

morimoto
dinner

signature cocktails 15

ichigo

hendrick's, strawberry, lime, shiso

white lily

sudachi shochu, absolut, yuzu, calpico

lychee mojito

bacardi, giffard lichi-li, mint

spiced pear

cazadores blanco, pear, canton, autumn spice

morimoto martini

belvedere, junmai sake, cucumber

kinkaku-ji

jim beam, honey, lemon, togarashi seven spice

kurayoshi whiskey flight	47
---------------------------------	-----------

signature sake

	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

sake flights	
fukumitsuya	30
brooklyn kura	35
premium	40

junmai 純米 glass carafe

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

suipei "drunken whale" 12 38
crisp, fennel and hops, pleasant acidity
kouchi, 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

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

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

fukumitsuya morimoto 18 51
barley shochu
ishikawa, japan

sushi rolls

tuna* 8

spicy tuna* 12

yellowtail - scallion* 9

spicy crunchy yellowtail* 9

salmon* 7

spicy salmon* 8

toro - scallion* 13

shrimp tempura 10

soft shell crab 15

california 9

eel - avocado 10

vegetarian rolls

seasonal vegetable 6

ume - shiso - cucumber 5

asparagus - avocado - bell pepper 5

spicy vegetable tempura 6

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 16

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
zuke bincho maguro*	albacore	4
anago	sea eel	7
unagi	fresh water eel	7
sake*	salmon	5
masunosuke*	king salmon	8
umi masu*	tasmanian trout	7
tamago	egg omelet	4
kasutera	shrimp pound cake	4
hirame*	fluke	6
hamachi*	yellowtail	5
kanpachi*	amberjack	6
kohada*	shad	4
tai*	japanese snapper	5
ebi	shrimp	5
ikura*	salmon roe	5
tobiko*	flying fish roe	3
uni*	sea urchin	16

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

sparkling & champagne

blanc de blancs, francois montand, brut	12
jura, france, nv	
sparkling rosé, roger goulart, cava	16
spain, nv	
champagne, veuve clicquote, yellow label brut	32
reims, france, nv	

white

sauvignon blanc, frenzy	14
marlborough, new zealand, '21	
chardonnay, bernier	16
loire valley, france '20	
riesling, selbach, incline	12
mosel, germany, '19	
gruner veltliner, schloss gobelsburg	15
kamptal, austria, '20	

rosé

mourvedre, la clarine	17
sierra foothills, california, '19	

red

pinot noir, walnut city	17
willamette valley, oregon, '19	
grenache, jean-luc colombo	14
rhône valley, france, '18	
cabernet sauvignon, the stag	15
north coast, california, '18	

reserve

pinot noir, adelshiem breaking ground	30
willamette valley, oregon, '16	
chardonnay, la spinetta lidia	30
piedmont, italy, '17	

b e e r

morimoto soba ale	10
morimoto pilsner	10
morimoto soba daze	10
sapporo premium	8
kirin light	8
kirin ichiban	8
heineken	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 sun-thurs until 9pm and fri-sat until 10pm
125 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

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

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

toro tartare* zuke tuna, wasabi, nori chips **26**

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

tuna pizza* crisp tortilla, tuna sashimi, cilantro, serrano chili, olives, anchovy aioli **21**

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

seasonal oysters* half dozen
tomato water ponzu, heirloom vegetable mignonette **18**

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

edamame fresh soybeans with sea salt **7**

miso soup tofu **7**

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

salmon 20 whitefish 16 wagyu beef 28

rock shrimp tempura spicy kojuchan aioli **23**

wagyu dumplings kanzuri-miso broth **15**

spicy king crab broiled on a half shell **42**

hot stone wagyu* cooked tableside on a hot river stone, koji ponzu **29**

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

bbq unagi bowl binchotan grilled, ginger, sansho peppers, omelet **24**

morimoto ramen soup iron chef's chicken noodle soup **16**

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

cha-soba chilled green tea noodles with chopped scallion, wasabi and mushroom-shoya tsuyu for dipping **15**

e n t r e e s

kalbi lamb chops grilled shishito, umami paste **42**

black cod miso su miso mustard **31**

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

tofu 21 buri (king yellowtail) 29 wagyu beef 42

koji salmon marinated king salmon roasted on cedar with ikura and japanese mustard **35**

chicken katsu curry panko fried chicken breast, simmering curry, seasonal pickles **26**

w a g y u s t e a k s

8 oz. australian filet* rangers valley 85

12 oz. american ny strip* snake river farms 75

5 oz. a5 miyazaki* miyazaki prefecture 110

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

hyogo prefecture

4 oz. ny strip* 160 | 6 oz. ny strip* 225

s i d e s

fried yukon gold potatoes bonito emulsion **12**

roasted maitake mushroom onion tsuyu **11**

caulilini gomaee sweet sesame dressing **7**

wasabi fried rice 8

s a u c e s

black garlic shio koji 3

horseradish cream 3

aged soy ponzu 3

yakiniku sesame 3

fresh wasabi 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 11/17/21