



CHEF HIROMI'S NIGIRI SELECTIONS

TRADITIONAL NIGIRI SELECTION

10 pieces, wasabi and soy sauce

75

SPECIALTY NIGIRI SELECTION

10 pieces, Chef Hiromi's specialty nigiri

95

RESERVE NIGIRI

ORA KING SALMON, MUSHROOM
DUXELLE, BLACK TRUFFLE 18

A5 MIYAZAKI WAGYU 19

HOKKAIDO UNI 21

SPICY MISO WAGYU 23

CHIMICHURRI WAGYU 23

WAGYU, TUNA, CAVIAR 32

JUMBO SHRIMP, UNI, CAVIAR 38

SMALL PLATES

CUCUMBER SALAD 9

garlic, bonito, chili crisp

SALMON CRUDO 20

lemon, sea salt, EVOO, chives, wasabi

SPICY TUNA TACO 11

calabrian chili spicy mayo, sesame, scallion

CRUNCHY SHRIMP TACO 12

avocado, tempura flakes, calabrian chili spicy mayo

AUSTIN TACO 12

ora king salmon, japanese bbq sauce, sliced
jalapeno, sesame seeds

MAKI ROLLS

SPICY AVOCADO 16

avocado, yuzu, spicy chili

Suggested Beer Pairing: Sudachi Lime Lager

SPICY TUNA 17

calabrian chili spicy mayo

Suggested Beer Pairing: Yuzu Rice Lager

SESAME SALMON 18

scallion, sesame seeds, sesame oil, ginger, cilantro

Suggested Beer Pairing: Orange Blossom Blonde

ASPARAGUS HAMACHI 19

yellowtail, spicy chili, fried asparagus, sesame seed

Suggested Beer Pairing: Daidai Pilsner

TORCHED CORN SCALLOP 20

hokkaido scallop, snap pea, torched sweet corn

Suggested Beer Pairing: Allstar Peach Sour

HAND ROLLS

SPICY TUNA 10

akami rib tuna, calabrian chili, arare

Suggested Pairing: Clementine Martini

BBQ SALMON 15

ora king salmon, japanese bbq sauce, jalapeno

Suggested Pairing: Lychee Martini

NEGI TORO 17

bluefin fatty tuna, scallion

Suggested Pairing: Classic Martini

SNOW CRAB 19

yuzu aioli, sweet corn, scallion, togarashi popcorn

Suggested Pairing: Dirty Martini

TORCHED A5 MIYAZAKI WAGYU RIBEYE 27

garlic, breadcrumbs, wasabi horseradish cream

Suggested Pairing: Blue Cheese Olive Martini

MOODY TONGUE BEER, SAKE & COCKTAILS

Enjoy specialty martinis and beers brewed by Moody Tongue, the world's only MICHELIN Starred brewery, as well as a selection of Japanese spirits, sake and highballs.

DRAFT BEER

YUZU RICE LAGER 4.7% ABV 6OZ <i>lemon-lime popsicle</i>	12
DAIDAI PILSNER 5.5% ABV 6OZ <i>japanese bitter orange spritzer</i>	12
SUDACHI LIME LAGER 5.0% ABV 6OZ <i>japanese lime</i>	12
ALLSTAR PEACH SOUR 6.0% ABV 6OZ <i>sour peach rings, chardonnay wine</i>	12
JUICED LYCHEE IPA 6.0% ABV 12OZ <i>pine, melon, orchard fruit</i>	10
BLOOD ORANGE GOSE 4.3% ABV 12OZ <i>orange zest, sea salt</i>	10

SAKE 3oz

TOZAI "SNOW MAIDEN" NIGORI <i>bright, fresh, honeydew melon</i>	10
DASSAI BLUE 50 JUNMAI DAIGINJO <i>crisp, dry, pineapple</i>	15

HIGHBALLS

CLASSIC <i>toki whiskey, lemon, soda water</i>	14
LAVENDER <i>toki whiskey, lavender, lemon, san pellegrino</i>	15
SPICED PEAR & GINGER <i>toki whiskey, pear liqueur, lime, ginger beer</i>	15
YAMAZAKI <i>yamazaki 12, soda water</i>	35

SPECIALTY MARTINIS

CLEMENTINE MARTINI <i>haku vodka, clementine, passionfruit, orange liqueur</i>	18
LYCHEE MARTINI <i>haku vodka, st. germain, brut litchi, lychee, lemon</i>	18
BLUE CHEESE OLIVE MARTINI <i>blue cheese infused haku vodka, dry vermouth, olives</i>	19
ESPRESSO MARTINI <i>chrome horse tequila, cold brew, mr. black, oat milk</i>	19

BOTTLED BEER

APERITIF PILSNER 5.0% ABV <i>french baguette</i>	8
TOASTED RICE LAGER 5.5% ABV <i>jasmine rice</i>	8
ETROG WIT 4.7% ABV <i>meyer lemon zest, coriander</i>	8
ORANGE BLOSSOM BLONDE 5.4% ABV <i>honeysuckle, orange rock candy</i>	8

BEER FLIGHTS

CLASSIC TASTING <i>yuzu rice lager, juiced lychee IPA, blood orange gose</i>	20
RESERVE TASTING <i>sudachi lime lager, allstar peach sour, daidai pilsner</i>	26

SPIRITS

VODKA

haku vodka	14
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GIN

roku gin	14
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WHISKEY

hibiki harmony	30
yamazaki 12	40
yamazaki 18	120
nikka coffey grain	20
nikka coffey malt	22
nikka taketsuru	22
nikka yoichi	28
ichiro's malt chichichubo US	50
ichiro's malt chichichubo	54
ichiro's malt chichichubo the peated	54