorder • \$69/per person 2 person minimum

Harvest Duck
seared duck breast with braised pumpkin, toasted marshmallow foam, mushrooms, green beans, almonds, fresh cranberry reduction • \$26

Espresso • \$3

Cappuccino • \$4



parties of 6 or more are subject to gratuity.

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