

MOODY TONGUE PIZZA

SALADS

SUNDAY SALAD

CHOPPED ROMAINE, SALUMI,
MOZZARELLA, CHERRY TOMATO,
BLACK OLIVE, CUCUMBER, RED ONION,
TOMATO DRESSING

\$18

CHOPPED CAESAR

NAPA CABBAGE, BRUSSELS SPROUTS,
TOFU CROUTONS, FRIED ANCHOVIES,
DAIKON SPROUTS, SHREDDED
PARMIGIANO

\$19

CRISPY RICE

HAMACHI \$8

GINGER, SHALLOT

SPICY BLUEFIN TUNA \$9

CHIVE, NORI

SALMON \$9

JALAPENO, ROASTED PEPPER

NEGI TORO \$10

SCALLION, TOGARASHI

A5 MIYAZAKI WAGYU \$18

SHALLOT, DIJON MUSTARD

SMALL PLATES

FRIED MOZZARELLA

SHAVED PECORINO, BLACK PEPPER

\$15

MISO CHICKEN WINGS

MISO, SESAME, CHIVES

\$18

TUNA & SALMON POKE

TUNA, SALMON, AVOCADO, RICE CRACKERS

\$18

SKEWERS

SHISHITO \$8

MUSHROOM \$9

EGGPLANT \$9

FALL PAIRINGS

FARMERS MARKET PIZZA PAIRING

PIZZA: \$35

DIVE IN WITH CHEF DANIEL AS HE CREATES 4
DIFFERENT SLICES PAIRED WITH 4 OF OUR BEERS

CRISPY RICE PAIRING \$50

THE ULTIMATE CRISPY RICE EXPERIENCE:

4 CRISPY RICE PAIRED WITH

4 SEASONAL WINES

CRUDO

HAMACHI

GRANNY SMITH APPLE, LEMON, SEA SALT

\$20

FLUKE

PICKLED FRESNO CHILIS, CRISPY SHALLOTS,

GARLIC, GINGER, CUCUMBER

\$20

OUR TOKYO NEAPOLITAN PIZZA IS HIGHLIGHTED BY OUR DOUGH, WHICH IS CREATED FROM A BLEND OF THREE IMPORTED ITALIAN FLOURS. IT IS CRIMPED BY HAND AND BAKED IN OUR OVEN WHICH WAS BUILT IN NAPLES AND HAS BEEN SEASONED WITH JAPANESE HAKATA SALT.

CLASSIC PIZZA

MARINARA (VV) \$18

SAN MARZANO TOMATO DOP, GARLIC, FRESH OREGANO, EVOO

MARGHERITA (V) \$22

SAN MARZANO TOMATO DOP, FIOR DI LATTE,
PARMIGIANO REGGIANO 24 MONTHS, BASIL, EVOO

PROVOLA E PEPE (V) \$24

SMOKED ROVOLA, DATTERINO TOMATO, PARMIGIANO
REGGIANO 24 MONTHS, BLACK PEPPER, BASIL OIL

SAUSAGE BROCCOLI RABE \$27

ITALIAN SWEET SAUSAGE, BROCCOLI RABE,
GARLIC, CHILI FLAKES, SMOKED FIOR DI LATTE,
PARMIGIANO REGGIANO 24 MONTHS, EVOO

DIAVOLA \$27

SAN MARZANO TOMATO DOP, FIOR DI LATTE,
SPICY SALUME, PARMIGIANO REGGIANO 24 MONTHS,
PEPERONCINO, BASIL, EVOO

EGGPLANT (V) \$25

SQUARED EGGPLANT, SAN MARZANO TOMATO DOP,
FIOR DI LATTE, RICOTTA SALATA, BASIL, EVOO

SPECIALTY PIZZA

WAGYU \$38

A5 BUSHU WAGYU, ARUGULA, LEMON,
CHERY TOMATO

CRAB & PECORINO \$34

CRAB, PECORINO, PANCETTA, SCALLION OIL,
CRISPY BROCCOLI, MOZZARELLA

(VV) VEGAN · (V) VEGETARIAN · GF AVAILABLE +\$2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.