

morimoto
dinner

signature cocktails

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| maiden of unai parce rum, kalamansi, calpico | 14 |
| kemuri suntory toki japanese whiskey, ginger, honey, laphroaig 10 year rinse | 16 |
| winter fuubutsushi junmai sake, cinnamon-nashi consommé, lemon | 14 |
| lychee martini absolut vodka, soho lychee, lemon | 14 |
| kisetsu no milagro silver tequila, guava, lime, chili pepper | 14 |
| karai svedka vodka, micro cilantro, jalapeño | 13 |
| kinkaku-ji bulleit bourbon, honey, lemon, togarashi seven spice | 16 |

signature sake glass carafe

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| 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 |

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| 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 |
| brooklyn kura, blue door <i>new york, usa</i> full, dry, ripe melon | 13 | 40 |
| junmai ginjo 純米吟醸 | glass | carafe |
| cabin in the snow/yuki no bousha <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 |
| brooklyn kura, #14 <i>new york, usa</i> floral, clean, ripe apple | 13 | 40 |
| junmai daiginjo 純米大吟醸 | glass | carafe |
| kiuchi shuzou gekkakow <i>ibaraki, japan</i> coconut, stone fruits, elegant | 38 | 115 |
| dassai, otter fest 50 <i>yamaguchi, japan</i> delicate honey, orange blossom, well rounded | 19 | 55 |
| kubota <i>nigata, japan</i> crisp, pear, melon | 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>shimane, japan</i> creamy, slightly sweet, macadamia 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* 13

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: The New Art of Japanese Cooking 40
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

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|---------------------------------------|-----------|
| 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 | 13 |
| oh-toro* | fatty tuna | 15 |
| unagi | fresh water eel | 7 |
| anago | sea eel | 7 |
| sake* | salmon | 5 |
| masunosuke* | king salmon | 7 |
| umi masu* | tasmanian trout | 7 |
| tamago | egg omelet | 4 |
| kasutera | shrimp pound cake | 4 |

whitefish

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|------------------|------------------------|-----------|
| hirame* | fluke | 6 |
| hamachi* | yellowtail | 5 |
| kanpachi* | amberjack | 6 |
| tai* | japanese snapper | 5 |
| kinmedai* | golden big eye snapper | 10 |

blue skin

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| saba* | boston mackerel | 7 |
| aji* | jackfish | 7 |
| sawara* | spanish mackerel | 4 |
| kohada* | shad | 4 |

shellfish

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|-----------------|---------------|-----------|
| ika* | squid | 6 |
| ebi | shrimp | 5 |
| hotate* | scallop | 6 |
| tairagai | penshell clam | 7 |
| kani | king crab | 10 |
| tako* | octopus | 6 |
| awabi | abalone | 15 |

roe

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| add udama* | (quail egg) addition | 3 |
| tobiko* | flying fish roe | 3 |
| ikura* | salmon roe | 5 |
| japanese uni* | sea urchin | m.p. |
| uni* | sea urchin | 10 |

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

sparkling

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| 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 | 32 |
| reims, france, nv | |

rose

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| blend, smoke tree | 15 |
| california, '18 | |

white

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| sauvignon blanc, matua | 14 |
| marlborough, new zealand, '19 | |
| chardonnay, folie a deux | 15 |
| russian river valley, sonoma, california, '17 | |
| chardonnay, domaine de bernier | 16 |
| loire valley, france, '18 | |
| riesling, dr. loosen, red slate | 16 |
| mosel, germany, '17 | |

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| gruner veltliner, schloss gobelsburg | 15 |
| kamptal, austria, '18 | |

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| vinho verde, quinta da raza | 12 |
| minho, portugal, '18 | |

red

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| pinot noir, siduri | 16 |
| willamette valley, oregon, '17 | |

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| pinot noir, nicolas potel | 16 |
| burgundy, france, '17 | |

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| malbec, portillo | 13 |
| mendoza, argentina, '19 | |

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| cabernet sauvignon, seven falls | 15 |
| washington, '15 | |

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| grenache, jean-luc colombo | 14 |
| rhône valley, france, '17 | |

b e e r

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|---------------------------------------|----------------|
| 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 imperial pilsner | 17 29 |
| morimoto signature beer flight | 15 |

**n o n - a l c o h o l i c
s p e c i a l t i e s** **7**

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|------------------------|---|
| south pacific | calpico, pineapple, cilantro |
| 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

tuna pizza* crisp tortilla, tuna sashimi, cilantro, serrano chili, olives, anchovy aioli 19

morimoto sashimi* five assorted sashimi with toppings, roasted red pepper sauce, cilantro sauce 25

carpaccio* thinly sliced with yuzu soy, hot oil, and mitsuba leaf
whitefish 16 salmon 20 wagyu beef 28

hamachi ponzu* sliced jalapeño 20

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

edamame fresh soybeans with sea salt 7

rock shrimp tempura spicy kojuchan aioli 21

morimoto tempura gorgonzola, roasted red pepper and daikon-soy sauces 16

spicy king crab broiled on a half shell 32

10 hour pork 'kakuni' braised pork belly with hot scallop rice porridge 13

yosedofu fresh tofu created at your table served with crab ankake and soy 16

wagyu dumplings kanzuri-miso broth 15

duck gyoza red chili ponzu 16

h o t s t o n e w a g y u *

cooked tableside on a hot river stone,
ponzu, shiso chimichurri 29
available with japanese a5 wagyu 65

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 manila clams 10.5

yasai ramen vegetarian broth, ramen noodles, 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* 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

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**

seafood 'toban yaki' sweet prawn, scallops, king crab, manila clam, citrus butter 42

angry chicken spicy yogurt marinade, grilled peppers 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

duck fried rice opal basil 12

seasonal vegetables chives, butter 8

roasted russian fingerling potatoes thyme, rosemary 10

forest mushrooms chicory, fresh herbs 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/09/20