

m o r i m o t o
d i n n e r

s i g n a t u r e c o c k t a i l s

ichigo bacardi rum, strawberry, japanese cucumber, thai basil	13
kemuri suntory toki japanese whiskey, ginger, honey, laphroaig 10 year rinse	15
morimoto martini grey goose vodka, nigori sake, shiso, lemon	14
ōta reyka vodka, pear, yuzu, mint	14
lychee & fig tito's vodka, soho lychee, fig, lemon	14
zakuro cazadores blanco tequila, pomegranate, lime, chili	14
karai smirnoff vodka, micro cilantro, jalapeño	13
kinkaku-ji bulleit bourbon, honey, lemon, togarashi seven spice	14
the last one bluecoat gin, green chartreuse, kabosu, luxardo maraschino	15

s i g n a t u r e s a k e glass carafe

fukumitsuya morimoto 純米 <i>ishikawa, japan</i> honeyed walnuts, soft, sweet finish junmai	11	27
fukumitsuya morimoto 純米吟醸 <i>ishikawa, japan</i> caramelized pear, ripe stone fruit finish junmai ginjo	13	40
fukumitsuya morimoto 純米大吟醸 <i>ishikawa, japan</i> melon, honey suckle, rich texture junmai daiginjo	20	55

junmai 純米	glass	carafe
seven spearsmen/shichi hon yari <i>shiga, japan</i> complex, banana, truffle	13	40
kiku-masamune (warm) <i>kobe, japan</i> dry, light aroma, crisp	9	27
dewatsuru <i>akita, japan</i> honeydew, earth, mellow	13	40
nanbu bijin "southern beauty" <i>iwate, japan</i> jasmine, citrus, vanilla	14	43
kiuchi shuzou asamurasaki red rice <i>ibaraki, japan</i> slightly effervescence, sweet berries	15	45
	glass	carafe
junmai ginjo 純米吟醸		
cabin in the snow/yuki no bosha <i>akita, japan</i> pineapple, mango, hints of celery	15	45
g "joy"/momokawa <i>oregon, usa</i> full, melon, tropical spice, bamboo shoot	13	40
narutotai <i>tokushima, japan</i> tropical, rich texture, floral spice	17	48
	glass	carafe
junmai daiginjo 純米大吟醸		
kiuchi shuzou gekkakow <i>ibaraki, japan</i> coconut, stone fruits, elegant	38	115
joto <i>hiroshima, japan</i> delicate, clean, hints of green apple	22	70
dassai, otter fest 50 <i>yamaguchi, japan</i> delicate honey, orange blossom, well rounded	19	55
wakatake onikoroshi <i>shizuoka, japan</i> ripe plum, almond, delicate finish	27	75
o t h e r	glass	carafe
kiuchi shuzou yuzu wine <i>ibaraki, japan</i> lemon drop, orange blossom, nutty yuzu wine	15	45
takatenjin "sword of the sun" <i>shizuoka, japan</i> melon, banana, complex tokubetsu honjozo	13	40
dreamy clouds/rihaku nigori <i>simane, japan</i> creamy, slightly sweet, macadenia nut tokubetsu junmai nigori	15	45
fukumitsuya morimoto <i>ishikawa, japan</i> barley shochu	18	51

s u s h i r o l l s

tuna* 8

spicy tuna* 10

yellowtail - scallion* 9

spicy salmon* 8

toro - scallion* m.p.

shrimp tempura 10

soft shell crab 14

california 9

eel - avocado 10

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

seasonal vegetable 6

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

45, 65, 90 and up

Masaharu Morimoto Executive Chef/Owner

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

Morimoto: Mastering the Art of Japanese Home Cooking 45

r a w b a r

all selections served with three sauces:
japanese salsa, ceviche and thai fish sauce

king crab	52
seasonal oysters*	18
kumamoto oysters*	18
kumamoto and seasonal oysters*	18

s u s h i a n d s a s h i m i (priced per piece)

maguro*	tuna	6
chu-toro*	medium fatty tuna	m.p.
oh-toro*	fatty tuna	m.p.
unagi	fresh water eel	7
anago	sea eel	7
sake*	salmon	5
tamago	egg omelet	4
kasutera	shrimp pound cake	4

whitefish

suzuki*	striped bass	4
hirame*	fluke	5
hamachi*	yellowtail	4
kanpachi*	amberjack	6
tai*	red snapper	5
amadai*	tilefish	5
shima aji*	striped jack	7
kinmedai*	golden big eye snapper	m.p.

