

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, hojicha 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
brooklyn kura	38
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
ivate, 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

yuki no bosha "cabin in the snow" 19 55
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

brooklyn kura, catskills 23 68
*tropical, delicate citrus, vanilla,
limited release nama genshu
new york, usa*

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

dassai 45 16 47
soft, airy, smooth
junmai ginjo nigori
yamaguchi, japan

hou hou shu 18
cream soda, green apple
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* 11

spicy crunchy yellowtail* 12

salmon* 8

spicy salmon* 10

toro - scallion* 14

shrimp tempura 12

soft shell crab 16

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 and sushi rolls
75 and 125

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 * 30

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

add japanese uni m.p.

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

(priced per piece)

maguro*	tuna	8
chu-toro*	medium fatty tuna	14
oh-toro*	fatty tuna	16
zuke bincho maguro*	albacore	5
anago	sea eel	7
unagi	fresh water eel	7
sake*	salmon	6
masunosuke*	king salmon	11
umimasu*	steelhead trout	8
tamago	egg omelet	4
kasutera	shrimp pound cake	5
hirame*	fluke	8
hamachi*	yellowtail	8
kanpachi*	amberjack	9
kohada*	shad	4
tai*	japanese snapper	6
ebi	shrimp	5
ikura*	salmon roe	6
tobiko*	flying fish roe	5
uni*	sea urchin	m.p.

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 cuvee brut **45**
tour-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**
kamtal, austria, '21

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

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

rosé

pinot noir blend, gunderlach 'hasselbach' **15**
rheinessen, germany, '21

red

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

grenache-syrah, domaine remejeanne 'monte lune' **17**
rhone valley, france, '21

cabernet sauvignon, los vascos 'cromas' gran reserva **20**
colchagua valley, chile, '18

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

r e s e r v e

chardonnay, cakebread cellars **27**
napa valley, ca, '21

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* fresh wasabi, sesame sauce, rice crackers **27**

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

kani crab salad cucumber, yuzu kosho aioli **22**

spicy tuna crispy rice* serrano chili **25**

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 **29**

wagyu dumplings kanzuri-miso broth **18**

hot stone wagyu* cooked tableside on a hot river stone, black garlic tosazu **36**

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

black cod miso su miso mustard **43**

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 **29**

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

saucers black garlic shio koji **4**, wagyu tare **4**, aged soy ponzu **4**, yakiniku sesame **4**, fresh wasabi **8**

s i d e s

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

roasted mushrooms sake butter, shiso **12**

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. 11/17/22