

m o r i m o t o o m a k a s e  
2 0 2 6

**one caviar takoyaki**

*octopus fritter, aonori crème fraîche, bonito flakes*

**two toro tartare**

*kizami wasabi, garlic chili, lotus roots*

**three lobster dumpling**

*lobster salad, consommé, snow peas, black pepper oil*

**10** *black truffle supplement available*

**four kanpachi**

*applewood smoked amberjack, zakuro, citrus ponzu*

**five madai ochazuke**

*pickled turnips, shiitake, furikake, rice in tea broth*

**six a5 miyazaki strip loin**

*charred spanish onion, miso vinaigrette, ginger carrot purée*

**60** *a5 olive wagyu supplement available*

**seven nigiri selection**

*bluefin toro, hamachi, fujinosuke, kinmedai, muki hotate*

**eight caramel pumpkin namelaka**

*sesame toffee, roasted kabocha, cinnamon whipped cream*

**165** per person

**sake pairing**

**95** per person

**beverage pairing**

**95** per person

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/04/26

