

morimoto lunch

signature cocktails

maiden of unai parce rum, kalamansi, calpico	14
velvet hustler kiuchi shuzou asamurasaki , suntory toki, drambuie, laphroaig	16
morimoto fuubutsushi junmai sake, kyuri, mint, seasonal consommé	14
lychee martini tito's vodka, soho lychee, lemon	14
kisetsu no cazadores blanco, guava, lime, chili pepper	14
karai svedka vodka, micro cilantro, jalapeño	13
kinkaku-ji jim beam bourbon, honey, lemon, togarashi seven spice	14
awai shiro hendricks gin, coco lopez, pineapple	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

junmai

純米

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

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

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

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

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

junmai ginjo

純米吟醸

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

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

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

junmai daiginjo

純米大吟醸

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

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

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

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

other

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

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

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

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

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, seven falls	15
washington, '15	
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.

06/10/19

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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