



WINTER PARK VILLAGE
510 Orlando Avenue #104
Winter Park, Florida 32789

SOKORI



SUSHI BAR

COLD TASTINGS

- Truffle Tuna 24** ★
flash-fried tuna, bubu arare, topped w/ shiitake cream & truffle oil
- Tuna Kobachi 22** Ⓜ
diced tuna tossed in kobachi sauce, avocado, cucumber & scallions
- Salmon Tataki 16** Ⓜ
seared salmon, fried garlic, serrano peppers & ponzu
- Salmon Tasting 18** Ⓜ
snow crab wrapped w/ salmon, tobiko, scallions, topped w/ ginger soy dressing & miso sauce
- Hamachi Crudo 18** Ⓜ
sliced hamachi, green apple mango salsa, yuzu tobiko kimchi vinaigrette & shallot oil
- Spicy Tuna Tacos 16** Ⓜ
spicy tuna, avocado, pickled cucumber, shiitake cream, sour cream, micro greens & chef's hot sauce

HOT TASTINGS

- Gyoza 8**
ground beef dumplings served fried OR steamed
- Rock Shrimp 15**
tempura battered rock shrimp, tossed w/ house chili sauce, pickled serrano peppers & micro greens
- Mixed Tempura 12**
tempura battered vegetables & shrimps
- Lobster Fireball 15**
battered & fried blend of lobster meat, jalapeño cream cheese, togarashi, served w/ chef's hot sauce
- Crispy Pork Belly 16** ★
cinnamon-soy pork belly, pickled cabbage & spicy dill chips
- Hamachi Kama 17**
grilled yellowtail collar served w/ baby greens & spicy ponzu sauce
-please allow extra time to prepare-
- Ika Yaki 16** ★
whole grilled squid served w/ teriyaki sauce
-please allow extra time to prepare-

BENTO BOX 33

Choice of any 2 **different** entree combinations
Served w/ miso soup, ginger salad, gyoza & rice *no substitutions

- | | | |
|-------------------|---------------------|-----------------|
| Sashimi Ⓜ | California B Roll Ⓜ | Bulgogi |
| Nigiri Ⓜ | Steak Teriyaki | Chicken Katsu |
| Spicy Tuna Roll Ⓜ | Salmon Teriyaki | Shrimp Tempura |
| Mexican Roll Ⓜ | Chicken Teriyaki | Chicken Tempura |

Ⓜ - contains raw fish ★ - public favorite

SPECIALTIES

Served w/ Rice & Miso Soup (Substitute for salads | 3)

- Chicken Katsu 25**
crispy panko-crust chicken breasts served w/ katsu sauce
 - Bulgogi 30** ★
grilled thinly sliced house marinated ribeye served w/ sweet sauteed onions
 - Pork Belly Nabe 30** ★
cinnamon-soy pork belly, crispy rice, pickled vegetables, furikake & egg yolk
 - Tempura**
tempura-battered vegetables & choice of protein served w/ ginger dashi broth
- Chicken 25 Shrimp 27 Vegetables 18

GREENS / SOUPS

- House Salad 7**
spring mix, grape tomatoes, cucumber, served w/ ginger dressing
- Seaweed Salad 6**
tossed w/ sesame & pepper
- Edamame 6**
sea salt, spicy OR garlic butter
- Brussel Sprouts 12**
peach-balsamic vinaigrette & togarashi
- Tempura Avocado 12**
served w/ house sauce
- Miso Soup 4**
tofu, wakame, & green onions
- Clear Broth Soup 4**
daikon-dashi broth w/ mushroom, krab, green onions & tempura flakes
- Kimchi 6**
nappa cabbage spicy pickled vegetable mix

HIBACHI

Mixed vegetables, noodles, fried rice & choice of protein(s)
Paired w/ white sauce & ginger sauce
Served with Miso Soup OR Salad

- | | | |
|------------|------------|------------|
| Chicken 25 | Steak 28 | Shrimp 27 |
| Salmon 26 | Scallop 30 | Lobster 35 |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.
Parties of 6 or more are subject to gratuity.

NIGIRI(2 pieces) / **SASHIMI**(3 pieces)

Akami <i>Lean bluefin</i>	12 18	Maguro <i>Tuna</i>	10 15
Sake <i>Salmon</i>	6 9	Unagi (cooked) <i>Freshwater eel</i>	8 12
Amaebi <i>Sweet shrimp</i>	8 12	Hotate <i>Scallop</i>	8 12
Chutoro <i>Medium fatty bluefin</i>	14 21	Escolar <i>White tuna</i>	7 10
Hamachi <i>Yellowtail</i>	10 15	Ika <i>Squid</i>	5 8
Ebi (cooked) <i>Steamed shrimp</i>	5 8	Ikura <i>Salmon roe</i>	10 15
Otoro <i>Fatty bluefin</i>	16 24	Tamago (cooked) <i>Egg omlete</i>	14 6
Whitefish <i>Seasonal</i>	8 12	Tako <i>Octopus</i>	8 12
Tobiko <i>Flying fish roe</i>	6 9		

