Pair Craft Beer and Sushi at this Hidden Omakase

It's worth the trip on the Brightline

MATT MELTZER
5 HOURS AGO



Photo courtesy of Moody Tongue

It is not often that we can be beckoned onto the Brightline for a 70-minute train ride for dinner. But the prospect of pairing two of my favorite things – sushi and craft be – seemed too good to pass up. And so I found myself behind a nondescript maintenance door at the West Palm Beach Hilton, stepping into a cold room filled w

'90s R&B to experience Moody Tongue, an omakase-and-craft beer pairing experience popular among the Palm Beach in-the-know.

Sake and cocktails have long been popular accompaniments to chef's choice sushi menus. But aside from the occasional Sapporo, rarely did you find beer served alongside an omakase. Moody Tongue changes that, pouring beer that would be spectacular on its own with every few courses and explaining why it works so well. you love beer and sushi, or love beer and kinda like sushi, or love beer and just eat sushi when other people are, you're gonna love this place. And of all the restaurant I've been to in the 561, this one is most worth the ride.

We've got more omakase spots in Miami than reliable car mechanics. Why should I go two counties away?

Because travel opens your mind, son! Also, because not one of the 762 omakase counters in Miami-Dade does a craft beer pairing with beer they brew themselves. Moody Tongue's lead brewer Jared Rouben is also the co-owner, so he crafted eac brew to complement flavors found on a sushi menu. Each season's food offerings a based on the beers, not the other way around. And once you have this experience once, you'll want to bring every beer lover you know.

The scene: Moody Tongue isn't easy to find. Its host stand is in the Hilton lobby, ju across from reception. And the front door looks like it could be a maintenance close you didn't know better. Once inside, you're greeted in a large, black-walled room where air conditioning and Keith Sweat songs fill the air, giving you a little middle school dance nostalgia while you dine. Because it's in a conference hotel, you'll find people eating alone at the counter, making for an opportune occasion to make som new friends. You'll also find a good contingent of professional colleagues with badg on, splurging with their expense accounts.

What to eat and drink:





Photo by Matt Meltzer

Whatever they tell you. Moody Tongue offers 8-course and 13-course menus, usua
including some riffs on madai, Ora King salmon, otoro, akami, A5 wagyu, and desse
For every two dishes, Moody Tongue pours you a different beer to pair with them. T
beers are tastes, not full 12-oz. pours, so this isn't just your sophomore year pregar
with better food. Much like wine or sake tasting, it's meant more for the flavor than
intoxication.

Menus vary, but the new winter menu drops November 19 and kicks off with tuna tartare paired with a yuzu lager. Other courses include spiny lobster gunkan paired with Asian pear saison; Ora King salmon with tomato and cucumber paired with sudachi lager; madai with Florida orange zest paired with orange blossom Belgian blonde; and botan ebi with crispy ginger paired with a raspberry-cherry Berliner Weisse.

Don't miss: Takeaway beers in the Provisions market in the Hilton lobby. The beer i some of the best craft stuff in South Florida, but since the brewery is in Chicago, th is your only way to get some to go.

Perfect for: Special occasion destination dining; beer lovers

Expect to pay: 8 courses is $95 (5 pm only); 13 courses is $185

How's the parking? Valet at the Hilton and Moody Tongue validates it free.

@moodytonguesushi // 600 Okeechobee Blvd., West Palm Beach

← Previous

Discussion about this post

Comments Restacks



Write a comment...

© 2026 The Leftovers Miami · Publisher Privacy · Publisher Terms
Substack · Privacy · Terms · Collection notice
Substack is the home for great culture