Brewmaster's TASTING MENU

Enjoy our intended 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

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

RESERVE NIGIRI

TORCHED WAGYU *A5 Miyazaki Ribeye*	$16
HOKKAIDO UNI *Sea Urchin*	$19
KAMA TORO *Bluefin Fatty Tuna Collar*	$25
WAGYU, TUNA, CAVIAR	$30
UNI, SHRIMP, CAVIAR	$30

TACOS*

SPICY TUNA $10
calabrian chili spicy mayo, sesame, scallion

NYC BAGEL $11
salmon, yuzu cream cheese, tomato, red onion, capers

CRUNCHY SHRIMP $12
calabrian chili spicy mayo, avocado, tempura flakes

TACO SELECTION $29
one of each taco

3G OSSETRA CAVIAR BUMP $30

MOODY TONGUE
SUSHI

SMALL PLATES

BLOODY MARY OYSTER $6
Totten oyster, tomato oil, pickled celery, bonito

SOY DASHI OYSTER $6
Totten oyster, spicy daikon, chives, lime

CUCUMBER SALAD* $9
garlic, bonito, chili crisp

EDAMAME $11
soy dashi, truffle sauce

GYOZA* $14
pork & shrimp, chili crisp, crispy shallot, scallions

TRUFFLE GYOZA* $14
shiitake, maitake, porcini, sunflower seeds, bok choy

BOK CHOY SALAD* $17
greens, lotus root chips, asian pear, crispy broccoli, tomato, creamy sesame dressing

TUNA TARTARE* $26
akami tuna, ponzu, bonito, scallion oil, rice crackers

TORCHED WAGYU LETTUCE WRAPS* $28
tofu, ginger, edamame, black garlic hoisin sauce

CRUDOS

FLUKE CRUDO $20
ponzu, scallion, shiso, fried shallot, hot rice oil

SALMON CRUDO $20
lemon, sea salt, evoo, chives, wasabi

HAMACHI CRUDO $20
ponzu, pickled red chili, key lime jelly, chives, evoo

AKAMI CRUDO $22
sweet garlic soy, scallions, sesame oil, garlic flakes

CRUDO SELECTION $50
fluke, salmon, hamachi crudo

MAKI

SPICY TUNA $18
calabrian chili spicy mayo

HAMACHI HONEY UME $19
shiso, cucumber, ume, arare

CARROT TARTARE MAKI $19
carrot tartare, crispy lotus root, chives

SESAME SALMON $19
scallion, sesame seeds, sesame oil, ginger, cilantro

TORCHED CORN SCALLOP (V) $21
hokkaido scallop, snap pea, torched sweet corn

PINEAPPLE SHRIMP $24
garlic butter, pineapple yuzu relish

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

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