

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.

THIRTEEN COURSE TASTING MENU: \$160

CURATED BEER PAIRINGS: \$65

CHEF HIROMI'S SELECTIONS

SPECIALTY NIGIRI SELECTION \$115

10 pieces of Chef Hiromi's specialty nigiri

TRADITIONAL NIGIRI SELECTION \$75

10 pieces of traditional nigiri dressed with wasabi and soy sauce

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

MAKI

SPICY TUNA calabrian chilis	\$18
TORCHED SPICY SALMON spicy bonito mayo, arare	\$19
SALSA HAMACHI pickled jalapeno, fried shishito, black garlic salsa	\$19
CARROT TARTARE MAKI [✓] carrot tartare, crispy lotus root, chives	\$19
SESAME SALMON scallion, sesame seeds, sesame oil, ginger, cilantro	\$19
TORCHED CORN SCALLOP [✓] hokkaido scallop, snap pea, torched sweet corn	\$21

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	
BOK CHOY SALAD	\$17
greens, lotus root, pear, peas, tomato, broccoli, creamy sesame dressing	
WARM MUSHROOM SALAD [✓]	\$19
mizuna leaf, sauteed shiitake, enoki, shimeji mushrooms, ginger dressing	
TUNA TART	\$19
soy paper, akami tuna, scallion oil, pickled jalapeno	

SUSHI TACOS *

FLUKE PICO DE GALLO	\$8
pico de gallo, micro cilantro	
SPICY TUNA	\$9
bluefin tuna, calabrian chili spicy mayo, arare, chives	
HAMACHI MOLE	\$9
mole, micro cilantro, sesame seeds	
NEW YORK CITY BAGEL	\$11
ora king salmon, yuzu cream, capers, red onion, tomato, chives	
CRUNCHY SHRIMP	\$12
calabrian chili spicy mayo, avocado, tempura	
TACO SELECTION	\$40
pico de gallo, spicy tuna, new york city bagel tacos paired with our seasonal margarita	

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
flake, salmon, hamachi crudo	

3G OSSETRA CAVIAR BUMP \$30

SIDE OF FRESH WASABI \$2

* NOT AVAILABLE GLUTEN-FREE / [✓] VEGAN UPON REQUEST

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