

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	5.

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
uni and ikura chawanmushi

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

intermezzo

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

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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.
silken tofu salad <i>tosaka seaweed, charred spring onion vinaigrette, battera kombu</i>	16.
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.
<i>available with japanese a5 wagyu</i>	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.
chilled clam-dashi somen <i>chive oil, spring herbs, yuzu kosho</i>	16.

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</i> <i>huri (king yellowtail)</i>	33.
seafood 'toban yaki' <i>lobster, king crab, mussel, clam, diver scallop, red miso sake broth</i>	45.
yakitori sasso chicken <i>white asparagus, spring onion, koji, crispy rice</i>	32.
duck, duck, duck <i>aged long island duck breast, confit leg, seared foie, passionfruit, hoshigaki, kabu</i>	44.
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>	sauteed bok choy 10. <i>zai sai, ginger</i>	charred pea leaves 12. <i>toasted sesame seeds</i>
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