

Brewmaster's
TASTING MENU

Our utmost omakase experience showcasing a unique combination of Chef Hiromi's specialties with Brewmaster Jared's curated beer pairing

THIRTEEN COURSE TASTING MENU

\$160

CURATED BEER PAIRING

\$65

CHEF HIROMI'S SELECTIONS

SPECIALTY NIGIRI

10 pieces of Chef Hiromi's specialty nigiri
\$115

TRADITIONAL NIGIRI

10 pieces of nigiri dressed with wasabi and soy sauce
\$75

NIGIRI

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|---|------|
| HAMACHI <i>Yellowtail</i> | \$8 |
| GARLIC AKAMI <i>Bluefin Tuna</i> | \$9 |
| ORANGE ZEST MADAI <i>Sea Bream</i> | \$9 |
| IKURA <i>Salmon Roe</i> | \$9 |
| BOTAN EBI <i>Sweet Jumbo Shrimp</i> | \$9 |
| GINGER SALMON <i>Ora King Salmon</i> | \$10 |
| CHUTORO <i>Bluefin Medium Fatty Tuna</i> | \$12 |
| OTORO <i>Bluefin Fatty Tuna</i> | \$15 |

RESERVE NIGIRI

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|---|------|
| TORCHED WAGYU <i>A5 Miyazaki Ribeye</i> | \$16 |
| HOKKAIDO UNI <i>Sea Urchin</i> | \$19 |
| KAMA TORO <i>Bluefin Fatty Tuna Collar</i> | \$25 |
| WAGYU, TUNA, CAVIAR | \$30 |
| UNI, SHRIMP, CAVIAR | \$30 |

TACOS*

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|--|------|
| SPICY TUNA calabrian chili spicy mayo, sesame, scallion | \$10 |
| NYC BAGEL salmon, yuzu cream cheese, tomato, red onion, capers | \$11 |
| CRUNCHY SHRIMP calabrian chili spicy mayo, avocado, tempura flakes | \$12 |
| TACO SELECTION one of each taco | \$29 |

3G OSSETRA CAVIAR BUMP \$30

**MOODY
TONGUE**

SUSHI

SMALL PLATES

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|---|------|
| BLOODY MARY OYSTER Totten oyster, tomato oil, pickled celery, bonito | \$6 |
| SOY DASHI OYSTER Totten oyster, spicy daikon, chives, lime | \$6 |
| CUCUMBER SALAD* garlic, bonito, chili crisp | \$9 |
| EDAMAME 🌱 soy dashi, truffle sauce | \$11 |
| GYOZA* pork & shrimp, chili crisp, crispy shallot, scallions | \$14 |
| TRUFFLE GYOZA* 🌱 shiitake, maitake, porcini, sunflower seeds, bok choy | \$14 |
| BOK CHOY SALAD* greens, lotus root chips, asian pear, crispy broccoli, tomato, creamy sesame dressing | \$17 |
| TUNA TARTARE* akami tuna, ponzu, bonito, scallion oil, rice crackers | \$26 |
| TORCHED WAGYU LETTUCE WRAPS* tofu, ginger, edamame, black garlic hoisin sauce | \$28 |

CRUDOS

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|--|------|
| FLUKE CRUDO ponzu, scallion, shiso, fried shallot, hot rice oil | \$20 |
| SALMON CRUDO lemon, sea salt, evoo, chives, wasabi | \$20 |
| HAMACHI CRUDO ponzu, pickled red chili, key lime jelly, chives, evoo | \$20 |
| AKAMI CRUDO sweet garlic soy, scallions, sesame oil, garlic flakes | \$22 |
| CRUDO SELECTION flake, salmon, hamachi crudo | \$50 |

MAKI

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|---|------|
| SPICY TUNA calabrian chili spicy mayo | \$18 |
| TORCHED SPICY SALMON spicy bonito mayo, arare | \$19 |
| CARROT TARTARE MAKI 🌱 carrot tartare, crispy lotus root, chives | \$19 |
| SESAME SALMON scallion, sesame seeds, sesame oil, ginger, cilantro | \$19 |
| TORCHED CORN SCALLOP (V) hokkaido scallop, snap pea, torched sweet corn | \$21 |
| PINEAPPLE SHRIMP garlic butter, pineapple yuzu relish | \$24 |
| HAND CUT AKAMI scallion spicy mayo, crispy shallot, pickled fresno | \$30 |

