

MOODY TONGUE

— SUSHI —

CORN IKURA

white asparagus, chives

Yuzu Lager

KING CRAB GUNKAN

English pea, trout roe

HOKKAIDO SCALLOP GUNKAN

edamame, bonito mayo, osetra

Daidai Lager

KINMEDAI

wasabi, lime, parsnip chip

ORA KING SALMON

scallion, ginger

Sudachi Lager

MADAI

Florida orange zest, sea salt

SHIMA AJI

charred corn, pineapple

Orange Blossom Belgian Blonde

TORCHED ORA KING SALMON

tarragon, ikura

AMAEBI

ginger-scallion vinegar

Cherry Oud Bruin

OTORO

cherry niçoise, poached cherry, shiso

AKAMI

citrus salt, yuzu tare

Cassis

TORCHED A5 MIYAZAKI WAGYU HAND ROLL

shishito pepper, garlic

Piquette Cerise

MATCHA TIRAMISU

mascarpone, matcha, cocoa

Bourbon Barrel-Aged 12 Layer Cake Imperial Stout