

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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chef's combinations

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

maki

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

raw bar

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

appetizers

cold

toro tartare*	29.
hamachi tartare*	25.
tuna pizza*	26.
tai carpaccio*	23.
wagyu beef carpaccio*	22.
tuna tataki*	23.

hot

crispy rock shrimp tempura	26.
pork gyoza	17.
spicy king crab	37.

soups and noodles

ramen soup	15.
vegetable ramen <i>winter vegetables, hirauchi noodles, jidori egg</i>	15.
tofu miso soup	13.

salads

mixed greens salad	14.
seared tuna & mizuna salad*	23.

sandwiches

each sandwich comes with soy salt and vinegar japanese sweet potato chips, mixed greens with carrot-ginger dressing, cucumber, tomato and chives, and seasonal pickles.

morimoto dry aged burger* <i>miso russian dressing, sake kasu soba ale cheese, soy-ginger shiitakes, house-made nori bun</i>	20.
chicken katsu sandwich <i>red yuzu kosho mayo, shiso pickled cucumber</i>	16.

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

lunch sets

each set comes with house-polished rice, miso soup, mixed greens with carrot-ginger dressing, cucumber, tomato and chives, and seasonal pickles.
additional dessert bento set 5.

sea bass <i>sweet sake kasu, japanese eggplant, miso</i>	28.
braised black cod <i>ginger-soy reduction</i>	24.
grilled wagyu beef skirt steak* <i>sweet onion garlic jus, grilled maitake mushrooms, shishito peppers</i>	29.
hot stone wagyu* <i>cooked tableside on a hot river stone, sesame dipping sauce</i>	29.
yuzu kosho chicken <i>sunchoke, black maitake, dashi, truffle</i>	18.
vegetable tempura <i>assorted seasonal vegetables, dashi soy dipping sauce</i>	18.

sushi sets

each set comes with miso soup, mixed greens with carrot-ginger dressing, cucumber, tomato and chives, and seasonal pickles.

additional dessert bento set 5.

sushi combo* <i>combination of 5pc nigiri and 1 maki roll</i>	25.
maki** choice of any 2 maki rolls choice of any 3 maki rolls <i>**soft shell crab maki - \$3 supplement, negitoro - \$5 supplement</i>	18. 24.
sashimi* <i>chef's selection of 10pcs sashimi</i>	28.
morimoto style chirashi* <i>6 different fish and assorted vegetables served on a bed of sushi rice</i>	28.
tuna don* <i>sliced tuna over a bed of sushi rice</i>	22.
uni ikura don* <i>california uni with sake marinated ikura over a bed of sushi rice</i>	36.
unagi don <i>grilled freshwater eel over a bed of sushi rice</i>	20.

bop rice bowls

each bop comes served on rice and is cooked at your table in a hot stone bowl with miso soup, mixed greens with carrot-ginger dressing, cucumber, tomato and chives, and seasonal pickles

additional dessert bento set 5.

yellowtail bop*	29.
wagyu beef bop*	34.
veggie bop	20.
eel, foie gras and avocado bop*	27.