

morimoto

dinner

signature cocktails

maiden of unai parce rum, kalamansi, calpico	14
velvet hustler kiuchi shuzou asamurasaki , suntory toki, drambuie, laphroaig	16
morimoto martini reyka, junmai sake, kyuri	15
lychee martini tito's vodka, soho lychee, lemon	14
hinagiku cazadores blanco tequila, mezcal, chili, red shiso	15
karai svedka vodka, micro cilantro, jalapeño	13
kinkaku-ji jim beam bourbon, honey, lemon, togarashi seven spice	14
the last one hendricks 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

fukumitsuya sake flight 30

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
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

raw bar

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

sushi and sashimi (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

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.

blue skin

saba*	boston mackerel	7
aji*	jackfish	7
kohada*	shad	4

shellfish

ika*	squid	6
ebi	shrimp	5
hotate*	scallop	6
tairagai	penshell clam	7
kani	king crab	10
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*	10
japanese a5 wagyu*	15

wines by the glass

sparkling

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	

rose

rose, famille perrin	14
cotes du rhone, france, '17	

white

sauvignon blanc, matua	14
marlborough, new zealand, '17	
sauvignon blanc, franciscan	16
monterey, california, '17	
chardonnay, folie a deux	15
russian river valley, sonoma, california, '17	
riesling, selbach	15
mosel, germany, '16	
gruner veltliner, huber	15
traisental, austria, '17	
vinho verde, quinta da raza	12
minho, portugal, '17	

red

pinot noir, beckon	14
central coast, california, '16	
pinot noir, nicolas potel	16
burgundy, france, '17	
malbec, portillo	13
mendoza, argentina, '18	
blend, newton "claret"	18
napa valley, california, '16	
cabernet sauvignon, the motto "backbone"	15
california, '14	
grenache, jean-luc colombo	14
rhône valley, france, '16	

beer

sapporo premium	7
kirin light	7
kirin ichiban	7
heineken	7
kaliber (non-alcoholic)	6
morimoto hazelnut ale	13 17
morimoto soba ale	13 17
morimoto black obi soba ale	13 17
morimoto imperial pilsner	17 29
morimoto signature beer flight	19

non-alcoholic specialties

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

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
125 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.
75 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.
75 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
diver scallop* citrus vinaigrette, yuzu tobiko 18
seasonal sashimi* cherry blossom trout, house ponzu, kumquats, lemon verbena 16
hamachi "pastrami"* gin crème fraîche, pumpernickel toast 19
tuna pizza* crisp tortilla, tuna sashimi, jalapeño, olives, anchovy aioli 19
morimoto sashimi* five assorted sashimi with seven sauces 25
carpaccio* thinly sliced with yuzu soy, hot oil, and mitsuba leaf
whitefish 16 salmon 20 wagyu beef 28
hamachi* ponzu, jalapeño 20

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

- edamame** fresh soybeans with sea salt 8
rock shrimp tempura spicy 'kochujan' aioli 21
morimoto tempura gorgonzola, roasted red pepper and daikon-soy sauces 16
spicy king crab broiled on a half shell 32
seasonal mushrooms served in a cast iron pot with chicory and fresh herbs 20
buckwheat tempura eel* bonito aioli, japanese pickles 27
10 hour pork 'kakuni' braised pork belly with hot rice porridge 13
yosedofu fresh tofu created at your table served with crab ankake and soy 16
wagyu dumplings kanzuri-miso broth 15
japanese crab cake 'okonomiyaki' king crab, katsuobushi, kewpie mayo 22

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

s o u p s

- morimoto ramen soup** iron chef's chicken noodle soup 14
miso soup tofu 7 littleneck clams 10.5
dobin mushi 'steamed soup in a pot' shrimp, chicken and mushrooms 10
yasai ramen vegetarian broth, rice noodle, japanese vegetables 12

s a l a d s

- house green salad** shaved bonito, yuzu vinaigrette 10
seared tuna mizuna salad* ginger-soy dressing, avocado, crispy shio kombu 20
calamari tempura salad mixed greens, white miso vinaigrette 16
lobster ceviche salad* baby mizuna, avocado, orange, hazelnuts, white soy-citrus vinaigrette 24

e n t r e e s

- black cod miso** su miso mustard 29
duck duck duck* roasted duck breast, duck confit fried rice, duck egg, mandarin oolong reduction 35
morimoto surf and turf* wagyu filet, hamachi ribbons and avocado salad, herbed potatoes 44
chilean sea bass koji marinated and grilled, seasonal vegetables, dashi nage 37
ora king salmon xo sauce, yu choy, daikon, lemon 35
wagyu skirt steak* carrot, ginger, haricot vert, aka miso 39
ishi yaki bop* rice dish prepared at your table in hot river stone bowl
huri (king yellowtail) 29 **wagyu beef 42**
morimoto shabu shabu simmering hot pot, served with seasonal vegetables and rice
salmon 29 australian wagyu 42 japanese a5 wagyu 58
seafood 'toban yaki' sweet prawns, scallops, king crab, bok choy, littleneck clams, oyster mushrooms, citrus butter 42
senat farms chicken soy glaze, braised daikon, romanesco, maitake 26

s t e a k s

12 oz. australian wagyu strip* 75 **10 oz. australian wagyu filet* 65**

japanese a5 wagyu beef (2 oz. minimum)* 25 per oz.

all steaks are served with our signature sweet onion and garlic jus

s i d e s

- wasabi fried rice** 8
fried cauliflower bubu-arare, scallions 10
roasted brussels sprouts kochujan, cashews 10
sweet potato tempura kishibori soy 10

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