

**s p e c i a l t y d r i n k s**

**morimoto martini 14**

morimoto junmai sake, smirnoff vodka, japanese cucumber slices

**sparkling ume 12**

ume, orange blossom, champagne

**pomegranate lemonade 12**

bacardi limon, pama pomegranate, lemon

**lychee cosmopolitan 12**

lychee, smirnoff vanilla, cranberry juice

**lotus blossom 14**

bombay sapphire, yuzu, calpico

**guava shiso-jito 12**

smirnoff citrus, mint, lime, guava nectar

**white pear 14**

grey goose le poire, morimoto junmai sake, elderflower syrup

**cilantro gimlet 14**

ketel citron, cilantro, lime

**japanese pineapple (non-alcoholic) 6**

calpico, pineapple juice, cilantro

**mandarin ginger (non-alcoholic) 6**

mandarin orange, candied ginger, ginger ale

**b e e r**

**heineken 6**

**kirin light 6**

**kirin ichiban 22 oz. 10**

**sapporo premium 7**

**tsingtao 6**

**kaliber (non-alcoholic) 6**

**morimoto hazelnut ale 22 oz. 14**

**morimoto soba ale 22 oz. 14**

**morimoto black obi soba ale 22 oz. 14**

**morimoto imperial pilsner 26 oz. 26**

**morimoto signature rogue beer flight 18**

**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.

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

## raw bar

all selections served with three sauces:

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

<b>king crab</b>	29
<b>scallop</b>	14
<b>seasonal oysters</b>	16
<b>kumamoto oysters</b>	18
<b>raw bar combination</b>	55 / 75

## sushi and sashimi (priced per piece)

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

whitefish

<b>suzuki</b>	striped bass	3
<b>hirame</b>	fluke	4
<b>kanpachi</b>	kanpachi	5
<b>hamachi</b>	yellowtail	4
<b>tai</b>	red snapper	5
<b>sima aji</b>	striped jack	6
<b>kinmedai</b>	golden big eye snapper	8

blue skin

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

shellfish

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

roe

<b>tobiko</b>	flying fish roe	3
<b>ikura</b>	salmon roe	5
<b>uni</b>	sea urchin	7

## wines by the glass

### sparkling

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

### white

<b>sauvignon blanc, kim crawford</b> marlborough, new zealand, '09	14
<b>gruner veltliner, huber 'hugo'</b> austria '08	11
<b>pinot grigio, ruffino "lumina"</b> veneto, italy, '09	9
<b>sauvignon blanc, palo alto</b> maule valley, chile, '08	12
<b>chardonnay, clos julien</b> san luis obispo, california '07	13
<b>riesling, nikolaus weis "urban"</b> mosel, germany, '08	10
<b>evolution, sokol blosser</b> dundee hills, oregon, nv	12

### rose

<b>negrette/syrah, chateau bellevue la foret</b> fronton, france '09	11
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### red

<b>zweigelt, weingut berger</b> kremstal, austria '08	11
<b>pinot noir, macmurray ranch</b> sonoma coast, california '08	12
<b>pinotage, wildekrans</b> walker bay, south africa '08	13
<b>malbec, navarro correas</b> mendoza, argentina '07	12
<b>cabernet sauvignon, louis m. martini</b> sonoma county, california '07	12
<b>super tuscan, capezzana</b> carmignano, italy '06	14

## **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 12

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

**hamachi** ponzu, jalapeno 20

## **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

**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 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 12

**miso soup** tofu 7      manila clams 10

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

## **s a l a d s**

**house green salad** shaved bonito, yuzu vinaigrette 9

**sashimi salad** mixed greens, tuna tataki, shoyu dressing 18

**calamari tempura salad** mixed greens, white miso vinaigrette 14

**warm mushroom salad** sauteed with rice, curry, white wine 11

**lobster ceviche salad** baby mizuna, avocado, orange, hazelnuts, white soy-citrus vinaigrette 20

## **e n t r e e s**

**black cod miso** su miso mustard 23

**duck duck duck** madras roasted duck breast, duck confit fried rice, duck egg, mandarin oolong reduction 32

**arctic char** mitsuba, swiss chard, ginger shiitake mushrooms 26

**seared tuna** chilled ponzu noodles, charred onion vinaigrette, shishito peppers 32

**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 alaskan halibut** black bean sauce, shaved ginger and hot oil 28

**angry chicken** marinated organic half chicken, roasted finger peppers, spiced chicken jus 25

**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'** sweet prawns, scallops, king crab, bok choy, manilla clams, oyster mushrooms, citrus butter 36

## **s i d e s 7**

**wasabi fried rice**

**sake butter sauteed japanese mushrooms**

**green asparagus, sesame sauce**

**seasonal side**