

We are thrilled to welcome the world's only MICHELIN-starred brewery, Moody Tongue, with their MICHELIN-recommended sushi restaurant, Moody Tongue Sushi, for a three-month installation in The Lounge. The duo focuses on

pairing specialty sushi with culinary-minded beers. We look forward to sharing this incredibly special experience with you.

### CHEF HIROMI'S SELECTIONS

#### TRADITIONAL

CHEF'S SELECTION OF TRADITIONAL NIGIRI SERVED WITH WASABI & SOY | GF,SF,N

> 5 PIECES 40 10 PIECES 75

SUGGESTED BEER: TOASTED RICE LAGER

#### **SIGNATURE**

CHEF'S SELECTION OF SEASONAL SPECIALTY NIGIRI | GF,SF,N

> 5 PIECES 60 10 PIECES 115

SUGGESTED BEER: PEACH WILD ALE

### MAKI ROLLS

SESAME SALMON ÔRA KING SALMON, SCALLION, SESAME SEEDS, SESAME OIL, GINGER, CILANTRO   GF SUGGESTED BEER: JUICED LYCHEE IPA	19
SPICY TUNA AKAMI RIB TUNA, CALABRIAN CHILI, ARARE   GF SUGGESTED BEER: PRESSED ASIAN PEAR SAISON	19
SALSA HAMACHI HAMACHI, PICKLED JALAPEÑO, FRIED SHISHITO, BLACK GARLIC SALSA   GF SUGGESTED BEER: PEACH WILD ALE	19
CARROT TARTARE  CARROT TARTARE, CRISPY LOTUS ROOT,  CHIVES   V,GF	19
SUGGESTED BEER: YUZU LAGER  TORCHED CORN SCALLOP  HOKKAIDO SCALLOP, SNAP PEA, TORCHED  SWEET CORN   GF,SF	22
WAGYU  TORCHED A5 WAGYU, JALAPENO, CRISPY ONION, GARLIC   GF	95
SUGGESTED BEER: CHERRY ALE  CALIFORNIA  SNOW CRAB, AVOCADO, CUCUMBER   GF,SF  SUGGESTED BEER: YUZU LAGER	35
TORO CAVIAR	155

FATTY BLUEFIN TUNA, OSSETRA CAVIAR | GF

SUGGESTED BEER: PRESSED ASIAN PEAR SAISON

### NIGIRI BY THE PIECE

#### CLASSICS

HAMACHI   GF	9
TUNA   GF	9
IKURA   GF	12
ŌRA KING SALMON   GF	9
RESERVE	,
ORANGE MADAI   GF	10
GINGER SALMON   GF	10
AKAMI GARLIC   GF	10
KINMEDAI NEGI   GF	12
CHUTORO CONFIT ONION   GF	14
TORCHED SCALLOP PISTACHIO   GF, SF, N	15
ŌRA KING SALMON TRUFFLE   GF	16
OTORO   GF	16
AKA EBI SCAMPI   GF, SF	18
TORCHED A5 WAGYU   GF	22
HOKKAIDO UNI   GF, SF	MΡ
WAGYU, TUNA, CAVIAR   GF	30
BOTAN EBI, UNI, CAVIAR   GF, SF	30

## MOODY TONGUE BEER (3)

TOASTED RICE LAGER LIGHTLY TOASTED JASMINE RICE, BAKED LYCHEE   5.5% ABV	10
YUZU LAGER LEMON-LIME POPSICLE   4.7% ABV	14
PRESSED ASIAN PEAR SAISON NAJU PEAR, APPLE, CHAMPAGNE   6.3% ABV	18
ORANGE BLOSSOM BELGIAN BLONDE HONEYSUCKLE, ORANGE ROCK CANDY   5.4% ABV	12
PEACH WILD ALE SWEET-TART PEACHES, WHITE BURGUNDY   6.0% ABV	16
JUICED LYCHEE IPA LYCHEE, GRAPEFRUIT ZEST   6.0% ABV	12
CHERRY ALE TART BALATON CHERRY, CHERRY PIE, BEAUJOLAIS   6.0% ABV	16
RASPBERRY ROSÉ RASPBERRY SORBET   6.5% ABV	16

CURATED BEER FLIGHT — 30

SELECT ANY THREE BEERS FROM OUR TAP LIST AND EXPLORE A SPECTRUM OF FLAVOR, CHARACTER, AND CRAFT.



# HAND ROLLS

SPICY TUNA  AKAMI RIB TUNA, CALABRIAN CHILI, ARARE   GF  SUGGESTED BEER: CHERRY ALE	9
SPICY HAMACHI HAMACHI, CALABRIAN CHILI, ARARE   GF SUGGESTED BEER: JUICED LYCHEE IPA	9
SPICY SCALLOP HOKKAIDO SCALLOP, CALABRIAN CHILI, ARARE   GF,SF SUGGESTED BEER: ORANGE BLOSSOM BELGIAN BLONDE	12
SALMON AVOCADO ŌRA KING SALMON, AVOCADO, SWEET CORN   GF SUGGESTED BEER: PEACH WILD ALE	12
SALMON GINGER ŌRA KING SALMON, BURNED SPICY GINGER, CHARRED SCALLION   GF SUGGESTED BEER: PEACH WILD ALE	15
NEGI TORO BLUEFIN FATTY TUNA, SCALLION, SOY SAUCE, WASABI   GF SUGGESTED BEER: YUZU LAGER	17
SCALLOP CORN HOKKAIDO SCALLOP, POTATO SKIN CRUMBLE, CHIVES, BACON FAT, WASABI, CORN   GF,SF SUGGESTED BEER: ORANGE BLOSSOM BELGIAN BLONDE	17
TORCHED A5 MIYAZAKI A5 MIYAZAKI WAGYU, HORSERADISH CREAM, WASABI, GARLIC BREADCRUMBS SUGGESTED BEER: RASPBERRY ROSÉ	28
UNI MISO HOKKAIDO UNI, MISO, APPLE SUGGESTED BEER: PRESSED ASIAN PEAR SAISON	MP
CARROT TARTARE  CARROT TARTARE, CRISPY LOTUS ROOT, CHIVES   V,GF  SUGGESTED BEER: YUZU LAGER	19

## HAND ROLL SETS

### SPICY

SPICY TUNA, SPICY HAMACHI, SPICY SCALLOP | GF,SF

#### SIGNATURE

SCALLOP CORN, NEGI TORO, TORCHED A5 MIYAZAKI | SF

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