

morimoto lunch

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

s u s h i r o l l s

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

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

seasonal vegetable	6
ume - shiso - cucumber	5
spicy vegetable tempura	6
shiitake mushroom	6

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

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

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	razor 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

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

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	

b e e r

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

n o n - a l c o h o l i c s p e c i a l t i e s

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.

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 21

wagyu dumplings

kanzuri-miso broth 15

spicy king crab

broiled on the half shell 32

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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