blue skin

sawara*	spanish mackerel	5
saba*	boston mackerel	7
aji*	jackfish	7
kohada*	shad	4

shellfish

ika*	squid	5
ebi	shrimp	5
japanese hotate*	scallop	9
hotate*	scallop	6
tairagai	razor clam	7
aoyagi	orange clam	5
zuwai gani	snow crab	7
tako*	octopus	6

roe

add udama*	(quail egg) addition	3
tobiko*	flying fish roe	3
ikura	salmon roe	5
japanese uni*	sea urchin	m.p.
uni*	sea urchin	9

meat

wagyu beef*	12
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w i n e s b y t h e g l a s s

sparkling

blanc de blancs, francois montand, brut	12
jura, france, nv	
prosecco, montefresco	12
veneto, italy, nv	
sparkling rosé, domaine chandon	16
napa valley, california, nv	
champagne moët & chandon imperial	21
champagne, france, nv	
champagne, veuve cliquot, yellow label brut	22
reims, france, nv	

white

sauvignon blanc, mount riley	14
marlborough, new zealand, '16	
sauvignon blanc, domaine de seailles	15
cotes de gascogne, france, '16	
chardonnay, folie a deux	15
russian river valley, sonoma, california, '16	
chardonnay, domaine de bernier	16
val de loire, france, '16	
riesling, selbach	15
mosel, germany, '14	
gruner veltliner, huber	15
traisental, austria, '15	
vinho verde, quinta da raza	12
minho, portugal, '16	

rosé

sangiovese, la spinetta il rose di casanova	16
tuscany, italy, '16	

red

pinot noir, beckon	14
central coast, california, '15	
pinot noir, nicolas potel	16
burgundy, france, '15	
malbec, portillo	13
mendoza, argentina, '16	
blend, newton "claret"	18
napa valley, california, '15	
cabernet sauvignon, the motto "backbone"	14
california, '13	
grenache, jean-luc colombo	14
rhône valley, france, '15	
tempranillo, marqués de CÁCERES crianza	15
rioja, spain, '13	

b e e r

sapporo premium	7
kirin light	7
kirin ichiban	7
heineken	7
kaliber (non-alcoholic)	6
morimoto hazelnut ale	12 16
morimoto soba ale	12 16
morimoto black obi soba ale	12 16
morimoto imperial pilsner	16 28
morimoto signature beer flight	18

*n o n - a l c o h o l i c
s p e c i a l t i e s*

south pacific	calpico, pineapple, cilantro	7
mandarin ginger	mandarin orange, candied ginger, ginger ale	
rejuvenation	pomegranate juice, sweet & sour, mint	

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

100 classic and 150 seasonal

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.

65 and 85 per person

s a k e o m a k a s e

an all sake pairing featuring hand selected and signature sakes for each course of our chef's tasting menu.

85 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

uni crispy rice* marinated trout roe, tare 18

diver scallop* hearts of palm, yuzu kosho, shiso oil, nashi 18

hamachi "pastrami"* gin crème fraîche, pumpernickel toast 19

tuna pizza* crisp tortilla, spicy tuna carpaccio, olives, anchovy aioli 19

morimoto sashimi* five assorted sashimi with seven sauces 25

carpaccio* thinly sliced with yuzu soy, hot oil, and mitsuba leaf
whitefish 16 salmon 20 wagyu beef 28

hamachi* ponzu, jalapeño 20

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

edamame fresh soybeans with sea salt 8

rock shrimp tempura spicy 'kochujan' aioli 23

morimoto tempura gorgonzola, roasted red pepper and daikon-soy sauces 16

spicy king crab broiled on a half shell 28

seasonal mushrooms served in a cast iron pot with chicory and fresh herbs 20

sautéed foie gras and grilled eel* sake meyer lemon, asian pear, sansho pepper 26

10 hour pork 'kakuni' braised pork belly with hot rice porridge 13

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

wagyu dumplings kanzuri-miso broth 15

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 14

s o u p s

morimoto ramen soup iron chef's chicken noodle soup 14

miso soup tofu 7 littleneck clams 10.5

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

yasai ramen vegetarian broth, rice noodle, japanese vegetables 12

s a l a d s

house green salad shaved bonito, yuzu vinaigrette 10

seared tuna mizuna salad* ginger-soy dressing, avocado, crispy shio kombu 20

calamari tempura salad mixed greens, white miso vinaigrette 16

lobster ceviche salad* baby mizuna, avocado, orange, hazelnuts, white soy-citrus vinaigrette 24

e n t r e e s

simmered dover sole served whole with a sake ginger sauce 39

black cod miso su miso mustard 29

duck duck duck* roasted duck breast, duck confit fried rice, duck egg, mandarin oolong reduction 33

morimoto surf and turf* wagyu filet, hamachi ribbons and avocado salad, herbed potatoes 44

chilean sea bass koji marinated and grilled, seasonal vegetables, dashi nage 37

ora king salmon xo sauce, yu choy, daikon, lemon 35

dry aged new york strip loin* tempura vegetables, dashi soy and hot mustard aioli 43

ishi yaki bop* rice dish prepared at your table in hot river stone bowl
huri (king yellowtail) 29 **wagyu beef** 42

morimoto shabu shabu simmering hot pot, served with seasonal vegetables and rice

salmon 29 australian wagyu 42 japanese a5 wagyu 58

seafood 'toban yaki' sweet prawns, scallops, king crab, bok choy, littleneck clams, oyster mushrooms, citrus butter 46

senat farms chicken soy glaze, braised daikon, romanesco, maitake 26

s t e a k s

**12 oz. australian
wagyu strip* 75**

**10 oz. australian
wagyu filet* 65**

japanese a5 wagyu beef (2 oz. minimum)* 25 per oz.

all steaks are served with our signature sweet onion and garlic jus

s i d e s

wasabi fried rice 8

cauliflower nanbanzuke bubu arare scallions 10

koji asparagus house made ponzu 10

sweet potato tempura kishibori soy 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.