

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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egg

tamago / omelette	5.
kasutera / custard omelette	5.

vegetable

kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / pickled root vegetable	5.
kabu / japanese turnip	11.

chirashi sushi

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

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

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.*

150. per person

sommelier selected wine and sake pairing

85. per person

first course
toro tartare

second course
seasonal sashimi

third course
sashimi salad

fourth course
snow crab chawan mushi

intermezzo

fifth course
5 pieces chefs choice seasonal nigiri
fresh wasabi 12.

sixth course
fresh cod

seventh course
american wagyu strip steak
japanese A5 40. per 2oz

eighth course
yuzu, black sesame & beni imo
hanabi dama 10.

seasonal wagashi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/11/19

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.
octopus sashimi <i>koji ponzu, kanzuri, onion</i>	16.
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.

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
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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.

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, bacon cream, 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	55.
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.
japanese sweet potato tempura <i>mushroom-scallion soy, brown butter</i>	15.
braised daikon <i>aka miso, pork, seasonal greens</i>	15.

soups and noodles

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

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japanese steaks

A5 Wagyu Ribeye Hokkaido prefecture	A5 Wagyu Strip Miyazaki prefecture	A5 Wagyu Filet Gifu prefecture
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30 per oz (4oz minimum)

all steaks are served with fresh grated wasabi, carrot-ginger oroshi, moshio sea salt

main courses

braised black cod
ginger soy reduction 37.

sea bass
sweet sake kasu, japanese eggplant, miso, tempura avocado 38.

ora king salmon
miso carrot purée, coconut rice, charred brussels sprouts, ginger aromatic 34.

ishi yaki bop*
rice dish prepared tableside in a hot stone bowl
huri (king yellowtail) 33.

seafood 'toban yaki'
lobster, king crab, mussel, clam, diver scallop, red miso sake broth 45.

yuzu kosho chicken
sunchoke, black maitake, dashi, truffle 29.

duck, duck, duck
aged long island duck breast, confit leg, seared foie, passionfruit, hoshigaki, kabu 44.

surf & turf*
wagyu skirt steak & hamachi ribbons, okonomiyaki, crushed avocado, yuzu soy 39.

seasonal mushroom hot pot
wakame, yuzu-daikon oroshi, mitsuba pesto 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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