

Brewmaster's TASTING MENU

Enjoy our intended experience for guests showcasing a tableside omakase of Chef Hiromi's specialty nigiri with Brewmaster Jared's curated beer pairings.

FIFTEEN COURSE TASTING MENU

\$160

CURATED BEER PAIRINGS

\$65

CHEF HIROMI'S SELECTIONS

SPECIALTY NIGIRI SELECTION

10 pieces of Chef Hiromi's specialty nigiri

\$115

TRADITIONAL NIGIRI SELECTION

10 pieces of traditional nigiri dressed with wasabi and soy sauce

\$75

VEGAN NIGIRI SELECTION ^V

5 pieces of Chef Hiromi's vegan nigiri

\$55

A LA CARTE NIGIRI

HAMACHI	\$8
GARLIC AKAMI	\$9
ORANGE ZEST MADAI	\$9
IKURA	\$9
BOTAN EBI	\$9
GINGER SALMON	\$10
CHUTORO	\$12
OTORO	\$15

RESERVE NIGIRI

TORCHED WAGYU NIGIRI	\$16
HOKKAIDO UNI	\$19
KAMA TORO	\$25
WAGYU, CAVIAR, TUNA	\$30
CAVIAR, UNI, SHRIMP	\$30

3G OSSETRA CAVIAR BUMP \$30

MOODY TONGUE

SUSHI

SMALL PLATES

CUCUMBER SALAD *	\$9
garlic, bonito, chili crisp	
TOMATO & CORN GYOZA *	\$13
pine nuts, tomato oil, micro basil	
GYOZA *	\$14
pork & shrimp hash, chili crisp, crispy shallot, scallion	
RADISH & RADICCHIO SALAD	\$15
ginger & carrot dressing	
WARM MUSHROOM SALAD ^V	\$19
mizuna leaf, sauteed shiitake, enoki, shimeji mushrooms, ginger dressing	
SUSHI TACOS	\$19
choice of: spicy tuna or hamachi ponzu	
TUNA TART	\$19
soy paper, akami tuna, scallion oil, pickled jalapeno	

CRUDO

FLUKE CRUDO	\$20
hirame, ponzu, scallion, chives, 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
bluefin tuna, sweet and spicy garlic soy, scallions, sesame oil, garlic flakes	
CRUDO SELECTION	\$50
fluke, salmon, hamachi crudo	

MAKI

SPICY TUNA	\$18
calabrian chilis	
TORCHED SPICY SALMON	\$19
torched salmon, spicy bonito mayo, arare	
SALSA HAMACHI	\$19
hamachi, pickled jalapeno, fried shishito, black garlic salsa	
CARROT TARTARE MAKI ^V	\$19
carrot tartare, crispy lotus root, chives	
HAMACHI TARTARE MAKI ^V	\$19
hamachi tartare, shiso oil, kim chee, sesame seeds, chives	
TORCHED CORN SCALLOP ^V	\$21
hokkaido scallop, snap pea, torched sweet corn	

Side of Fresh Wasabi \$2

* - Not Available Gluten Free

^V - Vegan Upon Request

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