

morimoto

dinner takeout

pre-order available 1pm-3pm for same day.
for future days, please call us at 215-413-9070.

chirashi bowl* 28

diced bluefin tuna, uni, salmon, amberjack,
shrimp, ikura and avocado over sushi rice
add japanese uni 16

chef's combination* (no modifications)

- 50** 9 pc. sushi, 6 pc. maki
70 10 pc. sushi, 10 pc. sashimi, 6 pc. maki
90 12 pc. sushi, 14 pc. sashimi, 12 pc. maki

dessert

- cotton cheesecake** nashi compote, lemon snow **10**
chocolate kinako mousse cake cocoa nibs, black
sugar syrup **13**

sushi rolls

- tuna*** 8
spicy tuna* 12
yellowtail - scallion* 9
spicy crunchy yellowtail* 9
salmon* 7
spicy salmon* 8
toro - scallion* 13
shrimp tempura 10
soft shell crab 15
california 9
eel - avocado 10

vegetarian rolls

- seasonal vegetable** 6
ume - shiso - cucumber 5
asparagus - avocado - bell pepper 5
spicy vegetable tempura 6
shiitake mushroom 6

sushi and sashimi (priced per piece)

- maguro*** tuna 6
chu-toro* medium fatty tuna 13
oh-toro* fatty tuna 15
zuke bincho maguro* albacore 4
anago sea eel 7
unagi fresh water eel 7
sake* salmon 5
masunosuke* king salmon 8
umi masu* tasmanian trout 7
tamago egg omelet 4
kasutera shrimp pound cake 4
hirame* fluke 6
hamachi* yellowtail 5
kanpachi* amberjack 6
kohada* shad 4
tai* japanese snapper 5
ebi shrimp 5
ikura* salmon roe 5
tobiko* flying fish roe 3
uni* sea urchin 16

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. 06/29/21

c o l d a p p e t i z e r s

leafy greens salad blue moon acres lettuce, crispy
soba mai, kabosu dressing 9

tuna pizza* crisp tortilla, tuna sashimi, cilantro,
serrano chili, olives, anchovy aioli 21

hamachi ponzu* jalapeño, garlic chili oil,
micro cilantro 23

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

edamame fresh soybeans with sea salt 7

miso soup tofu 7

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

whitefish 16 **salmon** 20 **wagyu beef** 28

rock shrimp tempura spicy kojuchan aioli 23

fried chicken nanbanzuke
sweet and sour vegetables 16

wagyu dumplings kanzuri-miso broth 15

spicy king crab broiled on a half shell 32

r i c e a n d n o o d l e s

bbq unagi bowl binchotan grilled, ginger,
sansho peppers, omelet 24

morimoto ramen soup iron chef's chicken
noodle soup 16

sukiyaki udon wagyu beef with futo udon, sweet onion
and togarashi 24

cha-soba chilled green tea noodles with chopped scallion,
wasabi and mushroom-shoyu tsuyu for dipping 15

e n t r e e s

kalbi lamb chops grilled shishito, umami paste 42

black cod miso su miso mustard 31

ishi yaki bop* rice dish prepared in hot
river stone bowl

tofu 21 **buri** (king yellowtail) 29 **wagyu beef** 42

koji salmon marinated king salmon roasted on cedar with
ikura and japanese mustard 35

chicken katsu curry panko fried chicken breast, simmering
curry, seasonal pickles 26

w a g y u s t e a k s

8 oz. australian filet, rangers valley* 85

12 oz. australian ny strip, rangers valley* 75

5 oz. japanese snow beef* niigata prefecture 110

c e r t i f i e d k o b e b e e f

hyogo prefecture

4 oz. ny strip* 160 | **6 oz. ny strip*** 225

s i d e s

fried yukon gold potatoes bonito emulsion 12

roasted maitake mushroom onion tsuyu 11

caulilini gomaae sweet sesame dressing 7

wasabi fried rice 8

s a u c e s

black garlic shio koji 3

horseradish cream 3

aged soy ponzu 3

yakiniku sesame sauce 3

fresh wasabi 5