

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>tokyo twilight</b>	<b>17</b>
bacardi, dark rum, noveis antico amaro, shiso	
<b>lost in translation</b>	<b>16</b>
cazadores blanco, vida mezcal, pineapple, rosemary syrup, smoked sea salt	
<b>"this is a pen"</b>	<b>18</b>
maker's mark, aperol, hōjicha honey, chocolate bitters	
<b>soroban</b>	<b>18</b>
bulleit rye, beefeater, drambuie, chrysanthemum, peychaud's bitters	
<b>morimoto martini</b>	<b>17</b>
belvedere, junmai sake, cucumber	
<b>ume beret</b>	<b>16</b>
bombay dry, ume, calpico, orange blossom	

<b>japanese whisky flights</b>	grain <b>65</b>	cask <b>95</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	<b>12</b>	<b>34</b>
junmai honeyed walnuts, soft, sweet finish <i>ishikawa, japan</i>		
<b>fukumitsuya morimoto</b> 純米吟醸	<b>14</b>	<b>41</b>
junmai ginjo caramelized pear, ripe stone fruit finish <i>ishikawa, japan</i>		
<b>fukumitsuya morimoto</b> 純米大吟醸	<b>21</b>	<b>61</b>
junmai daiginjo melon, honey suckle, rich texture <i>ishikawa, japan</i>		

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

## junmai 純米

	glass	carafe
<b>shichi hon yari "seven spearsmen"</b> complex, banana, truffle <i>shiga, japan</i>	15	44
<b>nanbu bijin "southern beauty"</b> jasmine, citrus, vanilla <i>ivate, japan</i>	17	49
<b>brooklyn kura, blue door</b> full, dry, ripe melon <i>new york, usa</i>	14	41
<b>brooklyn kura, greenwood kimoto</b> pleasant acidity, oat, brown spices <i>new york, usa</i>	18	52

## junmai ginjo 純米吟醸

<b>azumaichi "eastern legend"</b> almond, candied strawberry, sage <i>saga, japan</i>	14	41
<b>brooklyn kura, #14</b> clean, floral, ripe apple <i>new york, usa</i>	14	41
<b>brooklyn kura, occidental</b> rosé like, guava, hints of ipa <i>new york, usa</i>	15	45
<b>yuki no bosha "cabin in the snow"</b> pineapple, mango, hints of celery <i>akita, japan</i>	20	56

## junmai daiginjo 純米大吟醸

<b>brooklyn kura, catskills</b> tropical, delicate citrus, vanilla, limited release nama genshu <i>new york, usa</i>	24	71
<b>dassai 45</b> delicate honey, orange blossom, well rounded <i>yamaguchi, japan</i>	21	61
<b>kiuchi shuzo gekkakow</b> coconut, stone fruits, elegant <i>ibaraki, japan</i>	39	116
<b>kubota</b> crisp, pear, melon <i>niigata, japan</i>	20	58

## other

<b>rihaku "dreamy clouds"</b> creamy, slightly sweet, macadamia nut tokubetsu junmai nigori <i>shimane, japan</i>	16	47
<b>dassai 45</b> soft, airy, smooth junmai ginjo nigori <i>yamaguchi, japan</i>	17	49
<b>hou hou shu</b> cream soda, green apple sparkling sake <i>okayama, japan</i>	21	
<b>takatenjin 'sword of the sun'</b> melon, banana, complex honjozo <i>shizuoka, japan</i>	15	45

## sushi rolls

<b>tuna*</b>	10
<b>spicy tuna*</b>	15
<b>yellowtail - scallion*</b>	11
<b>spicy crunchy yellowtail*</b>	14
<b>salmon*</b>	8
<b>spicy salmon*</b>	12
<b>toro - scallion*</b>	14
<b>shrimp tempura</b>	12
<b>soft shell crab</b>	16
<b>california</b>	14
<b>eel - avocado</b>	10

## vegetarian rolls

<b>seasonal vegetable</b>	7
<b>ume - shiso - cucumber</b>	5
<b>asparagus - avocado - bell pepper</b>	5
<b>spicy vegetable tempura</b>	11
<b>shiitake mushroom</b>	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 \* 35

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>umimasa*</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>7</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

