

morimoto
lunch

signature cocktails

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

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

	glass	carafe
純米 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	14	40

junmai ginjo

	glass	carafe
純米吟醸 cabin in the snow/yuki no bosha <i>akita, japan</i> pineapple, mango, hints of celery	15	45
brooklyn kura, #14 <i>new york, usa</i> floral, clean, ripe apple	14	50
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

	glass	carafe
純米大吟醸 kiuchi shuzou gekkakow <i>ibaraki, japan</i> coconut, stone fruits, elegant	38	115
kubota <i>niiigata, japan</i> crisp, pear, melon	19	55
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* 13
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: 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

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

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

blue skin

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

shellfish

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

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	10

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	32
reims, france, nv	

rose

blend, smoke tree	15
california, '18	

white

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	
gruner veltliner, schloss gobelsburg	15
kamptal, austria, '18	
vinho verde, quinta da raza	12
minho, portugal, '18	

red

pinot noir, siduri	16
willamette valley, oregon, '17	
pinot noir, nicolas potel	16
burgundy, france, '17	
malbec, portillo	13
mendoza, argentina, '19	
cabernet sauvignon, seven falls	15
washington, '15	
grenache, jean-luc colombo	14
rhône valley, france, '17	

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 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

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

miso soup

tofu 7 manila clams 10.5

house green salad

shaved bonito, yuzu vinaigrette 9

lobster ceviche salad*

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

tuna pizza*

crisp tortilla, tuna sashimi, cilantro, serrano chili, 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

morimoto ramen

iron chef's chicken noodle soup 14

yasai ramen

vegetarian broth, ramen noodles, japanese vegetables 12

pork belly ramen*

pork belly, ramen noodles, 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

sweet soy braised beef, rice, onion, pickled red ginger 18

pork katsu

panko crusted pork, rice, cabbage, japanese citrus dressing, 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

unagi (fresh water eel) 28

sushi or sashimi combination*

choice of sushi or sashimi 26

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