All options served raw unless noted as (cooked)

MAKI

Dragon Skin 14

california roll topped w/ eel, avocado & eel sauce

Rainbow 16 (R)

california roll topped w/ tuna, salmon, yellowtail, escolar & avocado

Ichiban 13 (R)

spicy salmon, cucumber, topped w/ avocado, tobiko tempura flakes, garlic, miso & eel sauce

Ceviche Roll 17 (R)

yellowtail, cucumber, fried garlic, red miso, topped w/ Japanese madai, avocado, micro cilantro, chef hot sauce & lime juice

Mango Tango 13

shrimp tempura, snow crab salad, mango, avocado, cucumber & masago

Sweetheart 16

coconut shrimp, mango, cream cheese, topped w/ snow crab salad, served w/ apricot sauce & eel sauce on the side

Bubbalicious 14

shrimp tempura, cream cheese, topped w/ steamed shrimp, avocado, scallion & eel sauce

Orlando 21 (S) (R)

tempura lobster, masago, asparagus, scallion, cucumber topped w/ tuna, salmon, avocado & ginger scallion oil

Rock and Roll 15 (S) (R)

shrimp tempura, takuan, snow crab salad, topped w/ salmon, scallion, thinly sliced lemon & honey-wasabi sauce

Triple Tail 12 (R)

tuna, yellowtail, salmon, avocado, ginger scallion oil, wrapped w/ soy paper

B-52 16

shrimp tempura, miso garlic, takuan, cucumber, topped w/ eel, steamed shrimp, avocado, furikake & eel sauce

Heat 16 (S) (R)

spicy tuna, fried onions, cucumber, avocado, topped w/ torched butterfish, serrano peppers & chef's hot sauce

Hokkaido 18 (R)

shrimp tempura, cucumber, avocado, topped w/ scallops, apple cucumber salsa & bubu rice

Twin Dragon 18 (S) (R)

tempura eel, takuan, avocado, red miso topped w/ torched escolar, salmon & chili vinaigrette

MORIWASE

Chef's assortment of daily catch (may contain raw options)
Served w/ Japanese soy sauce, fresh wasabi & miso soup

Fusion: Chef's individual toppings & condiments | 5

Sashimi 42

assortment of 15 pieces

Nigiri 37

assortment of 9 pieces

Chirashi 33

Chef's selection of sashimi & toppings
served bed over sushi rice

OMAKASE

Nigiri Tasting 90

Chef's selection of 10 seasonal nigiri
piece-by-piece ending with miso soup

Traditional Tasting MKT

Multiple course experience consisting of
unique chef selections

All options served at sushi bar only.

One week advance reservation required (2 guests minimum)

Mexican 11

shrimp tempura, avocado, cream cheese,
serrano peppers, topped w/ masago

Popeye 16

steamed shrimp, snow crab salad, avocado, baby spinach,
wrapped w/ rice paper top w/ eel sauce

Bluto 18 (R)

snow crab salad, spicy tuna, cucumber, baby spinach,
fried garlic, wrapped top w/ rice paper, salmon,
tobiko & tamarind vinaigrette

Snow White 17 (R)

spicy tuna, masago, scallion, avocado, topped
w/ snow crab salad

Torch-a-Maki 16 (S) (R)

spicy crawfish, asparagus, topped w/ torched
cajun-mayo white fish

Ultimate Spicy Tuna 17 (R)

spicy tuna, cucumber, topped w/ tuna, avocado & tobiko

Mount Fuji 16 (R)

spicy crawfish, crispy rice, topped w/ spicy tuna,
serrano peppers, tobiko & egg white sauce

Tiburón 21 (S) (R)

tuna, avocado, tempura flakes, topped w/ diced spicy tuna
kobachi & scallions

OMG 17 (S) (R)

yellowtail, asparagus, cucumber, cilantro, topped
w/ tuna, salmon, mango & house sauce

Salmon Sambal 15 (R)

spicy tuna, takuan, avocado, topped w/ torched salmon
& spicy sambal sauce

VIP 22 (S)

snow crab, asparagus, topped w/ torched ribeye steak,
shiitake cream, eel sauce & truffle oil

Spicy Mango Lobster 30 (S)

snow crab salad, cucumber, avocado, topped w/ mango,
coconut lobster, eel sauce & egg white sauce

Otoro 22 (R)

spicy tuna, fried shallots, cucumber, avocado,
topped w/ otoro bluefin & chili vinaigrette

Spicy Basil Roll 17 (R)

spicy tuna, cucumber, fried garlic topped w/ yellowtail,
avocado, mango vinaigrette and basil

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