<b>sparkling &amp; champagne</b>		
<b>brut, treveri cellars 'morimoto dream'</b>	washington, usa nv	<b>14</b>
<b>brut rosé, treveri cellars 'morimoto dream'</b>	washington, usa nv	<b>14</b>
<b>brut prosecco, bottega il vino dei peoti</b>	veneto, italy, nv	<b>18</b>
<b>spumante brut rosato, lucchetti</b>	marche, italy, nv	<b>17</b>
<b>brut champagne, laurent perrier, la cuvée</b>	tour-sur-marne, france, nv 375ml	<b>55</b>
<b>white</b>		
<b>sauvignon blanc, domaine seailles 'presto'</b>	cote de gascogne, france, '22	<b>17</b>
<b>riesling, brand</b>	pfalz, germany, '22	<b>16</b>
<b>grüner veltliner, birgit eichinger 'hasel'</b>	kamptal, austria, '22	<b>19</b>
<b>muscadet sèvre-et-maine, domaine gadais père et fils, 'navineaux amphibolite'</b>	loire valley, france, '21	<b>17</b>
<b>chardonnay, foxglove</b>	central coast, california, '19	<b>17</b>
<b>moscato, marenco 'strev'</b>	piedmont, italy '22	<b>16</b>
<b>rosé</b>		
<b>grenache blend, la patience 'nemausa'</b>	rhône valley, france, '22	<b>17</b>
<b>red</b>		
<b>pinot noir, starr wines 'private label - brooks winery'</b>	willamette valley, oregon, '22	<b>21</b>
<b>pinot noir, bacchus 'ginger's cuvée'</b>	california, '21	<b>17</b>
<b>pinot noir blend, domaine rolet, arbois rouge 'tradition'</b>	jura, france, '20	<b>20</b>
<b>grenache-syrah, tutti frutti ananas 'morango'</b>	france, '20	<b>18</b>
<b>cabernet sauvignon, miguel torres 'cordillera'</b>	maipo valley, chile, '20	<b>20</b>

### r e s e r v e

<b>chardonnay, olivier leflaive frères 'les sétilles'</b>	37
burgundy, france, '22	
<b>cabernet sauvignon, grgich hills 'morimoto dream'</b>	36
napa valley, california, '18	

## b e e r

<b>hitachino nest white ale</b>	<b>13</b>
<b>hitachino yuzu lager</b>	<b>13</b>
<b>stillwater extra dry sake style saison (16oz)</b>	<b>14</b>
<b>rogue hazelnut brown nectar ale</b>	<b>10</b>
<b>bell's hazy hearted ipa</b>	<b>8</b>
<b>sapporo premium</b>	<b>9</b>
<b>kirin light</b>	<b>9</b>
<b>athletic lite (non-alcoholic)</b>	<b>7</b>

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

<b>south pacific</b>	calpico, pineapple, cilantro
<b>mandarin ginger</b>	mandarin orange, candied ginger, ginger ale
<b>rejuvenation</b>	pomegranate juice, sweet & sour, mint



**m o r i m o t o o m a k a s e \***

**165** per person

**s a k e p a i r i n g**

**95** per person

**b e v e r a g e p a i r i n g**

**95** per person

**s a k e f l i g h t s**

fukumitsuya **35** brooklyn kura **43** premium **45**

omakase is available mon-thurs and sun until 9pm  
and fri-sat until 10pm

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

**toro tartare\*** fresh wasabi, sesame sauce, rice crackers **29**

**hamachi tartare\*** jalapeño, ponzu, crispy nori chips **25**

**leafy greens salad** blue moon acres lettuce,  
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 **26**

**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**

**spicy king crab** broiled on a half shell **41**

**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**

**wagyu beef udon** sweet onions and young ginger **24**

**yasai ramen** seasonal vegetables, rice noodles,  
vegetarian broth **17**

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

**15 hour pork kakuni** braised pork belly with  
hot scallop rice porridge **26**

**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'** sweet prawns, scallops, king crab, clams,  
citrus butter **56**

**chicken katsu curry** panko fried chicken breast, simmering curry,  
seasonal pickles **32**

**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\* 215**

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

**5 oz. a5 miyazaki\* miyazaki prefecture 145**

**8 oz. american filet\* a bar n ranch 95**

**12 oz. american ny strip\* snake river farms 95**

**saucers** black garlic shio koji **4**, wagyu tare **4**, aged soy ponzu **4**,  
yakniku 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. 03/12/24