

m  
o  
r  
i  
m  
o  
t  
o  
  
d  
i  
n  
n  
e  
r

signature cocktails

<b>heartbreak hotel</b> giffard lychee, absolut vanilla, sparkling rosé, lemon foam	<b>16</b>
<b>strawberry beret</b> hendrick's, plum sake, canton, strawberry	<b>18</b>
<b>lost in translation</b> cazadores blanco, vida mezcal, pineapple, rosemary syrup, smoked sea salt	<b>16</b>
<b>morimoto martini</b> belvedere, junmai sake, cucumber	<b>15</b>
<b>full sleeve</b> bacardi, zacapa, grand marnier, calpico, mandarin, cardamom bitters	<b>18</b>
<b>daikanyama</b> maker's mark, dry vermouth, amaretto, rice syrup, toasted almond bitters	<b>17</b>
<b>big in japan</b> nikka coffey grain, sweet vermouth, campari, hōjicha infused grand marnier	<b>22</b>

**kurayoshi whiskey flight**

**47**

signature sake

	glass	carafe
<b>fukumitsuya morimoto</b> 純米 junmai honeyed walnuts, soft, sweet finish <i>ishikawa, japan</i>	<b>11</b>	<b>27</b>
<b>fukumitsuya morimoto</b> 純米吟醸 junmai ginjo caramelized pear, ripe stone fruit finish <i>ishikawa, japan</i>	<b>13</b>	<b>40</b>
<b>fukumitsuya morimoto</b> 純米大吟醸 junmai daiginjo melon, honey suckle, rich texture <i>ishikawa, japan</i>	<b>20</b>	<b>55</b>

sake flights

**fukumitsuya  
premium**

**30  
40**

**junmai** 純米 glass carafe

**shichi hon yari "seven spearsmen"** 13 40  
complex, banana, truffle  
*shiga, japan*

**nanbu bijin "southern beauty"** 14 43  
jasmine, citrus, vanilla  
*iwate, japan*

**brooklyn kura, blue door** 13 40  
full, dry, ripe melon  
*new york, usa*

**junmai ginjo** 純米吟醸

**narutotai** 17 48  
tropical, rich texture, floral spice  
*tokushima, japan*

**brooklyn kura, #14** 13 40  
clean, floral, ripe apple  
*new york, usa*

**brooklyn kura, occidental** 15 45  
rosé like, guava, hints of ipa  
*new york, usa*

**yuki no bosha "cabin in the snow"** 17 48  
pineapple, mango, hints of celery  
*akita, japan*

**junmai daiginjo** 純米大吟醸

**wakatake onikoroshi "demon slayer"** 27 75  
rice plum, almond, delicate finish  
*shizuoka, japan*

**kiuchi shuzou gekkakow** 38 115  
coconut, stone fruits, elegant  
*ibaraki, japan*

**kubota** 19 55  
crisp, pear, melon  
*niigata, japan*

## other

**kiuchi shuzou sparkling umeshu 335ml** 18  
japanese sour plum highball  
*ibaraki, japan*

**hou hou shu** 18  
raspberry, cream soda  
*okayama, japan*

**rihaku "dreamy clouds"** 15 45  
creamy, slightly sweet, macadamia nut  
tokubetsu junmai nigori  
*shimane, japan*

**takatenjin 'sword of the sun' honjozo** 14 43  
melon, banana, complex  
*shizuoka, japan*

**fukumitsuya morimoto** 18 51  
barley shochu  
*ishikawa, japan*

## sushi rolls

tuna\* 10

spicy tuna\* 14

yellowtail - scallion\* 10

spicy crunchy yellowtail\* 11

salmon\* 8

spicy salmon\* 10

toro - scallion\* 14

shrimp tempura 11

soft shell crab 15

california 14

eel - avocado 10

## vegetarian rolls

seasonal vegetable 7

ume - shiso - cucumber 5

asparagus - avocado - bell pepper 5

spicy vegetable tempura 11

shiitake mushroom 6

### chef's combination \*

sushi, sushi rolls and sashimi

50, 70, 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**

## c h i r a s h i b o w l \* 28

diced bluefin tuna, salmon, amberjack, shrimp, ikura and cucumber over sushi rice

*add japanese uni 17*

## s u s h i a n d s a s h i m i

(priced per piece)

<b>maguro*</b>	tuna	7
<b>chu-toro*</b>	medium fatty tuna	14
<b>oh-toro*</b>	fatty tuna	16
<b>zuke bincho maguro*</b>	albacore	4
<b>anago</b>	sea eel	7
<b>unagi</b>	fresh water eel	7
<b>sake*</b>	salmon	5
<b>masunosuke*</b>	king salmon	10
<b>umi masu*</b>	tasmanian trout	7
<b>tamago</b>	egg omelet	4
<b>kasutera</b>	shrimp pound cake	5
<b>hirame*</b>	fluke	7
<b>hamachi*</b>	yellowtail	7
<b>kanpachi*</b>	amberjack	8
<b>kohada*</b>	shad	4
<b>tai*</b>	japanese snapper	5
<b>ebi</b>	shrimp	5
<b>ikura*</b>	salmon roe	6
<b>tobiko*</b>	flying fish roe	4
<b>uni*</b>	sea urchin	17

