

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>	16
absolut vanilla, sparkling rosé, lychee foam	
<b>aki pear cosmo</b>	16
bacardi limón, st. george spiced pear, cranberry	
<b>lost in translation</b>	16
cazadores blanco, vida mezcal, pineapple, rosemary syrup, smoked sea salt	
<b>"this is a pen"</b>	18
maker's mark, aperol, hōjicha honey, chocolate bitters	
<b>soroban</b>	18
bulleit rye, beefeater, drambuie, chrysanthemum, peychaud's bitters	
<b>morimoto martini</b>	16
belvedere, junmai sake, cucumber	
<b>strawberry beret</b>	18
bombay dry, plum sake, canton, strawberry	

**japanese whiskey flight** 50

s i g n a t u r e s a k e

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

s a k e f l i g h t s

<b>fukumitsuya</b>	35
<b>brooklyn kura</b>	43
<b>premium</b>	45

**junmai** 純米 glass carafe

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

**junmai ginjo** 純米吟醸

<b>brooklyn kura, #14</b> clean, floral, ripe apple <i>new york, usa</i>	<b>14</b>	<b>41</b>
<b>brooklyn kura, occidental</b> rosé like, guava, hints of ipa <i>new york, usa</i>	<b>15</b>	<b>45</b>
<b>yuki no bosha "cabin in the snow"</b> pineapple, mango, hints of celery <i>akita, japan</i>	<b>20</b>	<b>56</b>
<b>narutotai</b> tropical, rich texture, floral spice <i>tokushima, japan</i>	<b>18</b>	<b>52</b>

**junmai daiginjo** 純米大吟醸

<b>wakatake onikoroshi "demon slayer"</b> rice plum, almond, delicate finish <i>shizuoka, japan</i>	<b>28</b>	<b>82</b>
<b>brooklyn kura, catskills</b> <i>tropical, delicate citrus, vanilla, limited release nama genshu</i> <i>new york, usa</i>	<b>24</b>	<b>71</b>
<b>azumaichi 'eastern legend'</b> melons, toasted grains, pineapple, tart apple <i>saga, japan</i>	<b>23</b>	<b>67</b>
<b>kiuchi shuzou gekkakow</b> coconut, stone fruits, elegant <i>ibaraki, japan</i>	<b>39</b>	<b>116</b>
<b>kubota</b> crisp, pear, melon <i>niigata, japan</i>	<b>20</b>	<b>58</b>

**o t h e r**

<b>rihaku "dreamy clouds"</b> creamy, slightly sweet, macadamia nut tokubetsu junmai nigori <i>shimane, japan</i>	<b>16</b>	<b>47</b>
<b>dassai 45</b> soft, airy, smooth junmai ginjo nigori <i>yamaguchi, japan</i>	<b>17</b>	<b>49</b>
<b>hou hou shu</b> cream soda, green apple sparkling sake <i>okayama, japan</i>	<b>21</b>	
<b>takatenjin 'sword of the sun'</b> melon, banana, complex honjozo <i>shizuoka, japan</i>	<b>15</b>	<b>45</b>
<b>fukumitsuya morimoto</b> barley shochu <i>ishikawa, japan</i>	<b>19</b>	<b>56</b>

**s u s h i r o l l s**

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

**v e g e t a r i a n r o l l s**

<b>seasonal vegetable</b>	<b>7</b>
<b>ume - shiso - cucumber</b>	<b>5</b>
<b>asparagus - avocado - bell pepper</b>	<b>5</b>
<b>spicy vegetable tempura</b>	<b>11</b>
<b>shiitake mushroom</b>	<b>6</b>

**c h e f ' s c o m b i n a t i o n \***  
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, cavicchioli 1928, 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, massey dacta** 17  
marlborough, new zealand, '22

**riesling, schlossmuhlenhof** 15  
rheinhessen, germany, '21

**grüner veltliner, oppenauer** 16  
niederösterreich, austria, '21

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

**moscato, piquitos** 14  
valencia, spain, '21

### rosé

**pineau d'aunis blend, gaspard** 16  
loire valley, france, '20

### red

**pinot noir, bacchus 'ginger's cuvée'** 18  
california, '20

**pinot noir blend, domaine rolet, arbois rouge 'tradition'** 20  
jura, france, '19

**grenache-syrah, domaine du jas 'cuvée prestige'** 17  
rhône valley, france, '21

**cabernet sauvignon, los vascos 'cromas' gran reserva** 20  
colchagua valley, chile, '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** 15

**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



**morimoto omakase\***

**165** per person

**sake pairing**

**95** per person

**beverage pairing**

**95** per person

**sake flights**

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

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

**cold appetizers**

**toro tartare\*** fresh wasabi, sesame sauce, rice crackers **27**

**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 **24**

**hot appetizers**

**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**

**rice and noodles**

**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**

**entrees**

**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 **54**

**chicken katsu curry** panko fried chicken breast, simmering curry,  
seasonal pickles **29**

**wagyu steaks**

**certified kobe beef**

**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**,  
yakimiku sesame **4**, fresh wasabi **8**

**sides**

**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. 03/10/23