

m o r i m o t o

d i n e r

s i g n a t u r e c o c k t a i l s

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

| | | |
|--------------------------------|--------------------|-------------------|
| japanese whisky flights | grain 65 | cask 95 |
|--------------------------------|--------------------|-------------------|

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> | 12 | 34 |
| fukumitsuya morimoto 純米大吟醸 junmai daiginjo melon, honey suckle, rich texture <i>ishikawa, japan</i> | 21 | 61 |
| fukumitsuya morimoto 濁り酒 nigori sparkling slightly effervescent, marshmallow <i>ishikawa, japan</i> | 14 | 41 |

| | | |
|------------------------------|--|-----------|
| s a k e f l i g h t s | | |
| fukumitsuya | | 35 |
| brooklyn kura | | 43 |
| premium | | 45 |

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)

| | | |
|----------------------------|-------------------|-------------|
| 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 | 7 |
| 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

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



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

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**

pork gyoza scallions, ginger, orange ponzu **21**

wagyu dumplings kanzuri-miso broth **24**

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

j a p a n e s e

c e r t i f i e d k o b e b e e f *

hyogo prefecture
52 per oz. (2 oz. minimum)

5 oz. a5 olive-wagyu* seto island **140**

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

d o m e s t i c

8 oz. filet* a bar n ranch, texas **95**

10 oz. new york strip* snake river farms, idaho **95**

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. 10/15/24