

Sports, Arts, & Entertainment

Briza Restaurant celebrates grand opening at Crosstown Concourse, marking opening of land-sushi-sea concept

MEMPHIS, Tenn., November 12, 2025 – Briza Restaurant is now open and marked the occasion with a ribbon-cutting ceremony Sunday, November 9. Located on the first floor of Crosstown Concourse, Briza welcomes guests daily for lunch and dinner. More information is available at BrizaRestaurants.com, and reservations may be made online via Resy.com.

Briza leaders include Maggie Murphy-Hernandez and Moises Hernandez, along with principal partners Betsy and Darrell Horn. The concept, built around the theme Land – Sushi – Sea, offers globally inspired dishes that bring together seafood, sushi, and wood-fired entrées in a modern, comfortable setting.

“This opening represents months of dedication from our entire team,” said Moisés Hernandez, General Manager and Executive Chef. “We’re proud to finally open our doors, welcome guests, and be part of the Crosstown community.”

Lunch and Dinner Service
Now Open Seven Days a Week

Briza is open daily for lunch and dinner, offering distinct menus that balance coastal and land-based favorites.

Lunch offerings include lighter selections and sandwiches such as the Ahi Tuna Burger with seared #1 tuna, pickled red onion, and sriracha aioli on a house-made bun; the Pescado Sandwich, featuring crispy grouper with creamy kale–jalapeño slaw and pickles; and the Pollo a la Brasa, a Peruvian-style roasted chicken topped with aji verde and served with creamy street corn. Guests can also choose from sushi options such as the La Nela Roll with salmon,



Pacifico Roll
(Photo Credit-Jay Adkins)



Moises Hernandez and Maggie Murphey-Hernandez cut the grand opening ribbon at Briza Restaurant located in Crosstown Concourse. (Photo Credit – Wendy Adams)



Maggie Murphey-Hernandez, Chief Operating Officer, and Moises Hernandez, General Manager & Executive Chef, stand ready to make sure diners have a delectable experience from “land-sushi-sea.”

mango, dragon fruit, and jalapeño, or the Shrimp Primavera Roll, wrapped in rice paper with seasonal vegetables and peanut sauce.

The dinner menu expands on those offerings with entrées like Shrimp a la Diabla, jumbo shrimp simmered in chile de árbol sauce with arroz verde; Redfish Florentine, served over spinach, asparagus, and tomato in parmesan cream sauce; Double-Cut Chuleta, a wood-fired pork chop with mango salsa; and wood-grilled steaks including the Rosemary Ribeye, New York Strip, and Prime Filet. A selection of sushi rolls, shared plates, and composed salads rounds out the evening menu.



Island Eel Roll
(Photo Credit - Jay Adkins)



The elegant interior of Briza Restaurant, featuring innovative concept of “land-sushi-sea” dining.

(Photo Credit - Jay Adkins)



Seared Scallop Salad
(Photo Credit - Jay Adkins)

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The Mid-South Tribune Staff