

HANDROLLS		
SPICY TUNA	9	
AKAMI RIB TUNA, CALABRIAN CHILI, ARARE GF		
SUGGESTED BEER: CERISE		
SPICY HAMACHI	9	
HAMACHI, CALABRIAN CHILI, ARARE GF		
SUGGESTED BEER: JUICED LYCHEE IPA		
SPICY SCALLOP	12	
HOKKAIDO SCALLOP, ARARE, CALABRIAN CHILI GF,SF		
SUGGESTED BEER: ORANGE BLOSSOM BELGIAN BLONDE		
SALMON AVOCADO	12	
ORA KING SALMON, AVOCADO, SWEET CORN GF		
SUGGESTED BEER: ALLSTAR PEACH WILD ALE		
SALMON GINGER	15	
ORA KING SALMON, BURNED SPICY GINGER, CHARRED SCALLION GF		
SUGGESTED BEER: ALLSTAR PEACH WILD ALE		
NEGI TORO	17	
BLUEFIN FATTY TUNA, SCALLION, SOY SAUCE, WASABI GF		
SUGGESTED BEER: YUZU LAGER		
SCALLOP CORN	17	
HOKKAIDO SCALLOP HANDROLL, POTATO SKIN CRUMBLE, CHIVES, BACON FAT, WASABI, CORN GF,SF		
SUGGESTED BEER: ORANGE BLOSSOM BELGIAN BLONDE		
TORCHED A5 MIYAZAKI	28	
A5 MIYAZAKI WAGYU, HORSERADISH CREAM, WASABI, GARLIC BREADCRUMBS		
SUGGESTED BEER: FRAMBOISE		
UNI MISO	MP	
HOKKAIDO UNI, MISO, APPLE		
SUGGESTED BEER: PRESSED ASIAN PEAR SAISON		
TRUFFLE CRAB	35	
CRAB, BLACK TRUFFLE, PARMESAN, BROWN BUTTER GF, SF		
SUGGESTED BEER: PRESSED ASIAN PEAR SAISON		
CARROT TARTARE	19	
CARROT TARTARE, CRISPY LOTUS ROOT, CHIVES V,GF		
SUGGESTED BEER: YUZU LAGER		
MAKI		
SESAME SALMON	19	
SCALLION, SESAME SEEDS, SESAME OIL, GINGER, CILANTRO GF		
SUGGESTED BEER: JUICED LYCHEE IPA		
SPICY TUNA	19	
CALABRIAN CHILI, ARARE GF		
SUGGESTED BEER: PRESSED ASIAN PEAR SAISON		
SALSA HAMACHI	19	
PICKLED JALAPENO, FRIED SHISHITO, BLACK GARLIC SALSA GF		
SUGGESTED BEER: ALLSTAR PEACH WILD ALE		
CARROT TARTARE	19	
CARROT TARTARE, CRISPY LOTUS ROOT, CHIVES V,GF		
SUGGESTED BEER: YUZU LAGER		
TORCHED CORN SCALLOP	22	
HOKKAIDO SCALLOP, SNAP PEA, TORCHED SWEET CORN GF,SF		
SUGGESTED BEER: ORANGE BLOSSOM BELGIAN BLONDE		

MOODY
TONGUE
SUSHI

CHEF HIROMI'S SELECTIONS

TRADITIONAL TASTE	40
CHEF'S SELECTION OF 5 PIECES OF NIGIRI WITH SOY SAUCE AND WASABI GF,SF,N	
SUGGESTED BEER: TOASTED RICE LAGER	
SPECIALTY TASTE	85
CHEF'S SELECTION OF 7 PIECES OF SPECIALTY NIGIRI GF,SF,N	
SUGGESTED BEER: YUZU LAGER	
SIGNATURE SELECTION	115
CHEF'S SELECTION OF 10 PIECES OF TRADITIONAL & SPECIALTY NIGIRI GF,SF,N	
SUGGESTED BEER: ALLSTAR PEAR WILD ALE	
LUXURY SELECTION	125
CHEF'S SELECTION OF 6 PIECES OF LUXURY RESERVE NIGIRI GF,SF,N	
SUGGESTED BEER: PRESSED ASIAN PEAR SAISON	

