

morimoto | seasonal

## specialty maki

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

lobster tempura maki 24.  
pickled daikon & carrots, cucumber, cilantro, chili 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

nore sore\* - baby conger eel 6.  
kochi, japan

kasugo dai\* - baby seabream 7.  
kagoshima, japan

isaki\* – threeline gruntfish 7.  
oita, japan

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

medai\* – wild butterfish 7.  
nagasaki, japan

sakura masu\* - cherry blossom salmon 9.  
aomori, 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, japan

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