

**signature cocktails 14**

**bold**

**morimoto martini**

morimoto junmai sake, grey goose vodka, japanese cucumber

**japanese julep**

suntory yamazaki 12 yr. whiskey, yuzu, mint

**smooth**

**sparkling pear**

sparkling wine, spiced pear puree, vodka

**karai**

jose cuervo especial silver, calpico, grapefruit, jalapeno syrup

**furansu**

bombay gin, lillet blanc, ginger

**geisha**

bulleit bourbon, apricot liqueur, guava, cinnamon

**sweet**

**oolong colada**

oolong infused bacardi rum, pineapple, calpico, lime

**lychee**

lychee, smirnoff vanilla, cranberry, lemon

**tokyo 64**

housemade yuzucello, pomegranate, mint

**ume fizz**

plum sake, smirnoff citrus, spiced syrup, soda

**beer**

**heineken 6**

**kirin light 6**

**kirin ichiban 22 oz. 10**

**sapporo premium 7**

**tsingtao 6**

**kaliber (non-alcoholic) 6**

**morimoto hazelnut ale 22 oz. 16**

**morimoto soba ale 22 oz. 16**

**morimoto black obi soba ale 22 oz. 16**

**morimoto imperial pilsner 26 oz. 28**

**morimoto signature rogue beer flight 18**

**sushi rolls**

**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**

**vegetarian rolls**

**seasonal vegetable maki 5**

**ume - shiso - cucumber 5**

**spicy vegetable tempura 6**

**shiitake mushroom 6**

**chef's combination**

sushi, sushi rolls and sashimi

30, 50, 75 and up

**Masaharu Morimoto Executive Chef/Owner**

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

**Morimoto: The Art of Japanese Cooking 40**

## r a w b a r

all selections served with three sauces:

**japanese salsa, ceviche and thai fish sauce**

**king crab 29**

**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)

<b>maguro</b>	tuna	<b>5</b>
<b>chu-toro</b>	medium fatty tuna	<b>m.p.</b>
<b>oh-toro</b>	fatty tuna	<b>m.p.</b>
<b>unagi</b>	fresh water eel	<b>5</b>
<b>anago</b>	sea eel	<b>6</b>
<b>sake</b>	salmon	<b>4</b>
<b>tamago</b>	egg omelet	<b>3</b>
<b>kasutera</b>	shrimp pound cake	<b>4</b>

whitefish

<b>suzuki</b>	striped bass	<b>3</b>
<b>hirame</b>	fluke	<b>4</b>
<b>hamachi</b>	yellowtail	<b>4</b>
<b>kanpachi</b>	amberjack	<b>5</b>
<b>tai</b>	red snapper	<b>5</b>
<b>amadai</b>	tilefish	<b>5</b>
<b>shima aji</b>	striped jack	<b>6</b>

blue skin

<b>sawara</b>	spanish mackerel	<b>3</b>
<b>saba</b>	boston mackerel	<b>5</b>
<b>aji</b>	jackfish	<b>5</b>
<b>kohada</b>	shad	<b>4</b>

shellfish

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

roe

<b>add udama</b>	(quail egg) addition	<b>3</b>
<b>tobiko</b>	flying fish roe	<b>3</b>
<b>ikura</b>	salmon roe	<b>5</b>
<b>uni</b>	sea urchin	<b>7</b>

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

### sparkling

<b>sparkling, kenwood brut</b> yulupa, california	<b>10</b>
<b>prosecco, bele casel</b> valdobbiadene, italy, nv	<b>12</b>
<b>champagne, veuve clicquot 'yellow label' brut</b> reims, france, nv	<b>22</b>
<b>sparkling rose, domaine chandon</b> napa valley, california, nv	<b>16</b>

