

HANDCRAFTED CULINARY COCKTAILS

GINGER CUCUMBER SAKETINI

\$16

Cucumber premium sake, Tito's vodka, fresh cucumbers, St. Germain, freshly grated ginger, freshly squeezed lime juice, and homemade simple syrup.

YUZU MULE

\$16

Melon liqueur, absolut citron, yuzu juice, homemade ginger beer, topped off with ginger soda

MATCHA GIN FIZZ

\$16

Bombay sapphire gin, premium matcha powder, blue agave syrup freshly squeezed lime juice. Topped off with soda water.

CHILI PINEAPPLE YUZU SOUR

\$16

Cucumber premium sake, bombay sapphire gin, freshly squeezed lime juice, blue agave syrup, House made pineapple syrup, dehydrated sichuan peppers, and aquafaba.

NANAMI

\$16

Bombay sapphire gin, freshly squeezed lime juice, maraschino liqueur, homemade cardamom lemon grass syrup, and egg white

WHISKEY COOLER

\$16

Japanese whiskey, yuzu juice, fresh basil leaves, cucumber slices, and blue agave syrup

CLASSIC COCKTAILS

OLD FASHIONED

\$14

Makers Mark bourbon whiskey, angostura, bitters, and a sugar cube.

MANHATTAN

\$14

Makers Mark bourbon, angostura bitters, and sweet vermouth.

SIDECAR

\$15

Cognac, triple sec, freshly squeezed lime juice, blue agave syrup. Served with a glass rimmed with sugar

WHISKEY SOUR

\$14

House whiskey, freshly squeezed, lime juice simple syrup, and egg whites (optional)

NEGRONI

\$14

Bombay Sapphire gin, campari, sweet vermouth

APEROL SPRITZ

\$15

Aperol, prosecco, and a splash of soda.



GIN AND TONIC

HENDRICKS

\$16

Hendricks gin, macerated in cucumber, pink peppercorn with tonic water

TROPICAL HENDRICKS

\$16

Hendricks gin, fresh pineapple chunks, cucumber slices pink peppercorn, and angostura bitters with tonic water.

TANQUERAY NO. 10

\$16

Tanqueray no. 10 gin, Strawberry slices, apple slices, Lavender tea, fresh rosemary, and tonic water

SIGNATURE COCKTAILS

GINGER PEAR MARTINI

\$15

Absolute Pear Vodka, ginger canton Liqueur, Pear nectar & freshly squeezed lime juice

LYCHEE MARTINI

\$15

Absolute vodka, St. Germain elderflower liqueur, lychee puree, and freshly squeezed lime juice

RUBY MULE

\$15

Absolute ruby red vodka, house-made ginger beer, and grapefruit juice.

GIN SMASH

\$15

Tanqueray gin, basil, cucumber, mint, freshly squeezed lime juice, and a splash of tonic water.

PASSION SPRITZ

\$16

Aperol, freshly squeezed lime juice, passion fruit puree, house rose, and a splash of club soda

ST. GERMAIN SUMMER CUP

\$16

St. Germain, Bombay Sapphire, sweet vermouth, fresh cucumbers, strawberries, citrus, and homemade ginger beer.



AQUA SPECIALTY SUSHI ROLLS

VOODOO ROLL \$20

Tempura shrimp, crab mix pickled jalapeno topped with blackened tuna Masago, tempura crunchies, green onion, and eel sauce

OCEAN ROLL \$23

Tuna, salmon, yellowtail, avocado, radish, and mint wrapped with sesame paper with a sriracha sweet chili sauce

JUMANJI ROLL \$22

Crab mix, eel, and cream cheese, tempura fried and topped with spicy mayo, masago, sweet soy, and green onion

BLACK SPIDER ROLL \$20

Soft shell crab, cream cheese, spicy tuna, topped with unagi black tobiko

THE CHEF ROLL \$21

Tempura shrimp, salmon, crab meat, radish, avocado, yamagobo, soy paper topped with seared albacore, fresh jalapeños Yuzo salsa

DRAGONFLY ROLL \$20

Spicy tuna, tempura crunch, crab mix topped with peppered tuna, avocado, wasabi sesame seeds, green onion sweet soy

JAGUAR ROLL \$22

Spicy tuna, spicy salmon, cream cheese, jalapeno, black and orange tobiko with a spicy peanut miso sauce

PHAT ROLL \$22

Eel, cucumber, yamagobo, avocado (seasonal) and topped with stone crab meat, sweet soy, green onions and sriracha sauce

