

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

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

japanese whisky flights	grain 65	cask 95
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s i g n a t u r e s a k e

	glass	carafe
fukumitsuya morimoto 純米	12	34
junmai honeyed walnuts, soft, sweet finish <i>ishikawa, japan</i>		
fukumitsuya morimoto 純米吟醸	14	41
junmai ginjo carmelized pear, ripe stone fruit finish <i>ishikawa, japan</i>		
fukumitsuya morimoto 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	
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 doorfull, dry, ripe melon
new york, usa

14 41

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

14 41

brooklyn kura, occidentalrosé like, guava, hints of ipa
new york, usa

15 45

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

24 71

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

21 61

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

23 67

kiuchi shuzo gekkakowcoconut, stone fruits, elegant
ibaraki, japan

39 116

kubotacrisp, pear, melon
niigata, japan

20 58

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

16 47

hou hou shucream 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	
prosecco, cavicchioli	16
veneto, italy, nv	

white

sauvignon blanc, mahu	16
casablanca valley, chile '23	
riesling, salmon run	16
finger lakes, new york, '21	
grüner veltliner, birgit eichinger 'hasel'	19
kamptal, austria, '22	
vinho verde, casa do valle	15
basto, portugal, '23	

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
rhône valley, france, '21	
cabernet sauvignon, miguel torres 'cordillera'	20
maipo valley, chile, '20	

r e s e r v e

chardonnay, benton lane 38
willamette valley, oregon '18

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
hitachino nest espresso stout	15
stillwater extra dry sake style saison (16oz)	14
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 baby artisan lettuce, kabosu vinaigrette **10**

spicy tuna crispy rice* serrano chili **19**

tuna pizza* crisp tortilla, cilantro, 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**

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**

crab fried rice king crab ankake, chili, egg **38**

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**

charred caulilini garlic chili, sesame, seasonal pickles **14**

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. 03/06/25