NIGIRI BY THE PIECE

CLASSICS		
HAMACHI GF	9	
TUNA GF	9	
IKURA GF	12	
ORA 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	
ORA KING SALMON TRUFFLE GF	16	
OTORO GF	16	
AKA EBI SCAMPI GF,SF	18	
TORCHED A5 WAGYU GF	22	
HOKKAIDO UNI GF,SF	MP	
WAGYU, TUNA, CAVIAR GF	30	
BOTAN EBI, UNI, CAVIAR GF,SF	30	

COCKTAILS	
THE STINGER	23
DEL MAGUEY VIDA CLÁSICO MEZCAL, ARDBEG, CODIGO REPOSADO TEQUILA, LEMON, HONEY, GINGER	
MAIZE RUNNER	21
JEFFERSON'S RESERVE BOURBON, VANILLA BLUEBERRY CORDIAL, SALTED SODA	
IMPERIAL MARTINI	23
ABSOLUT ELYX VODKA , SAKURA VERMOUTH, ITALICUS, ORANGE	
JIGGLYPUFF	24
PURE SNOW NIGORI SAKE, SAKURA VERMOUTH, CODIGO ROSA, STRAWBERRY, JASMINE, LEMON	
WATER DEMON	22
CUCUMBER INFUSED MONKEY 47 GIN, LUXARDO DEL SANTO, TONIC, SALTED SODA	
WAKATAKA	27
GLENLIVET 12YR SCOTCH, MOODY TONGUE PEACH WILD ALE, PEACH SLICE, LEMON	
YUZU DROP	25
SHISO INFUSED NIKKA GIN, MONKEY 47 GIN, DAIGINJO SAKE, YUZU, PINNEAPPLE	

ZERO-PROOF	
TEA AT OTEMACHI	15
CHAMOMILE TEA, VANILLA BLUEBERRY CORDIAL, LEMON, HONEY	
BUNGALOW SPRITZ	17
GHIA APERITIF, LYRE'S CLASSICO, YUZU, SODA WATER	

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

THE LOUNGE	
WINE	
SPARKLING	
PERRIER-JOUËT GRAND BRUT	29
CHAMPAGNE, FRANCE	
PERRIER-JOUËT BLASON ROSÉ	35
CHAMPAGNE, FRANCE	
WHITE	
ZENATO	17
PINOT GRIGIO, VENETO, ITALY	
FLOWERS	23
CHARDONNAY, SONOMA COAST, CALIFORNIA	
PASCAL JOLIVET	31
SAUVIGNON BLANC, SANCERRE, LOIRE, FRANCE	
ROSÉ	
CHÂTEAU SAINTE MARGUERITE "SYMPHONIE"	18
GRENACHE, CÔTES DE PROVENCE, FRANCE	
RED	
CRISTOM VINEYARDS	24
PINOT NOIR, WILLAMETTE VALLEY, OREGON	
TREFETHEN	42
CABERNET SAUVIGNON, OAK KNOLL, NAPA VALLEY, CALIFORNIA	
RAYOS UVA	17
TEMPRANILLO BLEND, RIOJA, SPAIN	

FOOD	
SHISHITO PEPPERS	21
JALAPEÑO CREAM, SEASAME SEEDS GF	
CUCUMBER SALAD	15
CILANTRO FURIKAKE, SALSA MACHA V,GF	
WAGYU YAKITORI	33
SNAKE RIVER FARMS NY STRIP, SALTED CUCUMBER, KIMCHI PURÉE GF	
PORK BELLY CHASU	24
BRAISED PORK BELLY, PINEAPPLE, FRESH HERBS GF	
BRUSSEL SPROUTS	22
TARE, YUZU AIOLI, BONITO FLAKE GF	
CHICKEN KATSU SANDWHICH	21
TONKATSU SAUCE, CABBAGE, MILK BREAD	
CAVIAR FRIES	35
CRÈME FRAICHE, LEMON ZEST, BREADCRUMBS, CHIVES, CAVIAR	
THE GOLDEN MELT	35
TRUFFLE AIOLI, CARAMELIZED ONION, AMERICAN CHEESE	
CAVIAR	
PETROSSIAN ROYAL DAURENKI	105
PETROSSIAN ROYAL OSSETRA	150
PETROSSIAN IMPERIAL OSSETRA	249
SERVED WITH HOUSE MADE POTATO BLINIS, CRÈME FRAÎCHE, SOUS VIDE EGG YOLK, CHIVES	