

morimoto

dinner

specialty drinks

morimoto martini 12

morimoto junmai sake, smirnoff vodka, japanese cucumber slices

pomegranate lemonade 12

bacardi limon, pama pomegranate, lemon

lychee cosmopolitan 12

lychee, smirnoff vanilla, cranberry juice

blueberry shiso-jito 12

smirnoff citrus, blueberries, mint, lemon

sparkling grapefruit 12

grapefruit vodka, grapefruit juice, champagne

apricot-ginger manhattan 17

apricot infused maker's mark, domaine de canton ginger cognac

white pear 14

grey goose le poire, morimoto junmai sake, st. germain elderflower liqueur

cilantro gimlet 16

belvedere vodka, cilantro, lime juice

japanese pineapple (non-alcoholic) 6

calpico, pineapple juice, cilantro

mandarin ginger (non-alcoholic) 6

mandarin orange, candied ginger, ginger ale

s u s h i r o l l s

tuna 8

spicy tuna 9

yellowtail - scallion 8

spicy salmon 8

toro - scallion m.p.

shrimp tempura 9

soft shell crab 12

california 9

eel - avocado 9

v e g e t a r i a n r o l l s

seasonal vegetable maki 5

ume - shiso - cucumber 5

spicy vegetable tempura 6

shiitake mushroom 6

c h e f ' s c o m b i n a t i o n

sushi, sushi rolls and sashimi

\$30, \$50, \$75 and up

Masaharu Morimoto Executive Chef/Owner

Chef Morimoto's new cookbook is available for purchase.
Ask your server for details.

raw bar

all selections served with three sauces:

japanese salsa, ceviche and thai fish sauce

king crab 29

seasonal oysters 16

kumamoto oysters 18

sushi and sashimi (priced per piece)

maguro	tuna	5
chu-toro	medium fatty tuna	m.p.
oh-toro	fatty tuna	m.p.
unagi	fresh water eel	5
anago	sea eel	5
sake	salmon	4
tamago	egg omelet	3

whitefish

suzuki	striped bass	3
hirame	fluke	4
kanpachi	kanpachi	5
hamachi	yellowtail	4
tai	red snapper	5
sima aji	striped jack	6
kisu	japanese whitefish	5
kasugo	baby snapper	5
kinmedai	golden big eye snapper	8

blue skin

sawara	spanish mackerel	3
saba	boston mackerel	4
aji	jackfish	4
kohada	shad	4

shellfish

ika	squid	3
ebi	shrimp	4
hotate	scallop	4
aoyagi	orange clam	4
kani	crab	5
mirugai	giant clam	5
tako	octopus	6

roe

tobiko	flying fish roe	3
ikura	salmon roe	5
uni	sea urchin	7

w i n e s b y t h e g l a s s

sparkling

- sparkling, kenwood brut**
yulupa, california 10
- prosecco, bele casel**
valdobbiadene, italy, nv 12
- champagne, veuve clicquot 'yellow label' brut**
reims, france, nv 18
- rose champagne, moët and chandon brut-rose**
reims, france, nv 18

white

- gruner veltliner, huber 'hugo'**
austria '06 11
- sauvignon blanc, kono**
marlborough, new zealand '06 13
- vouvray, michel picard**
vouvray, france '05 13
- pinot gris, king estate**
lorane valley, oregon '03 12
- chardonnay, daniel gehrs**
santa barbara county, california, '05 12
- gewurtztraminer, columbia winery**
columbia valley, washington, '06 13
- riesling, ratzenberger**
steeger st jost, germany '03 12

rose

- negrette/syrah, chateau bellevue la foret**
fronton, france '06 11

red

- pinot noir, laboure-roi**
france '05 10
- pinot noir, macmurray ranch**
sonoma '06 12
- pinotage, wildekrans**
walker bay, south africa '05 12
- merlot, covey run**
columbia valley, washington '03 10
- cabernet sauvignon, louis m. martini**
sonoma county, california '03 12
- tinto, castro ventosa**
bierzo, spain '06 11

b e e r

- heineken** 6
- kirin light** 6
- kirin ichiban** 22 oz. 10
- sapporo premium** 7
- asahi super dry** 6
- tsingtao** 6
- morimoto hazelnut ale** 22 oz. 14
- morimoto soba ale** 22 oz. 14
- morimoto black obi soba ale** 22 oz. 14
- morimoto imperial pilsner** 22 oz. 26
- kaliber (non-alcoholic)** 6

m o r i m o t o o m a k a s e

"chef's choice" a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine

omakase is available sun-thurs until 10 pm and fri-sat until 11 pm

\$80, \$100 or \$120 and up per person

b e v e r a g e o m a k a s e

a carefully chosen selection of beverages paired with each course of our chef's tasting menu.