TRUE DRAGON ROLL \$20

Tempura shrimp, spicy tuna mix, avocado, topped with Japanese BBQ unagi and spicy mayo (torched)

BOSS ROLL \$22

Albacore tuna, Hamachi, cucumber topped with salmon, tuna, wasabi sesame, green onions

RED DRAGON \$20

Tempura shrimp, avocado, Hamachi, topped with spicy tuna sriracha sauce (mildly spicy)

MA-MA MIA ROLL \$19

Tuna, salmon, cilantro, avocado, topped with black Angus beef, torched with spicy peanut sauce and sweet soy (torched)

AKAI ROLL \$21

Hamachi, salmon, cilantro, cucumber, Spicy tuna, sweet soy black tobiko (smoked)

CHERRY BLOSSOM \$17

Avocado, Hamachi, crab mix topped with tuna, masago

GODZILLA ROLL \$25

(Seasonal) tempura lobster, cream cheese topped with black Angus beef and Hamachi, and spicy teriyaki sauce (torched)

AQUA'S BEST \$22

Spicy tuna, crab mix, cream cheese, panko deep fried, topped with crispy bacon and shrimp dynamite (smoked)

VEGETARIAN OPTIONS

AVOCADO HEAVEN \$12

Avocado inside avocado outside

KAPPA ROLL \$10

Cucumber (maki)

VEGGIE ROLL \$14

Kale, shredded carrots, yamagobo, cucumber and cream cheese wrapped with rice paper and topped with spicy

VEGGIE LOVER \$12

Tempura mix vegetables (soy paper or nori)

SALAD ROLL \$13

Kale, avocado, & cucumber radish, soy wraps



Prices in USD; 12.5% General Sales Tax Included
WIFI: Caribeville Guest Password: populationhappy
18% gratuity will be applied to tables of 6 or more

URAMAKI ROLLS (RICE OUTSIDE)

A TEMPURA SHRIMP ROLL

\$16

Tempura fried shrimp, cucumber, avocado (seasonal), yamagobo

CALIFORNIA ROLL

\$18

Crab mix, avocado (seasonal), cucumber, masago, sesame seeds

SPICY TUNA ROLL

\$18

Spicy tuna, radish, cucumber, avocado (seasonal), Yamagobo

RAINBOW ROLL

\$17

Crab mix, avocado, cucumber, topped with tuna, salmon, albacore, shrimp, avocado (seasonal)

SEXY TUNA

\$16

Tuna, cream cheese and avocado (seasonal) topped with tuna, spicy mayo

SPICY SALMON ROLL

\$18

Spicy salmon, radish, cucumber, avocado (seasonal), Yamagobo

TAAKI ROLL

\$18

Tataki tuna, avocado (seasonal) and cucumber topped with stone crab meat, sweet soy, green onions and sriracha sauce

SEXY SALMON

\$18

Salmon, avocado (seasonal) and cream cheese topped with salmon, spicy mayo and black tobiko

MAKI (RICE INSIDE)

SPIDER ROLL

\$18

Tempura soft shell crab, cream cheese, Yama gobo, avocado (seasonal)

SAKE MAKI

\$16

Salmon

PHILLY ROLL

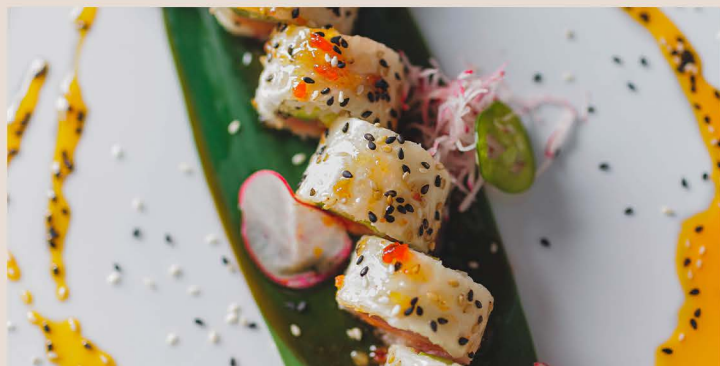
\$15

Salmon, cream cheese, avocado (seasonal), sesame seeds

NEGI HAMACHI

\$17

Yellow tail, green onions



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FUSION DISHES

TROPIC-POKE SALAD \$28

Salmon, tuna, avocado, pineapple dice, cilantro, ginger, sesame oil, mango ponzu sauce, radish, sesame seeds green onions, and jalapeños

TRADITIONAL POKE BOWL \$25

Tuna, salmon, hamachi, albacore, avocado, green onions, sesame oil, soy sauce, yuzo

