

MOODY TONGUE

— SUSHI —

BRUNCH

MATCHA CINNAMON BUN • \$8

VANILLA CREAM CHEESE FROSTING, MATCHA

MAPLE BUTTER JAPANESE PANCAKES • \$14

FLUFFY PANCAKES WITH
TORCHED MAPLE BUTTER

JAPANESE CHILAQUILES • \$18

TORTILLA CHIPS, ŌRA KING SALMON,
SOY MARINATED RAMEN EGG, SHISO SALSA VERDE,
COTIJA CHEESE, MICRO CILANTRO

ŌRA KING SALMON

AVOCADO CHALLAH TOAST • \$24

TOASTED CHALLAH, AVOCADO, ŌRA KING SALMON,
CHILI CRISP, RED ONION, CAPERS

**WILD MUSHROOMS WITH
SLOW BRAISED DAIKON • \$27**

ENOKI, SHIITAKE, MAITAKE AND KING
TRUMPET MUSHROOMS WITH TRUFFLE
OVER BRAISED MISO GLAZED DAIKON

SALMON DONBURI • \$29

ŌRA KING SALMON, IKURA, CHILI CRISP,
SOY MARINATED RAMEN EGG, SUSHI RICE

TRADITIONAL JAPANESE BREAKFAST • \$30

SEARED ŌRA KING SALMON, TOMAGO,
MISO SOUP, BUTA SAUSAGE, TOFU HIYAYAKKO,
PICKLED SEASONAL VEGETABLES, SUSHI RICE

COCKTAILS • \$16

PILSNER MIMOSA

FRESH SQUEEZED CLEMENTINE JUICE,
APERITIF PILSNER

SHIMIZU WHITE PEACH BELLINI

JAPANESE WHITE PEACH, TOASTED RICE LAGER

GOKURI GRAPEFRUIT PALOMA

JAPANESE GRAPEFRUIT, 818 BLANCO TEQUILA,
LIME, JALAPEÑO SALT

TOKYO BLOODY MARY

FLAVOR BOMB CHERRY TOMATO, HAKU VODKA,
TABASCO, SALT

YUZU MARGARITA

YUZU, 818 REPOSADO TEQUILA,
ALMA FINCA, LIME

COFFEE & TEA

**HAMASHO, ETHIOPIA
SEY SPECIAL PREPARATION**

DRIP \$6 • ICED \$7 • POUR OVER \$11

HOJICHA GREEN TEA OR OOLONG TEA

TEA KETTLE • \$20