

morimoto | seasonal

specialty maki

garden vegetable maki 17.
carrots, avocado, mizuna, green goddess, fried edamame

lobster kushi katsu maki 24.
panko fried lobster, cabbage, pickled red ginger, tonkatsu mayo

toro wasabi maki* 30.
avocado maki, soy pickled wasabi leaves, chopped fatty tuna

yellowtail jalapeno maki* 25.
asparagus tempura, kaga miso, yuzu pickled jalapeño

seasonal sushi bar selections

kajiki* - wild swordfish 8.
miyagi, japan

hotaru ika* - firefly squid 6.
hyogo, japan

tachiuo* - beltfish 8.
kanagawa, japan

2 day konbu cured salmon* 9.
scotland

aka mebaru* – red rockfish 6.
aomori, japan

kamasu* - barracuda 7.
chiba, japan

ishigaki dai* – spotted knifejaw snapper 9.
oita, japan

medai* – wild butterfish 7.
nagasaki, japan

matsukawa karei* - yellow belly flounder 10.
hokkaido, japan

sayori – needlefish 8.
miyagi, japan

smoked king salmon* 9.
new zealand

shira ebi* – baby sweet shrimp 12.
toyama, japan

kuro awabi* – sake steamed black abalone 14.
chiba, japan

shirayaki* – sake salt grilled fresh water eel 9.
taiwan

fresh wasabi 12.

seasonal chef's sushi selection* 50/100.

seasonal chef's sashimi selection* 65/130.

vegetable

shishito peppers 12.
nori-yuzu salt, sesame, shiso, lime

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 02.07.19