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

### sparkling & champagne

**prosecco, motefresco, extra dry** 14  
veneto, italy, nv

**sparkling rose, francois montand, brut** 17  
jura, france, nv

**champagne, laurent perrier, 'la cuvée' brut** 45  
tours-sur-marne, france, nv 375ml

### white

**sauvignon blanc, frenzy** 17  
marlborough, new zealand, '21

**riesling, schlossmuhlenhof** 15  
rheinessen, germany, '20

**gruner veltliner, schloss gobelsburg** 16  
kamptal, austria, '20

**chardonnay, bernier** 17  
loire valley, france, '20

**moscato, piquitos** 14  
valencia, spain, '20

### rosé

**mourvedre, la clarine** 18  
sierra foothills, california, '19

### red

**pinot noir, walnut city** 18  
willamette valley, oregon, '19

**grenache-syrah, domaine remejeanne 'monte lune'** 17  
rhône valley, france, '20

**cabernet sauvignon, the stag** 16  
north coast, california, '19

**tempranillo, numanthia 'termes'** 23  
toro, spain, '18

### r e s e r v e

**chardonnay, cakebread cellars** 27  
napa valley, ca, '20

**cabernet sauvignon, grgich hills 'morimoto dream'** 29  
napa valley, ca, '17

## b e e r

**hitachino nest white ale** 12

**morimoto soba ale** 10

**morimoto soba daze** 10

**morimoto imperial pilsner** 10

**sapporo premium** 8

**kirin light** 8

**kaliber (non-alcoholic)** 6

## n o n - a l c o h o l i c s p e c i a l t i e s 8

**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 mon-thurs and sun until 9pm and fri-sat until 10pm  
165 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.  
85 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.  
85 per person

## **c o l d a p p e t i z e r s**

**toro tartare\*** zuke tuna, wasabi, nori chips **27**

**leafy greens salad** blue moon acres lettuce, crispy soba mai, kabosu vinaigrette **9**

**kani crab salad** jumbo lump crab, lettuces, cucumber, heart of palm, furikake, yuzu dressing **20**

**tuna pizza\*** crisp tortilla, tuna sashimi, cilantro, serrano chili, olives, anchovy aioli **26**

**hamachi ponzu\*** jalapeño, garlic chili oil, micro cilantro **23**

**seasonal oysters\*** half dozen  
ponzu pearls, kizami wasabi, pickled myoga **24**

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

**edamame** fresh soybeans with sea salt **7**

**miso soup** tofu **9**

**carpaccio\*** thinly sliced with yuzu soy, hot oil, and mitsuba leaf

**salmon 20   whitefish 18   wagyu beef 28**

**rock shrimp tempura** spicy gochujang aioli **27**

**wagyu dumplings** kanzuri-miso broth **18**

**hot stone wagyu\*** cooked tableside on a hot river stone, black garlic tozazu **34**

## **r i c e a n d n o o d l e s**

**morimoto ramen soup** iron chef's chicken noodle soup **19**

**sukiyaki udon** wagyu beef with udon, sweet onion and togarashi **24**

**cha soba** chilled green tea noodles with chopped scallion, wasabi and mushroom-shoyu tsuyu for dipping **18**

**inaniwa udon** chilled wheat noodles with chopped scallion, wasabi and mushroom-shoyu tsuyu for dipping **16**

**butadon** braised and caramelized pork belly, matsutake rice, shiitake, seasonal pickles **25**

**ishi yaki bop\*** rice dish prepared in hot river stone bowl

**tofu 21   buri (king yellowtail) 35   wagyu beef 43**

## **e n t r e e s**

**rohan duck\* in 2 courses** red wine miso sauce, dashi, gyoza **47**

**black cod miso** su miso mustard **33**

**koji salmon** marinated king salmon roasted on cedar with ikura and japanese mustard **38**

**seafood 'toban yaki'** black bass, sweet prawns, scallops, lobster, shellfish sake butter **44**

**chicken katsu curry** panko fried chicken breast, simmering curry, seasonal pickles **28**

## **w a g y u s t e a k s**

### **c e r t i f i e d k o b e b e e f**

**hyogo prefecture**  
**5 oz. ny strip\* 210**

**5 oz. a5 olive-wagyu\* seto island 170**

**5 oz. a5 miyazaki\* miyazaki prefecture 140**

**8 oz. american filet\* a bar n ranch 90**

**12 oz. american ny strip\* snake river farms 85**

**saucés** black garlic shio koji, wagyu tare, aged soy ponzu, yakiniku sesame, fresh wasabi **4**

## **s i d e s**

**hoku hoku potatoes** crispy potato dumplings, yuzu aioli **12**

**roasted mushrooms** sake butter, shiso **11**

**spinach gomaee** sweet sesame dressing **10**

**wasabi fried rice 10**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 05/06/22