



dinner

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	cask
65	95

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

fukumitsuya morimoto 纯米	12	34
junmai		
honeied walnuts, soft, sweet finish		
<i>ishikawa, japan</i>		
fukumitsuya morimoto 純米吟釀	14	41
junmai ginjo		
caramelized pear, ripe stone fruit finish		
<i>ishikawa, japan</i>		
fukumitsuya morimoto 純米大吟釀	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**shichi hon yari "seven spearsmen"**

complex, banana, truffle
shiga, japan

glass carafe

15 44**nanbu bijin "southern beauty"**

jasmine, citrus, vanilla
iwate, 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** 純米吟釀**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**junmai daiginjo** 純米大吟釀**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**hou hou shu**

cream soda, green apple
sparkling sake
okayama, japan

21**taketenjin '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

chirashi bowl *

35

diced bluefin tuna, salmon, amberjack, shrimp, ikura
and cucumber over sushi rice

add japanese uni m.p.

sushi and sashimi

(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.

wines by the glass

sparkling & champagne

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

prosecco, cavicchioli

veneto, italy, nv	16
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white

moscato, mareco 'strev'	16
piedmont, italy '22	
riesling, salmon run	16
finger lakes, new york, '21	
vinho verde, casa do valle	15
basto, portugal, '23	
grüner veltliner, birgit eichinger 'hasel'	19
kamptal, austria, '22	
sauvignon blanc, la camensarde	16
loire valley, france '23	
chardonnay, altos del plata	16
mendoza, argentina '24	
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	
sangiovese blend, arnaldo caprai 'montefalco rosso'	22
umbria, italy '21	

reserve

chardonnay, benton lane	38
willamette valley, oregon '18	
grenache syrah blend, red schooner by caymus 'transit no. 3'	36
south australia, nv	

beer

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

non-alcoholic specialties

south pacific calpico, pineapple, cilantro	8
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 gomaae** sweet sesame dressing 10**wasabi fried rice** 10