

Brewmaster's TASTING MENU

Our utmost omakase experience showcasing a unique combination of Chef Hiromi's specialties with Brewmaster Jared's curated beer pairing

THIRTEEN COURSE TASTING MENU

\$160

CURATED BEER PAIRINGS

\$65

CHEF HIROMI'S SELECTIONS

SPECIALTY NIGIRIS

10 pieces of Chef Hiromi's specialty nigiri

\$115

TRADITIONAL NIGIRIS

10 pieces of nigiri dressed with wasabi and soy sauce

\$75

NIGIRI

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

RESERVE NIGIRI

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

3G OSSETRA CAVIAR BUMP \$30

SIDE OF FRESH WASABI \$2

* NOT AVAILABLE GLUTEN-FREE / (V) VEGAN UPON REQUEST

MOODY
TONGUE

SUSHI

SMALL PLATE

CUCUMBER SALAD*	\$9
garlic, bonito, chili crisp	
MUSHROOM GYOZA* (V)	\$14
shiitake, maitake, porcini, truffle, sunflower seeds, bok choy	
GYOZA*	\$14
pork & shrimp, chili crisp, crispy shallot, scallion	
BOK CHOY SALAD	\$17
greens, lotus root chips, asian pear, crispy broccoli, tomato, creamy sesame dressing	
WARM MUSHROOM SALAD (V)	\$19
mizuna leaf, sauteed shiitake, enoki and shimeji mushrooms, ginger dressing	
TUNA TARTARE	\$26
akami tuna, ponzu, bonito, scallion oil, rice crackers	

CRUDO

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

MAKI

SPICY TUNA	\$18
calabrian chilis	
TORCHED SPICY SALMON	\$19
spicy bonito mayo, arare	
SALSA HAMACHI	\$19
pickled jalapeño, fried shishito, black garlic salsa	
CARROT TARTARE MAKI (V)	\$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	

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

BEER

RESERVE SELECTION

CERISE

6.0% ABV

balaton cherry pie, beaujolais.

\$16 per 5 oz

PRESSED ASIAN PEAR SAISON

6.3% ABV

naju pear, cider, apple, vanilla

\$24 per 5 oz

YUZU LAGER

4.7% ABV

lemon-lime popsicle

\$22 per 5 oz

CHERRY OUD BRUIN

9.0% ABV

balaton cherry, mild toffee, sherry

\$21 per 5 oz

RASPBERRY ROSÉ

6.5% ABV

raspberry sorbet

\$18 per 5 oz

CASSIS

6.5% ABV

black currant cobbler

\$18 per 5 oz

SOUR WATERMELON SAISON

6.5% ABV

watermelon jolly rancher,

pickled watermelon rind

\$16 per 5 oz

BUBBLEGUM PLUM WILD ALE

6.5% ABV

sour plum, bubblegum

\$16 per 5 oz

TOASTED RICE LAGER

5.5% ABV

lightly toasted jasmine rice, baked lychee

\$7 per 6.7 oz / \$10 per 16 oz

APERITIF PILSNER

5.0% ABV

french baguette

\$7 per 6.7 oz / \$10 per 16 oz

SUDACHI LAGER

5.0% ABV

japanese lime

\$17 per 5 oz

WINTER ALE

8.5% ABV

cinnamon, clove, hibiscus

\$16 per 13.9oz

DAIDAI LAGER

5.5% ABV

japanese bitter orange spritz

\$17 per 5 oz

JUICED LYCHEE IPA

6.0% ABV

lychee, grapefruit zest

\$7 per 6 oz / \$14 per 13.9 oz

ORANGE BLOSSOM

BELGIAN BLONDE

5.4% ABV

honeysuckle, orange rock candy

\$12 per 6 oz

BOURBON BARREL AGED
12 LAYER CAKE IMPERIAL STOUT

13.9% ABV

bourbon-soaked german chocolate cake (aged in Kentucky Heaven Hill bourbon barrels)

\$20 per 6 oz

YAMAZAKI 12 HIGHBALL

classic style four part sparkling water, one part yamazaki 12

\$25

SPECIALTY COCKTAILS

\$20

GREEN TEA HIGHBALL

gray whale gin, matcha, lemon, green tea umeshu, rosemary honey

APEROL PALOMA

tequila reposado, grapefruit, aperol, lime

CUCUMBER COOLER

tequila blanco, cucumber, lemon, yuzu bitters

TOKYO TOMATO

haku vodka, flavor bomb tomato juice, tabasco, salt

CLEMENTINE COOLER

haku vodka, clementine, passion fruit

A PERFECT PEAR

baby jane bourbon, asian pear, lemon, rosemary honey, mole bitters

ESPRESSO MARTINI

tequila reposado, cold brew espresso liqueur, oat milk

YUZU OLD FASHIONED

suntory toki, honey, yuzu

Zero Proof Cocktails Available

WINE BY THE GLASS

WHITE

K5 ARGIÑANO | K PILOTA TXAKOLINA 2020 | SPAIN \$15 / \$60

LES CHARMES | CHARDONNAY | MACON-LUGNY \$16 / \$60

GETRÄNK | GRUNER VELTLINER 2022 | AUSTRIA \$20 / \$80

OTU | SAUVIGNON BLANC ESTATE 2022 | NEW ZEALAND \$20 / \$80

PÈRE & FILS | CÔTES DE BEAUNE BLANC 2021 | BOURGOGNE \$25 / \$100

CHAMPAGNE

EMILE PARIS & CIE RÉSERVE PERSONNELLE BRUT NV \$26 / \$105

ROSÉ

GASSIER 2023 | PROVENCE \$15 / \$60

RED

DOMAINE LAURENT CHARDIGNY 2021 | BOURGOGNE \$15 / \$60

PAVIE 2017 | BORDEAUX \$17 / \$68

SAKE

SENKIN JUNMAI DAIGINJO \$12 (3 OZ) / \$90

BROOKLYN KURA GREENWOOD JUNMAI \$15 (3 OZ) / \$115

BOKEN N°77 JUNMAI GINJO \$16 (3 OZ) / \$125