

## **c h e f ' s c o m b i n a t i o n \***

sushi, sushi rolls and sashimi

**45, 65, 90 and up**

### **s u s h i r o l l s**

<b>tuna*</b>	<b>8</b>
<b>spicy tuna*</b>	<b>10</b>
<b>yellowtail - scallion*</b>	<b>9</b>
<b>spicy salmon*</b>	<b>8</b>
<b>toro - scallion*</b>	<b>13</b>
<b>shrimp tempura</b>	<b>10</b>
<b>soft shell crab</b>	<b>14</b>
<b>california</b>	<b>9</b>
<b>eel - avocado</b>	<b>10</b>

### **v e g e t a r i a n r o l l s**

<b>seasonal vegetable</b>	<b>6</b>
<b>ume - shiso - cucumber</b>	<b>5</b>
<b>asparagus - avocado - bell pepper</b>	<b>5</b>
<b>spicy vegetable tempura</b>	<b>6</b>
<b>shiitake mushroom</b>	<b>6</b>

### **c h i r a s h i b o w l \* 28**

diced bluefin tuna, salmon, amberjack, shrimp, ikura  
and cucumber over sushi rice

*add japanese uni 16*

### **s u s h i a n d s a s h i m i**

(priced per piece)

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

m o r i m o t o

dinner

### **morimoto omakase\***

"chef's choice" a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine. omakase is available mon-sun until 9pm  
125 per person

### **sake omakase**

an all sake pairing featuring hand selected and signature sakes for each course of our chef's tasting menu.  
75 per person

### **beverage omakase**

a carefully chosen selection of beverages paired with each course of our chef's tasting menu.  
75 per person

### **sushi and sake omakase\***

3-course tasting menu from sushi bar paired with a sake flight.  
75 per person

## **c o l d   a p p e t i z e r s**

**toro tartare\*** zuke tuna, wasabi, nori chips **26**

**kani salad** king crab, cucumber, avocado, yuzu kosho aioli **21**

**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 **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

**salmon 20   whitefish 16   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**

**hot stone wagyu\*** cooked tableside on a hot river stone, koji ponzu **29**

## **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**

## **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**

**grilled shishito** vegetable miso **10**

**wasabi fried rice** **8**

## **s a u c e s**

**black garlic shio koji** **3**

**horseradish cream** **3**

**aged soy ponzu** **3**

**yakiniku sesame** **3**

**fresh wasabi** **5**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/27/21