

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>lychee #1</b> haku vodka, cloudy sake, lychee foam	<b>17</b>
<b>odokuro</b> bacardi limón, lillet, combier, watermelon, yuzu kosho	<b>17</b>
<b>lost in translation</b> cazadores blanco, vida mezcal, pineapple, rosemary syrup, smoked sea salt	<b>16</b>
<b>"this is a pen"</b> maker's mark, aperol, hojicha honey, chocolate bitters	<b>18</b>
<b>soroban</b> bulleit rye, beefeater, drambuie, chrysanthemum, peychaud's bitters	<b>18</b>
<b>morimoto martini</b> belvedere, junmai sake, cucumber	<b>17</b>
<b>heart of glass</b> clarified milk punch, bombay dry, thai basil sakura tea, grapefruit, almond bitters	<b>17</b>

<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 junmai honeyed walnuts, soft, sweet finish <i>ishikawa, japan</i>	<b>12</b>	<b>34</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>
<b>fukumitsuya morimoto</b> 濁り酒 nigori sparkling slightly effervescent, marshmallow <i>ishikawa, japan</i>	<b>14</b>	<b>41</b>

<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

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

15 44

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

17 49

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

14 41

**brooklyn kura, greenwood kimoto**pleasant acidity, oat, brown spices  
*new york, usa*

18 52

**junmai ginjo** 純米吟醸**azumaichi "eastern legend"**almond, candied strawberry, sage  
*saga, japan*

14 41

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

14 41

**brooklyn kura, occidental**rosé like, guava, hints of ipa  
*new york, usa*

15 45

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

20 56

**junmai daiginjo** 純米大吟醸**brooklyn kura, catskills**tropical, delicate citrus, vanilla, limited  
release nama genshu  
*new york, usa*

24 71

**dassai 45**delicate honey, orange blossom, well rounded  
*yamaguchi, japan*

21 61

**azumaichi "eastern legend"**melons, toasted grains, pineapple, tart apple  
*saga, japan*

23 67

**kiuchi shuzo gekkakow**coconut, stone fruits, elegant  
*ibaraki, japan*

39 116

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

20 58

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

16 47

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

17 49

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

21

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

15 45

**sushi rolls**

tuna\* 10

spicy tuna\* 15

yellowtail - scallion\* 11

spicy crunchy yellowtail\* 14

salmon\* 8

spicy salmon\* 12

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 \* 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>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>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

### sparkling & champagne

**brut, treveri cellars 'morimoto dream'** 14  
washington, usa nv

**brut rosé, treveri cellars 'morimoto dream'** 14  
washington, usa nv

**brut prosecco, rocchina** 16  
veneto, italy, nv

**spumante brut rosato, lucchetti** 17  
marche, italy, nv

### white

**sauvignon blanc, domaine seailles 'presto'** 17  
cote de gascogne, france, '22

**riesling, salmon run** 16  
finger lakes, new york, '21

**grüner veltliner, birgit eichinger 'hasel'** 19  
kamtal, austria, '22

**muscadet sèvre-et-maine, domaine gadais père et fils, 'navineaux amphibolite'** 17  
loire valley, france, '21

**chardonnay, foxglove** 17  
central coast, california, '19

**moscato, marengo 'strev'** 16  
piedmont, italy '22

### rosé

**grenache blend, la patience 'nemausa'** 17  
rhône valley, france, '22

### red

**pinot noir, starr wines 'private label - brooks winery'** 21  
willamette valley, oregon, '22

**pinot noir, bacchus 'ginger's cuvée'** 17  
california, '21

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

**grenache blend, ferraton père et fils 'samorëns'** 17  
rhone valley, france, '21

**cabernet sauvignon, miguel torres 'cordillera'** 20  
maipo valley, chile, '20

### r e s e r v e

**chardonnay, olivier leflaive frères 'les sétilles'** 37  
burgundy, france, '22

**grenache syrah blend, red schooner by caymus 'transit no. 3'** 36  
south australia, nv

## b e e r

**hitachino nest white ale** 13

**hitachino nest yuzu lager** 13

**stillwater extra dry sake style saison (16oz)** 14

**rogue hazelnut brown nectar ale** 10

**bell's hazy hearted ipa** 8

**sapporo premium** 9

**kirin light** 9

**athletic lite (non-alcoholic)** 7

## 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 \***

**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**

**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 faroe island salmon roasted on cedar with  
ikura and japanese mustard **32**

**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 140**

**5 oz. a5 miyazaki\* miyazaki prefecture 98**

**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. 09/27/24