TRUFFLE ALBACORE \$20

Sliced albacore tuna, green onion, garlic chips, caramelized onion, drizzled with truffle soy sauce

MANGO PONZU HAMACHI \$20

Sliced Hamachi sashimi with mango jalapeño salsa in a ponzu sauce

ALBACORE CRUDO \$21

Sliced albacore tuna sashimi on a habanero onion and carrots crudito, dehydrated jalapeño, and radish

MIX TIRADITO \$28

Hamachi, albacore, yuzu, sesame oil, chopped jalapeno, radish, kale, garlic chips

TUNA CRISPS \$20

Tuna slices with crunchy carrots chips topped with peanut miso sauce and cilantro

SASHIMI PLATER \$42

Salmon, tuna, hamachi, albacore (2 slices of each)

UMAKI EEL \$19

A twist to the traditional eel on rice, eel, and tamago on sushi rice with 5-spice eel sauce

RAINBOW PONZU BOWL \$32

Sliced sashimi assorted fish with mango and yuzu ponzu sauce

NAMA HARUMAKI \$22

2 sushi spring rolls with spicy tuna and spicy salmon, radish, cilantro, avocado, cucumber

NIGIRI/SASHIMI 2 PIECES

TUNA \$7

SALMON \$8

HAMACHI \$8

EEL \$7

ALBACORE \$8

AVOCADO \$5

SHRIMP \$8

BLACK ANGUS BEEF \$8

TAMAGOYAKI \$6

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STARTERS

EDAMAME (GF, DF, V, Vegan) **\$9**
Whole soybeans pod sprinkled with kosher salt

SPICY EDAMAME (GF, DF, V, Vegan) **\$11**
Whole soybeans pod tossed in a spicy garlic soy reduction

BRUSSELS SPROUTS **\$17**
Fried Brussels sprouts with granny smith apple slices cheese and grated Oaxaca mole cured egg yolk

MISO SOUP (GF, DF) **\$9**
Classic miso soup with tofu, carrot string, wakame seaweed, and green onions

VEGETARIAN MISO SOUP **\$8**
(GF, DF, V, Vegan)
Kombu dashi miso soup, tofu, wakame seaweed, Bok choy, mushrooms, and cilantro

SPICY SALMON MISO SOUP (GF, DF) **\$14**
Fermented miso paste, dashi, ginger, garlic, and chili broth with salmon, Bok choy, carrots, seaweed, and green onion

CREAMY MEXICAN STREET CORN SOUP **\$12**
Topped with cotija cheese, cumin cream, sliced jalapenos, cilantro, and smoked bacon (Can be vegetarian served without the bacon)

SEAWEED SALAD (GF, DF, V, Vegan) **\$12**
Japanese seaweed salad over carrot strings

KIM CHI **\$12**
Consists of saluted and fermented cabbage, green onions, ginger, white onions and garlic chili

GRILLED SHRIMP SALAD (GF, DF) **\$20**
Cajun spiced shrimp mixed with organic greens, mango with a dash of chili pepper cherry tomatoes, candied pistachios, pickled red onion, and a pineapple mint vinaigrette

OCTOPUS SALAD (GF, DF) **\$22**
Local octopus charred and then grilled served with crispy capers, butter lettuce, cherry tomatoes, Hawaiian kiawe smoked sea salt dukka, and a chermoula

SHRIMP DUMPLINGS (DF) **\$19**
Homemade shrimp shumai dim sum style dumplings, masago, chili oil needle ginger green, onion mint radish salad, and smoked jalapeno soy sauce

BLACK ANGUS GYOZAS **\$18**
Ground black Angus steak, green onion, garlic sesame oil mixed and wrapped in wonton wrappers, pan seared then steamed and served with a chili soy dipping sauce (If requested, DF)

PORK BELLY BITES (GF, DF) **\$19**
Slow-cooked pork belly bites lightly fried then tossed in sweet chili soy along with sliced jalapeño, green onions, fried garlic flakes, and minced ginger. Side of shaved carrots and cabbage slaw

RIBS (GF, DF) **\$20**
Indonesian adobo marinated baby back ribs dusted with a Chinese spiced sugar salt crust, pineapple citrus teriyaki, and a petite hearts of palm salad

LOBSTER KARAAGE **\$MARKET**
Lobster marinated with soy sauce, sweet marin, garlic and ginger floured and deep fried. Served over a bed of lettuce and a green onion soy dipping sauce

LOBSTER SHUMAI **\$MARKET**
Spiny lobster shumai lightly fried then topped with masago, served with garlic soy



