

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

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

TRADITIONAL NIGIRI SELECTION

*10 pieces of traditional nigiri dressed with
wasabi and soy sauce*
\$75

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

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.*

MOODY TONGUE

SUSHI

SMALL PLATES

CUCUMBER SALAD *	\$9
garlic, bonito, chili crisp	
MUSHROOM GYOZA *^v	\$14
shiitake, maitake, porcini, truffle, sunflower seeds, bok choyl	
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 ^v	\$19
mizuna leaf, sauteed shiitake, enoki, shimeji mushrooms, ginger dressing	
TUNA TARTARE	\$26
akami tuna, ponzu, bonito, scallion oil, rice crackers	

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	

MAKI

SPICY TUNA	\$18
calabrian chilis	
TORCHED SPICY SALMON	\$19
spicy bonito mayo, arare	
SALSA HAMACHI	\$19
pickled jalapeno, 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	