

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.
shirayaki / sake salt grilled 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
kuro awabi / black abalone	12.
tako / octopus	7.5
ika / squid*	7.
shira ebi / baby sweet shrimp*	12.
caviar	
ikura / salmon roe*	6.5
mentaiko / cod roe*	6.25
tobiko / flying fish roe*	5.
uni / sea urchin*	mp.
meat	
wagyu beef*	10.
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* 33.
10 to 12 different fish and vegetables

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
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 11/08/19

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.
silken tofu salad <i>tosaka seaweed, charred onion vinaigrette, battera kombu</i>	16.
seared tuna & mizuna salad* <i>ginger soy dressing, avocado, crispy shio kombu</i>	23.

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hot appetizers

crispy rock shrimp tempura <i>spicy gochujang sauce, wasabi aioli</i>	26.
grilled wagyu skewers* <i>scallion and ginger soy</i>	24.
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.
roasted heirloom carrot <i>apple-miso butter, pistachio, fennel, tarragon</i>	14.
kakuni <i>ten hour pork, congee, soy scallion jus</i>	16.
japanese sweet potato tempura <i>mushroom-scallion soy, brown butter</i>	15.
japanese radish <i>red miso, ground pork, sorrel</i>	15.
yosedofu <i>fresh tofu prepared tableside, seasonal ankake, dashi soy, fresh wasabi</i>	18.
soups and noodles	
ramen soup <i>'iron chef' chicken noodle soup</i>	15.
tofu miso soup <i>white miso broth, silken tofu</i>	13.

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</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.
smoked ora king salmon <i>fairy tale eggplant, yu choy, myoga, mustard miso</i>	34.
kurobuta pork chop <i>black garlic, apple, tokyo scallion, seasonal vegetables</i>	42.
ishi yaki bop* <i>rice dish prepared tableside in a hot stone bowl buri (king yellowtail)</i>	33. 42.
seafood 'toban yaki' <i>lobster, king crab, mussels, clams, diver scallops, red miso sake broth</i>	45.
yakitori sasso chicken <i>asparagus, leeks, koji, crispy rice, japanese mustard</i>	32.
duck, duck, duck <i>aged long island duck breast, confit leg, seared foie gras, 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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