🌱 VEGAN / (V) VEGAN BY REQUEST / *CONTAINS GLUTEN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEER

TOASTED RICE LAGER

5.5% ABV

*lightly toasted jasmine rice,
baked lychee*

\$7 per 6.7 oz / \$10 per 16 oz

APERITIF PILSNER

5.0% ABV

french baguette

\$7 per 6.7 oz / \$10 per 16 oz

YUZU LAGER

4.7% ABV

lemon-lime popsicle

\$22 per 5 oz

SUDACHI LAGER

5.0% ABV

japanese lime

\$17 per 5 oz

DAIDAI PILSNER

5.5% ABV

japanese bitter orange spritz

\$17 per 5 oz

JUICED LYCHEE IPA

6.0% ABV

lychee, grapefruit zest

\$7 per 6 oz / \$14 per 13.9 oz

ENGLISH ALE

5.8% ABV

nutty, toasted malt, caramel

\$15 per 13.9 oz

BELGIAN ALE

8.5% ABV

cinnamon, clove, hibiscus

\$16 per 13.9 oz

ORANGE BLOSSOM BELGIAN BLONDE

5.4% ABV

honeysuckle, orange rock candy

\$12 per 6 oz

PRESSED ASIAN PEAR SAISON

6.3% ABV

naju pear, cider, apple, vanilla

\$24 per 5 oz

FRAMBOISE

6.5% ABV

raspberry sorbet

\$18 per 5 oz

SOUR WATERMELON SAISON

6.5% ABV

*watermelon jolly rancher,
pickled watermelon rind*

\$16 per 5 oz

MICHIGAN PLUM SOUR ALE

6.5% ABV

sour plum, bubblegum

\$16 per 5 oz

CASSIS

6.5% ABV

black currant cobbler

\$18 per 5 oz

CHERRY OUD BRUIN

9.0% ABV

balaton cherry, mild toffee, sherry

\$21 per 5 oz

**BOURBON BARREL AGED
12 LAYER CAKE IMPERIAL STOUT**

13.9% ABV

*bourbon-soaked German
chocolate cake (aged in Heaven Hill
bourbon barrels)*

\$20 per 6 oz

BEER FLIGHT

*Framboise
Orange Blossom Belgian Blonde
English Ale*

\$20 per three pours

YAMAZAKI 12 HIGHBALL

classic style four part sparkling
water, one part yamazaki 12

\$25

SPECIALTY COCKTAILS

\$20

BLACKBERRY HIGHBALL

baby jane bourbon, blackberry,
umeshu, lemon, ginger beer

LAVENDER SKIES

mezcal, lavender, St-Germain, lemon

CUCUMBER COLLINS

roku gin, cucumber, lime, soda

TOKYO TOMATO

haku vodka, flavor bomb
tomato juice, tabasco, salt

CLEMENTINE COOLER

haku vodka, clementine,
passion fruit

GREEN TEA HIGHBALL

gray whale gin, matcha, lemon,
green tea umeshu, rosemary honey

BIRD OF PARADISE

white rum, apricot, suze,
lime, rosemary honey

ESPRESSO MARTINI

tequila reposado, cold brew
espresso liqueur, oat milk

YUZU OLD FASHIONED

suntory toki, honey, yuzu

Zero Proof Cocktails Available

WINES BY THE GLASS

WHITE

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|---|--------------|
| K PILOTA Txakoli 2023, Spain | \$15 / \$60 |
| LES CHARMES Chardonnay 2023, Macon-Lugny FR | \$16 / \$60 |
| GETRÄNK Grüner Veltliner 2024, Austria | \$20 / \$80 |
| OTU Sauvignon Blanc 2025, Marlborough NZ | \$20 / \$80 |
| MAZILLY Chardonnay 2023, Bourgogne FR | \$25 / \$100 |

ROSÉ

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| GASSIER 2024, Côtes de Provence FR | \$15 / \$60 |
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RED

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| LAURENT CHARDIGNY Pinot Noir 2023, Bourgogne FR | \$15 / \$60 |
| ESPRIT DE PAVIE 2019, Bordeaux FR | \$17 / \$68 |

CHAMPAGNE

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| EMILE PARIS & CIE Réserve Personnelle Brut NV | \$26 / \$105 |
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SAKE

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| YUKI NO TENSHI 'SNOW ANGEL' Nigori | \$11 / \$85 |
| SENKIN MODERN Junmai Daiginjo | \$12 / \$90 |
| BOKEN No.77 Junmai Ginjo | \$16 / \$125 |