

sushi - sashimi

oh toro / fatty tuna*	mp
chu toro / medium fatty tuna*	mp
maguro / tuna*	7.
sake / salmon*	8.
anago / sea eel	7.
unagi / fresh water eel	9.

whitefish

hamachi / yellowtail*	7.
kanpachi / amber jack*	7.5.
shima aji / striped jack*	6.25
hirame / fluke*	6.
tai / japanese red snapper*	7.75
kinmedai / golden big eye snapper*	12.

blue skin

kohada / shad*	6.
saba / japanese mackerel*	7.25
aji / horse mackerel*	6.5

shellfish

hamaguri / topneck clam	6.
hotate / scallop*	8.
aoyagi / orange clam	6.
kani / king crab	10.
ebi / shrimp	5.5
awabi / abalone	12.
tako / octopus	7.5
ika / squid*	7.

caviar

ikura / salmon roe*	6.5.
mentaiko / cod roe*	6.25
tobiko / flying fish roe*	5.
uni / sea urchin*	mp.

meat

wagyu beef*	10.
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chirashi sushi

morimoto style chirashi*	
10 to 12 different fish and vegetables	33.

egg	
tamago / omelette	5.
kasutera / custard omelette	5.

vegetable

kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / pickled root vegetable	5.

chef's combinations

sushi*	50 / 95 / 130 / 180
sashimi*	60 / 100 / 150 / 200

maki

soft shell crab roll / <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	18.
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shrimp tempura roll <i>tempura shrimp, asparagus, spicy sauce</i>	12.
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california roll / <i>snow crab meat, cucumber, avocado</i>	13.
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eel avocado roll / <i>barbeque eel, avocado</i>	15.
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salmon skin roll / <i>crispy salmon skin, kaiware</i>	11.
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spicy tuna roll / <i>chopped tuna, scallion, spicy sauce*</i>	11.5.
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spicy salmon roll / <i>chopped salmon, scallion, spicy sauce*</i>	10.
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spicy yellowtail roll / <i>chopped yellowtail, scallion, spicy sauce*</i>	11.5.
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negitoro roll / <i>chopped toro, scallion*</i>	mp
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tuna roll / <i>tuna*</i>	10.
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salmon roll / <i>salmon*</i>	9.5.
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yellowtail roll / <i>yellowtail, scallion*</i>	10.
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kappa maki / <i>cucumber, sesame seed</i>	6.
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shiso maki / <i>shiso leaf, plum paste</i>	7.
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kanpyo maki / <i>sweet gourd</i>	6.
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gobo maki / <i>pickled burdock</i>	6.
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avocado roll / <i>avocado, cucumber</i>	6.
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morimoto omakase*

“chef’s choice” a multi course tasting menu designed to allow you to experience the essence of morimoto's cuisine. we recommend ordering omakase for your entire table.*

148. per person

sommelier selected wine and sake pairing

81. per person

raw bar

1 lb maine lobster	26. each
chef's selected market oysters*	21. 1/2 dozen
alaskan king crab leg	60. each

chef's raw bar combinations*

70 / 100 / 150

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 11/20/18

cold appetizers

toro tartare* <i>caviar, sour cream, wasabi, dashi soy</i>	29.
hamachi tartare* <i>caviar, sour cream, wasabi, dashi soy</i>	25.
tuna pizza* <i>olives, anchovy aioli, jalapeño</i>	26.
wagyu beef carpaccio* <i>yuzu soy, ginger, sweet garlic</i>	23.
tuna tataki <i>green apple, wasabi, charred scallion, miso</i>	23.
tai carpaccio * <i>japanese snapper, yuzu soy, mixed greens</i>	23.
morimoto sashimi* <i>seared toro, salmon, tuna, hamachi, wild shrimp</i>	26.

salads

mixed green salad <i>kabosu vinaigrette, crispy shallots, shaved bonito</i>	14.
seared tuna & mizuna salad* <i>ginger soy dressing, avocado, crispy shio kombu</i>	23.

soups and noodles

ramen soup <i>'iron chef' chicken noodle soup</i>	15.
tofu miso soup <i>white miso broth, silken tofu</i>	13.

hot appetizers

crispy rock shrimp tempura <i>spicy gochujang sauce, wasabi aioli</i>	26.
grilled wagyu skewers* <i>scallion and ginger soy</i>	24.
oyster foie gras* <i>market oysters, foie gras, uni, teriyaki sauce</i>	21.
pork gyoza <i>tomato, crème fraiche, bacon, garlic chives</i>	17.
hot stone wagyu* <i>cooked tableside on a hot river stone, sesame dipping sauce</i>	29.
available with japanese a5 wagyu	45.
sautéed foie gras & grilled eel* <i>sake meyer lemon, asian pear, sansho pepper</i>	24.
spicy king crab <i>tobanjan aioli, micro cilantro</i>	37.
kakuni <i>ten hour pork, congee, soy scallion jus</i>	16.
yosedofu <i>fresh tofu prepared tableside, seasonal ankake, dashi soy, fresh wasabi</i>	18.
japanese sweet potato tempura <i>mushroom-scallion soy, brown butter</i>	15.
braised daikon <i>aka miso, pork, seasonal greens</i>	15.

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japanese steaks

A5 Wagyu Ribeye Hokkaido prefecture	A5 Wagyu Strip Miyazaki prefecture	A5 Wagyu Filet Gifu prefecture
<i>30 per oz (4oz minimum)</i>		
<i>all steaks are served with fresh grated wasabi, carrot-ginger oroshi, moshio sea salt</i>		

main courses

braised black cod <i>ginger soy reduction</i>	37.
sea bass <i>sweet sake kasu, japanese eggplant, miso, tempura avocado</i>	38.
ora king salmon <i>miso carrot purée, coconut rice, charred brussels sprouts, ginger aromatic</i>	34.
ishi yaki bop* <i>rice dish prepared tableside in a hot stone bowl buri (king yellowtail)</i>	33.
seafood 'toban yaki' <i>lobster, king crab, mussel, clam, diver scallop, red miso sake broth</i>	45.
yuzu kosho chicken <i>sunchoke, black maitake, dashi, truffle</i>	29.
duck, duck, goose <i>roasted & confit duck, tokyo scallion pancakes, gooseberry compote, pineapple hoisin, ginger scallion</i>	42.
surf & turf* <i>wagyu skirt steak & hamachi ribbons, okonomiyaki, crushed avocado, yuzu soy</i>	39.
seasonal mushroom hot pot <i>wakame, yuzu-daikon oroshi, mitsuba pesto</i>	32.

sides

rice 6. <i>house-polished</i>	chinese broccoli 10. <i>chili garlic</i>	sautéed bok choy 10. <i>zai sai, ginger</i>	charred pea leaves 12. <i>toasted sesame seeds</i>
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