

morimoto lunch

signature cocktails

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| 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 |
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| 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

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| seven spearsmen/shichi hon yari | 13 | 40 |
| <i>shiga, japan</i> | | |
| complex, banana, truffle | | |

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| kiku-masamune (warm) | 9 | 27 |
| <i>kobe, japan</i> | | |
| dry, light aroma, crisp | | |

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| dewatsuru | 13 | 40 |
| <i>akita, japan</i> | | |
| honeydew, earth, mellow | | |

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| nanbu bijin "southern beauty" | 14 | 43 |
| <i>iwate, japan</i> | | |
| jasmine, citrus, vanilla | | |

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| kiuchi shuzou asamurasaki red rice | 15 | 45 |
| <i>ibaraki, japan</i> | | |
| slightly effervescence, sweet berries | | |

junmai ginjo

純米吟醸

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| cabin in the snow/yuki no bosha | 15 | 45 |
| <i>akita, japan</i> | | |
| pineapple, mango, hints of celery | | |

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| g "joy"/momokawa | 13 | 40 |
| <i>oregon, usa</i> | | |
| full, melon, tropical spice, bamboo shoot | | |

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| narutotai | 17 | 48 |
| <i>tokushima, japan</i> | | |
| tropical, rich texture, floral spice | | |

junmai daiginjo

純米大吟醸

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| kiuchi shuzou gekkakow | 38 | 115 |
| <i>ibaraki, japan</i> | | |
| coconut, stone fruits, elegant | | |

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| joto | 22 | 70 |
| <i>hiroshima, japan</i> | | |
| delicate, clean, hints of green apple | | |

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| dassai, otter fest 50 | 19 | 55 |
| <i>yamaguchi, japan</i> | | |
| delicate honey, orange blossom, well rounded | | |

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| wakatake onikoroshi | 27 | 75 |
| <i>shizuoka, japan</i> | | |
| ripe plum, almond, delicate finish | | |

other

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|---|-----------|-----------|
| kiuchi shuzou yuzu wine | 15 | 45 |
| <i>ibaraki, japan</i> | | |
| lemon drop, orange blossom, nutty yuzu wine | | |

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| takatenjin "sword of the sun" | 13 | 40 |
| <i>shizuoka, japan</i> | | |
| melon, banana, complex tokubetsu honjozo | | |

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| dreamy clouds/rihaku nigori | 15 | 45 |
| <i>simane, japan</i> | | |
| creamy, slightly sweet, macadenia nut tokubetsu junmai nigori | | |

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| fukumitsuya morimoto | 18 | 51 |
| <i>ishikawa, japan</i> | | |
| barley shochu | | |

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

raw bar

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

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

sushi and sashimi (priced per piece)

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|------------------|-------------------|-------------|
| 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 |

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|-------------------|------------------------|-------------|
| whitefish | | |
| suzuki* | japanese sea bass | 6 |
| hirame* | fluke | 5 |
| hamachi* | yellowtail | 4 |
| kanpachi* | amberjack | 6 |
| tai* | japanese snapper | 5 |
| shima aji* | striped jack | 7 |
| kinmedai* | golden big eye snapper | m.p. |

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| blue skin | | |
| saba* | boston mackerel | 7 |
| aji* | jackfish | 7 |
| kohada* | shad | 4 |

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| shellfish | | |
| sumi ika* | squid | 6 |
| japanese hotate* | scallop | 9 |
| ebi | shrimp | 5 |
| hotate* | scallop | 6 |
| tairagai | razor clam | 7 |
| aoyagi | orange clam | 5 |
| kani | king crab | 10 |
| tako* | octopus | 6 |

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| 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 |

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| meat | | |
| wagyu beef* | | 10 |
| japanese a5 wagyu* | | 15 |

wines by the glass

sparkling

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| 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

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| 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 | |
| moscato, villa pozzi | 14 |
| sicily, italy '16 | |

rosé

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

red

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| 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" | 15 |
| california, '14 | |
| grenache, jean-luc colombo | 14 |
| rhône valley, france, '15 | |
| tempranillo, marqués de CÁCERES crianza | 15 |
| rioja, spain, '13 | |

beer

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|---------------------------------------|----------------|
| 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

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|------------------------|---|----------|
| south pacific | calpico, pineapple, cilantro | 7 |
| 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.

05/17/18

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**

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