\$45, \$65, \$85 and up per person

c o l d a p p e t i z e r s

toro tartare caviar and fresh wasabi 26

yellowtail tartare caviar and fresh wasabi 22

goma ae white asparagus with sesame sauce 8

sesame chicken cucumbers and seasonal tomatoes 12

tuna pizza crisp tortilla, spicy tuna carpaccio, anchovy sauce 17

morimoto sashimi five assorted sashimi with seven sauces 24

carpaccio thinly sliced with yuzu soy, hot oil, and mitsuba leaf

whitefish 16 **octopus** 18 **kobe beef** 25

h o t a p p e t i z e r s

edamame fresh soybeans with sea salt 6

rock shrimp tempura spicy 'kochujan' aioli 18

morimoto tempura gorgonzola, roasted red pepper and daikon-soy sauces 14

escargot pearl onion, forest mushroom, mango-miso 15

spicy king crab broiled on the half shell 24

steamed scallop ginger and scallion 15

10 hour pork 'kakuni' braised pork belly with hot rice porridge 12

yosedofu fresh tofu created at your table served with crab ankake and soy 16

n o o d l e s

cha-soba chilled green tea noodles with chopped scallion, fresh wasabi and dashi-shoyu sauce for dipping 14

inaniwa udon chilled wheat noodles with grated ginger and dashi-shoyu sauce for dipping 12

soba carbonara soba noodle, bacon, scallops, parmesan, truffle 14/26

s o u p

morimoto ramen soup iron chef's chicken noodle soup 10

miso soup tofu 7 manila clams 10

dobin mushi 'steamed soup in a pot' shrimp, chicken and mushrooms 10

s a l a d

- house green salad** shaved bonito, yuzu vinaigrette 9
- calamari tempura salad** mixed greens, white miso vinaigrette 14
- sashimi salad** mixed greens, tuna tataki, shoyu dressing 18
- warm mushroom salad** sauteed with rice, curry, white wine 11
- lobster tempura salad** mizuna, lobster ceviche, white soy citrus vinaigrette, avocado, orange 22

w a g y u

'wa' means Japanese or japanese-style and 'gyu' means cattle. also known as kobe-style beef, wagyu is known for it's marbling characteristics and tenderness

\$120/8 oz.

japanese sweet potato fries
whole grain mustard, pink peppercorn sea salt, caramelized shallot sauce

e n t r e e s

- black cod miso** su miso mustard 23
- sugi-ita salmon** japanese cedar wrapped organic salmon, maple shiitake broth, organic egg, yamaimo 26
- madai shioyaki** whole grilled sea bream, spicy ponzu, miso beurre blanc, smoked sea salt 36
- lobster 'epice'** roasted lobster, eight spice blend, yuzu creme fraiche m.p.
- morimoto surf and turf** seared kobe sirloin, black pepper and sesame crusted maine lobster, spicy longbeans, yuzu miso brown butter 49
- angry chicken** marinated organic half chicken, roasted finger peppers, spiced chicken jus 25
- chilean sea bass** black bean sauce, shaved ginger and hot oil 28
- dry aged new york strip steak** tempura vegetables, dashi-soy and hot mustard aioli 37
- ishi yaki bop** rice dish prepared at your table in hot river stone bowl
buri (king yellowtail) 28 **kobe beef** 42
- seafood 'toban yaki'** king crab, shrimp, scallops, new zealand mussels, shanghai greens, oyster mushrooms, citrus butter 36

s i d e s 7

- wasabi fried rice**
japanese sweet potato fries
stir fried spicy long beans
sake butter sauteed japanese mushrooms