MOODY TONGUE
SUSHI
at The Loren

CHEF HIROMI'S NIGIRI SELECTIONS

TRADITIONAL NIGIRI SELECTION 75
10 pieces, wasabi and soy sauce

SPECIALTY NIGIRI SELECTION 95
10 pieces, Chef Hiromi's specialty nigiri

RESERVE NIGIRI

ORA KING SALMON, MUSHROOM DUXELLE, BLACK TRUFFLE	18
A5 MIYAZAKI WAGYU	19
HOKKAIDO UNI	21
SPICY MISO WAGYU	23
CHIMICHURRI WAGYU	23
WAGYU, TUNA, CAVIAR	32
JUMBO SHRIMP, UNI, CAVIAR	38

SMALL PLATES

CUCUMBER SALAD 9
garlic, bonito, chili crisp

SALMON CRUDO 20
lemon, sea salt, EVOO, chives, wasabi

SPICY TUNA TACO 11
calabrian chili spicy mayo, sesame, scallion

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

AUSTIN TACO 12
ora king salmon, japanese bbq sauce, sliced jalapeno, sesame seeds

MAKI ROLLS

SPICY AVOCADO 16
avocado, yuzu, spicy chili
Suggested Beer Pairing: Sudachi Lime Lager

SPICY TUNA 17
calabrian chili spicy mayo
Suggested Beer Pairing: Yuzu Rice Lager

SESAME SALMON 18
scallion, sesame seeds, sesame oil, ginger, cilantro
Suggested Beer Pairing: Orange Blossom Blonde

ASPARAGUS HAMACHI 19
yellowtail, spicy chili, fried asparagus, sesame seed
Suggested Beer Pairing: Juiced Lychee IPA

TORCHED CORN SCALLOP 20
hokkaido scallop, snap pea, torched sweet corn
Suggested Beer Pairing: Allstar Peach Sour

HAND ROLLS

SPICY TUNA 10
akami rib tuna, calabrian chili, arare
Suggested Pairing: Clementine Martini

BBQ SALMON 15
ora king salmon, japanese bbq sauce, jalapeno
Suggested Pairing: Lychee Martini

NEGI TORO 17
bluefin fatty tuna, scallion
Suggested Pairing: Classic Martini

SNOW CRAB 19
yuzu aioli, sweet corn, scallion, togarashi popcorn
Suggested Pairing: Dirty Martini

TORCHED A5 MIYAZAKI WAGYU RIBEYE 27
garlic, breadcrumbs, wasabi horseradish cream
Suggested Pairing: Blue Cheese Olive Martini

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MOODY TONGUE BEER, SAKE & COCKTAILS

Enjoy specialty martinis and beers brewed by Moody Tongue, the world's only MICHELIN Starred brewery, as well as a selection of Japanese spirits, sake and highballs.

BEER FLIGHTS

CLASSIC TASTING 20
applewood gold, juiced lychee IPA, raz berliner weisse

RESERVE TASTING 26
yuzu rice lager, sudachi lager, allstar peach sour

DRAFT BEER

YUZU RICE LAGER 4.7% ABV | 6OZ 12
lemon-lime popsicle

SUDACHI LIME LAGER 5.0% ABV | 6OZ 12
japanese lime

RAZ BERLINER WEISSE 4.4% ABV | 6OZ 12
tart cherry sour

ALLSTAR PEACH SOUR 6.0% ABV | 6OZ 12
sour peach rings, chardonnay wine

APPLEWOOD GOLD 4.9% ABV | 12OZ 10
applewood light lager

JUICED LYCHEE IPA 6.0% ABV | 12OZ 10
pine, melon, orchard fruit

BOTTLED BEER

APERITIF PILSNER 5.0% ABV 8
french baguette

TOASTED RICE LAGER 5.5% ABV 8
jasmine rice

ORANGE BLOSSOM BLONDE 5.4% ABV 8
honeysuckle, orange rock candy

SAKE 3oz

TOZAI "SNOW MAIDEN" NIGORI 10
bright, fresh, honeydew melon

MOMOKAWA DIAMOND JUNMAI GINJO 10
medium dry, soft water, fresh apple and pear

SOTO "BLACK LABEL" PREMIUM JUNMAI 16
creamy, soft rice, golden raisin, and gentle umami

RIHAKU TOKUBETSU "DREAMY CLOUDS" NIGORI 18
medium dry, sweet rice, nuts, and ripe fruit

SPECIALTY MARTINIS

CLEMENTINE MARTINI 18
haku vodka, clementine, passionfruit, orange liqueur

LYCHEE MARTINI 18
haku vodka, st. germain, brut litchi, lychee, lemon

BLUE CHEESE OLIVE MARTINI 19
blue cheese infused haku vodka, dry vermouth, olives

ESPRESSO MARTINI 19
chrome horse tequila, cold brew, mr. black, oat milk

HIGHBALLS

CLASSIC 14
toki whiskey, lemon, soda water

LAVENDER 15
toki whiskey, lavender, lemon, san pellegrino

SPICED PEAR & GINGER 15
toki whiskey, pear liqueur, lime, ginger beer

YAMAZAKI 35
yamazaki 12, soda water

SPIRITS

VODKA

haku vodka 14

GIN

roku gin 14

WHISKEY

hibiki harmony 30
yamazaki 12 40
yamazaki 18 120
nikka coffey grain 20
nikka coffey malt 22
nikka taketsuru 22
nikka yoichi 28
ichiro's malt chichichubo US 50
ichiro's malt chichichubo 54
ichiro's malt chichichubo the peated 54