

m o r i m o t o

d i n n e r

s i g n a t u r e c o c k t a i l s

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

kurayoshi whiskey flight	47
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s i g n a t u r e s a k e

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

s a k e f l i g h t s	
fukumitsuya	30
premium	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

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

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

junmai daiginjo 純米大吟醸

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

azumaichi 'eastern legend' 22 63
melons, toasted grains, pineapple, tart apple
saga, japan

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

kubota 19 55
crisp, pear, melon
niigata, japan

other

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

hana hou hou shu 18
infused with rosehips and hibiscus
sparkling sake
okayama, japan

takatenjin 'sword of the sun' 14 43
melon, banana, complex
honjozo
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)

maguro*	tuna	7
chu-toro*	medium fatty tuna	14
oh-toro*	fatty tuna	16
zuke bincho maguro*	albacore	4
anago	sea eel	7
unagi	fresh water eel	7
sake*	salmon	5
masunosuke*	king salmon	10
umimasu*	steelhead trout	7
tamago	egg omelet	4
kasutera	shrimp pound cake	5
hirame*	fluke	7
hamachi*	yellowtail	7
kanpachi*	amberjack	8
kohada*	shad	4
tai*	japanese snapper	5
ebi	shrimp	5
ikura*	salmon roe	6
tobiko*	flying fish roe	4
uni*	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 rosé, 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
rheinhessen, germany, '20

gruner veltliner, schloss gobelsburg 16
kamptal, austria, '21

chardonnay, bernier 17
loire valley, france, '20

moscato, piquitos 14
valencia, spain, '20

rosé

pinot noir blend, gunderlach 'hasselbach' 15
rheinhessen, germany, '21

red

pinot noir, walnut city 18
willamette valley, oregon, '21

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

hitachino yuzu lager 12

morimoto soba daze 10

morimoto imperial pilsner 10

sapporo premium 9

kirin light 9

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**

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. 07/06/22