

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

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

<b>kurayoshi whiskey flight</b>	<b>50</b>
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s i g n a t u r e s a k e

	glass	carafe
<b>fukumitsuya morimoto</b> 純米 junmai honeyed walnuts, soft, sweet finish <i>ishikawa, japan</i>	<b>12</b>	<b>34</b>
<b>fukumitsuya morimoto</b> 純米吟醸 junmai ginjo caramelized pear, ripe stone fruit finish <i>ishikawa, japan</i>	<b>14</b>	<b>41</b>
<b>fukumitsuya morimoto</b> 純米大吟醸 junmai daiginjo melon, honey suckle, rich texture <i>ishikawa, japan</i>	<b>21</b>	<b>61</b>

s a k e f l i g h t s	
<b>fukumitsuya</b>	<b>35</b>
<b>brooklyn kura</b>	<b>43</b>
<b>premium</b>	<b>45</b>

**junmai** 純米 glass carafe

**shichi hon yari "seven spearsmen"** 14 41  
complex, banana, truffle  
*shiga, japan*

**nanbu bijin "southern beauty"** 15 44  
jasmine, citrus, vanilla  
*ivate, japan*

**brooklyn kura, blue door** 14 41  
full, dry, ripe melon  
*new york, usa*

**junmai ginjo** 純米吟醸

**brooklyn kura, #14** 14 41  
clean, floral, ripe apple  
*new york, usa*

**yuki no bosha "cabin in the snow"** 20 56  
pineapple, mango, hints of celery  
*akita, japan*

**narutotai** 18 52  
tropical, rich texture, floral spice  
*tokushima, japan*

**junmai daiginjo** 純米大吟醸

**wakatake onikoroshi "demon slayer"** 28 82  
rice plum, almond, delicate finish  
*shizuoka, japan*

**brooklyn kura, catskills** 24 71  
*tropical, delicate citrus, vanilla,  
limited release nama genshu  
new york, usa*

**azumaichi 'eastern legend'** 23 67  
melons, toasted grains, pineapple, tart apple  
*saga, japan*

**kiuchi shuzou gekkakow** 39 116  
coconut, stone fruits, elegant  
*ibaraki, japan*

**kubota** 20 58  
crisp, pear, melon  
*niigata, japan*

**other**

**rihaku "dreamy clouds"** 16 47  
creamy, slightly sweet, macadamia nut  
tokubetsu junmai nigori  
*shimane, japan*

**dassai 45** 17 49  
soft, airy, smooth  
junmai ginjo nigori  
*yamaguchi, japan*

**hou hou shu** 21  
cream soda, green apple  
sparkling sake  
*okayama, japan*

**takatenjin 'sword of the sun'** 15 45  
melon, banana, complex  
honjozo  
*shizuoka, japan*

**fukumitsuya morimoto** 19 56  
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: 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)

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

## **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**  
rheinhessen, 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**  
rheinhessen, 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, numanthia 'termes'**                      **23**  
toro, spain, '18

### **r e s e r v e**

**chardonnay, cakebread cellars**                      **34**  
napa valley, ca, '21

**cabernet sauvignon, grgich hills 'morimoto dream'**                      **36**  
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.  
95 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.  
95 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 **19**

**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 **20**

**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. 12/30/22