

morimoto lunch

signature cocktails

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

signature sake

	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
junmai ginjo 純米吟醸	glass	carafe
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
junmai daiginjo 純米大吟醸	glass	carafe
kiuchi shuzou gekkakow <i>ibaraki, japan</i> coconut, stone fruits, elegant	38	115
jokigen kimoto <i>yamagata, japan</i> rich, creamy, delicate finish	24	72
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
other	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

sushi rolls

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

vegetarian rolls

seasonal vegetable 6

ume - shiso - cucumber 5

spicy vegetable tempura 6

shiitake mushroom 6

chef's combination *

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
japanese hotate*	scallop	9
ebi	shrimp	5
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

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

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

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

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

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

beer		
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

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

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

65 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.

35 per person

s o u p s / s a l a d s

morimoto ramen

iron chef's chicken noodle soup 14

miso soup

tofu 7 littleneck clams 10.5

house green salad

shaved bonito, yuzu vinaigrette 9

lobster ceviche salad*

baby mizuna, avocado, orange, hazelnuts, white soy-citrus vinaigrette 22

seared tuna mizuna salad*

ginger-soy dressing, avocado, crispy shio kombu 19

a p p e t i z e r s

toro tartare*

fresh wasabi 20

yellowtail tartare*

fresh wasabi 18

hamachi "pastrami"*

gin crème fraiche, pumpernickel toast 19

tuna pizza*

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

carpaccio*

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

whitefish 16 wagyu beef 28

edamame

fresh soybeans with sea salt 6

rock shrimp tempura

spicy 'kochujan' aioli 23

wagyu dumplings

kanzuri-miso broth 15

spicy king crab

broiled on the half shell 28

n o o d l e b o w l s

salmon dashi soba

seared salmon, soba noodle, grilled negi 16

duck nabe udon

roasted duck breast, udon noodle, oyster mushroom 17

yasai ramen

vegetarian broth, rice noodle, japanese vegetables 12

pork belly ramen*

pork belly, ramen noodle, soft cooked egg, choice of soy broth or rich pork broth 15

l u n c h s e t s

served with miso soup and house salad

chirashi sushi*

scattered sashimi over sushi rice 21

beef gyudon*

rice, onion, pickled mushrooms, poached egg 18

unadon*

foie gras rice, unagi eel, ginger, shiso, daikon, sesame seed 18

pork tonkatsu

rice, cabbage, japanese mustard aioli, tonkatsu sauce 16

black cod

wasabi fried rice 21

chicken katsu*

panko crusted chicken, egg, caramelized onions, shiitake dashi soy broth, steamed rice 16

morimoto tempura

assorted tempura, steamed rice, trio of dipping sauces 18

ishi yaki bop*

rice dish prepared at your table in hot river stone bowl

huri (king yellowtail) 23 wagyu beef 38

sushi or sashimi combination*

choice of sushi or sashimi 26

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