

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 PAIRING

\$65

CHEF HIROMI'S SELECTIONS

SPECIALTY NIGIRI

10 pieces of Chef Hiromi's specialty nigiri
\$115

TRADITIONAL NIGIRI

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 |

TACOS*

| | |
|--|------|
| SPICY TUNA | \$10 |
| calabrian chili spicy mayo, sesame, scallion | |
| NYC BAGEL | \$11 |
| salmon, yuzu cream cheese, tomato, red onion, capers | |
| CRUNCHY SHRIMP | \$12 |
| calabrian chili spicy mayo, avocado, tempura flakes | |
| TACO SELECTION | \$29 |
| one of each taco | |

3G OSSETRA CAVIAR BUMP \$30

**MOODY
TONGUE**

SUSHI

SMALL PLATES

| | |
|---|------|
| BLOODY MARY OYSTER | \$6 |
| Totten oyster, tomato oil, pickled celery, bonito | |
| SOY DASHI OYSTER | \$6 |
| Totten oyster, spicy daikon, chives, lime | |
| CUCUMBER SALAD* | \$9 |
| garlic, bonito, chili crisp | |
| EDAMAME 🌱 | \$11 |
| soy dashi, truffle sauce | |
| GYOZA* | \$14 |
| pork & shrimp, chili crisp, crispy shallot, scallions | |
| TRUFFLE GYOZA* 🌱 | \$14 |
| shiitake, maitake, porcini, sunflower seeds, bok choy | |
| BOK CHOY SALAD* | \$17 |
| greens, lotus root chips, asian pear, crispy broccoli, tomato, creamy sesame dressing | |
| TUNA TARTARE* | \$26 |
| akami tuna, ponzu, bonito, scallion oil, rice crackers | |
| TORCHED WAGYU LETTUCE WRAPS* | \$28 |
| tofu, ginger, edamame, black garlic hoisin sauce | |

CRUDOS

| | |
|--|------|
| FLUKE CRUDO | \$20 |
| 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 |
| sweet garlic soy, scallions, sesame oil, garlic flakes | |
| CRUDO SELECTION | \$50 |
| flake, salmon, hamachi crudo | |

MAKI

| | |
|--|------|
| SPICY TUNA | \$18 |
| calabrian chili spicy mayo | |
| TORCHED SPICY SALMON | \$19 |
| spicy bonito mayo, arare | |
| CARROT TARTARE MAKI 🌱 | \$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 | |
| PINEAPPLE SHRIMP | \$24 |
| garlic butter, pineapple yuzu relish | |
| HAND CUT AKAMI | \$30 |
| scallion spicy mayo, crispy shallot, pickled freso | |

🌱 VEGAN / (V) VEGAN BY REQUEST / *CONTAINS GLUTEN

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

YAMAZAKI 12 HIGHBALL

classic style four part sparkling water, one part yamazaki 12
\$25

RESERVE SELECTION

YUZU LAGER

4.7% ABV
lemon-lime popsicle
\$22 per 5 oz

PRESSED ASIAN PEAR SAISON

6.3% ABV
naju pear, cider, apple, vanilla
\$24 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

MICHIGAN PLUM WILD ALE

6.5% ABV
sour plum, bubblegum
\$16 per 5 oz

ENGLISH ALE

5.8% ABV
nutty, toasted malt, caramel
\$15 per 13.9 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

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

BELGIUM AMBER ALE

8.5% ABV
cinnamon, clove, hibiscus
\$16 per 13.9 oz

BOURBON BARREL AGED
12 LAYER CAKE IMPERIAL STOUT

13.9% ABV
bourbon-soaked German chocolate cake (aged in Heaven Hill bourbon barrels)
\$20 per 6 oz

SPECIALTY COCKTAILS

\$20

BIRD OF PARADISE

white rum, apricot, amaro, lime, rosemary honey

BLACKBERRY HIGHBALL

baby jane bourbon, blackberry, umeshu, lemon, ginger beer

LAVENDER SKIES

mezcal, lavender, St-Germain, lemon

CUCUMBER COLLINS

roku gin, cucumber, lime, soda

TOKYO TOMATO

haku vodka, flavor bomb tomato juice, tabasco, salt

CLEMENTINE COOLER

haku vodka, clementine, passion fruit

GREEN TEA HIGHBALL

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

ESPRESSO MARTINI

tequila reposado, cold brew espresso liqueur, oat milk

YUZU OLD FASHIONED

suntory toki, honey, yuzu

Zero Proof Cocktails Available

MARGARITAS

\$20

TSURAI MARGARITA

shishito and wasabi infused blanco, daidai bitter orange, alma finca

UME PLUM MARGARITA

blanco, ume plum liqueur, lime

YUZU MARGARITA

reposado, alma finca, yuzu, lime, salted rosemary honey

WINES BY THE GLASS

WHITE

K PILOTA | Txakoli 2023, Spain \$15 / \$60
LES CHARMES | Chardonnay 2023, Macon-Lugny FR \$16 / \$60
GETRÄNK | Grüner Veltliner 2024, Austria \$20 / \$80
OTU | Sauvignon Blanc 2025, Marlborough NZ \$20 / \$80
MAZILLY | Chardonnay 2023, Bourgogne FR \$25 / \$100

ROSÉ

GASSIER | 2024, Côtes de Provence FR \$15 / \$60

RED

LAURENT CHARDIGNY | Pinot Noir 2023, Bourgogne FR \$15 / \$60
ESPRIT DE PAVIE | 2019, Bordeaux FR \$17 / \$68

CHAMPAGNE

EMILE PARIS & CIE | Réserve Personnelle Brut NV \$26 / \$105

SAKE

YUKI NO TENSHI 'SNOW ANGEL' | Nigori \$11 / \$85
SENKIN MODERN | Junmai Daiginjo \$12 / \$90
BOKEN No.77 | Junmai Ginjo \$16 / \$125