GF= Gluten Free DF= Dairy Free V= Vegetarian
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ENTREES

WASABI MAHI OR GROUPER (GF) \$32

Mahi or grouper fillet glazed with honey Dijon and crusted with crushed wasabi peas served on green onion garlic mashed potato and a side of grilled asparagus drizzled with a yuzu beurre

JAPANESE CRACKER-CRUSTED SNAPPER (DF, GF) \$32

Fillet seasoned and crusted with Japanese rice crackers, shallowly fried, and drizzled with a garlic chili soy glaze served on top of egg rice and wok market fresh vegetables

TERIYAKI SALMON (DF, GF) \$36

Sweet soy and sesame marinade salmon grilled and served with coconut white rice and fresh shaved salad with yuzu vinaigrette

MONGOLIAN SHRIMP (DF) \$32

Shrimp, bell pepper, broccoli, garlic, ginger, crushed pepper, green onion slices, and hoisin sauce simmered served over egg and edamame fried rice served with fresh chili

SEAFOOD FEAST FRIED RICE (DF) \$MARKET

Octopus, chopped market veggies, and egg tossed together in a wok topped with tempura fried shrimp, green onions, and sesame seeds

GENERAL TSO'S CHICKEN (DF) \$20

A perfect combination of sweet, savory, spicy and tangy crispy Chinese chicken bites served with a side of white rice and steamed broccoli

BEEF AND BROCCOLI (DF, GF) \$26

Steak and broccoli stir fry with a garlic chili oyster sauce served with coconut white rice (Add Kimchi \$8)

RING OF FIRE STEAK (GF) \$58

8oz filet mignon smothered in garlic chili then grilled to desired temperature, served over garlic potato puree and kimchi

ADOBO STEAK (DF, GF) \$56

8oz filet mignon marinated in Asian adobo, grilled to the desired temperature, served over egg fried rice with edamame and wilted Bok choy (Add Kimchi \$8)

RIBEYE \$69

Grilled black Angus steak with Sean's spice rub caramelized onion served with a side of veggie stir fry noodles and a truffle demi glaze

SWEET AND SOUR PORK (DF, GF) \$26

Fried pork, bell pepper, onion, ginger, garlic, and rice noodles tossed in a sweet and sour sauce, topped with green onions (Add Kimchi \$8)

PORK BELLY BOWL \$26

Thin sliced braised pork belly served over egg rice along with green onions and fried galic flakes

VEGETARIAN STIR FRY (DF, GF, Vegan) \$18

Fresh market veggie stir-fried and tossed with a hoisin soy sauce served with coconut white rice and topped with green onions and fried tofu

ASIAN STYLE SPAGHETTI \$24

Spaghetti pasta, Bok choy, and bell pepper tossed in garlic, butter, oyster, garlic chili sauce, and hoisin topped with protein of choice (Add chicken 8) (Add shrimp 10)

DRUNKEN NOODLES (DF, GF) \$30

Broad rice noodles stir-fried with boneless pork loin, shrimp, guy lan, basil, garlic, black pepper, red bell peppers soy, and fish sauce

THAI STYLED SWEET CHILI LOBSTER TAIL \$MARKET

Pan-seared lobster tail glazed with Thai-styled sweet and spicy chili sauce served with shrimp fried rice

ASIAN LOBSTER STIR FRIED \$30

Lobster meat tossed in spaghetti pasta with red bell peppers, bok choy, hoisin and oyster sauce combined and topped with sesame seeds and green scallions



DESSERTS

PISTACHO BUTTER CAKE \$12

Warm butter and honey cake topped with pistachio nuts and honey

LEMON GRASS CREME BRULEE \$12

A creamy lemon grass infused egg custard topped with caster sugar and torched till caramelized, topped with sesame seed brittle and sliced fruits

CAYE LIME PIE \$12

Ginger snapp crust filled with lime cream filling topped with a citrus turmeric layer and meringue drizzled

MATCHA PANNA COTTA \$14

Fresh cream and milk with matcha tea served chilled and topped with a blueberry citrus coulis



COFFEE MENU

Espresso \$5

Bon Bon espresso \$6

with condensed milk

Café con Leche \$6

Coffee with steamed milk foam

Cappuccino \$8

Espresso, Steamed milk, topped with cinnamon

Irish Coffee \$12

Espresso, Irish whiskey, sugar, whipped cream

Mexican Coffee \$15

Espresso, Patron Café tequila, sugar whipped cream

Espresso Martini \$15

Freshly brewed espresso, Vodka, Coffee Liqueur and sugar syrup



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