### white

<b>sauvignon blanc, kim crawford</b> marlborough, new zealand '10	<b>14</b>
<b>gruner veltliner, berger</b> kremstal, austria '10	<b>11</b>
<b>pinot grigio, ruffino "lumina"</b> veneto, italy '10	<b>9</b>
<b>chardonnay, joel gott</b> monterey, california '09	<b>13</b>
<b>riesling, nikolaus weis "urban"</b> mosel, germany '10	<b>10</b>
<b>evolution, sokol blosser</b> dundee hills, oregon, nv	<b>12</b>
<b>sauvignon blanc, palo alto</b> maule valley, chile '09	<b>12</b>
<b>pinot blanc, pierre sparr</b> alsace, france '08	<b>13</b>

### rose

<b>negrette/syrah, chateau bellevue la foret</b> fronton, france '10	<b>11</b>
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### red

<b>sangiovese, poggio alle sughere</b> toscana, italy '08	<b>13</b>
<b>pinot noir, macmurray ranch</b> sonoma coast, california '09	<b>12</b>
<b>malbec, navarro correas</b> mendoza, argentina '08	<b>12</b>
<b>cabernet sauvignon, villa mt. eden</b> napa valley, california '07	<b>15</b>
<b>merlot, casa lapostolle</b> rapel valley, chile '09	<b>11</b>
<b>pinot noir, domaine roux</b> côte de beaune-villages, burgundy '08	<b>14</b>

## non-alcoholic specialties 7

<b>south pacific</b>	calpico, pineapple, cilantro
<b>mandarin ginger</b>	mandarin orange, candied ginger, ginger ale
<b>sakura</b>	lemon/lime soda, ginger, grenadine
<b>rejuvenation</b>	pomegranate juice, sweet & sour, mint

notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

## 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, 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 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**

**sesame chicken** cucumbers and seasonal tomatoes **13**

**tuna pizza** crisp tortilla, spicy tuna carpaccio, anchovy aioli **18**

**morimoto sashimi** five assorted sashimi with seven sauces **25**

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

**whitefish 16 salmon 20 kobe beef 25**

**hamachi** ponzu, jalapeno **20**

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

**edamame** fresh soybeans with sea salt **8**

**roasted foie gras** kimchi miso, scallion pancake, kombu syrup **24**

**rock shrimp tempura** spicy 'kochujan' aioli **18.5**

**seared scallops** red miso glaze, marinated vegetables, rice, green tea dashi **18**

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

**spicy king crab** broiled on the half shell **25**

**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**

## 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**

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

## s o u p s

**morimoto ramen soup** iron chef's chicken noodle soup **13**

**miso soup** tofu **7** manila 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**

**sashimi salad** mixed greens, tuna tataki, shoyu dressing **19**

**calamari tempura salad** mixed greens, white miso vinaigrette **16**

**lobster ceviche salad** baby mizuna, avocado, orange, hazelnuts, white soy-citrus vinaigrette **22**

## e n t r e e s

**tuna nicoise** jalapeno poached maguro, roasted tomato, haricots verts, lemon – yuzu emulsion **32**

**black cod miso** su miso mustard **24**

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

**lobster 'epice'** roasted lobster, eight spice blend, yuzu creme fraiche **m.p.**

**morimoto surf and turf** kobe filet, hamachi ribbons and avocado salad, herbed potatoes **39**

**wild striped bass** black bean sauce, shaved ginger and hot oil **29**

**angry chicken** marinated organic half chicken, roasted finger peppers, spiced chicken jus **27**

**wasabi salmon** creamy garlic, wasabi vinaigrette, scallion bubbles, ikura **26**

**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  
**huri** (king yellowtail) **29** **kobe beef 42**

**seafood 'toban yaki'** sweet prawns, scallops, king crab, bok choy, manila clams, oyster mushrooms, citrus butter **37**

## s i d e s 7

**wasabi fried rice**

**sake butter sauteed japanese mushrooms**

**roasted napa cabbage, sesame sauce**

**seasonal side**

20% Gratuity will be added to parties of six or more.  
Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

01/19/12