

sushi - sashimi

oh toro / fatty tuna*	mp
chu toro / medium fatty tuna*	mp
maguro / tuna*	7.
sake / salmon*	6.
anago / sea eel	7.
unagi / fresh water eel	9.

whitefish

hamachi / yellowtail*	6.25
kanpachi / amber jack*	7.25
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	5.25
awabi / abalone	12.
tako / octopus	7.5
ika / squid*	7.

caviar

ikura / salmon roe*	6.25
mentaiko / cod roe*	6.25
tobiko / flying fish roe*	5.
uni / sea urchin*	mp.

meat

wagyu beef*	10.
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chirashi sushi

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

egg	
tamago / omelette	5.
kasutera / custard omelette	5.
vegetable	
kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / pickled root vegetable	5.

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>	9.5.
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>	9.5
salmon roll / <i>salmon*</i>	9.
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.*	140. per person
sommelier selected wine and sake pairing	78. per person

raw bar

1 lb maine lobster	26. each
chef's selected market oysters*	19. 1/2 dozen
alaskan king crab leg	60. each

chef's raw bar combinations*

70 / 100 / 150

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

10.06.17

appetizers

cold		hot	
toro tartare* <i>caviar, sour cream, wasabi, dashi soy</i>	29.	crispy rock shrimp tempura <i>spicy gochujang sauce, wasabi aioli</i>	25.
hamachi tartare* <i>caviar, sour cream, wasabi, dashi soy</i>	25.	grilled wagyu skewers* <i>scallion and ginger soy</i>	23.
soy marinated scallop sashimi* <i>kizami wasabi dashi gelee, wakame, yuzu cucumbers</i>	19.	oyster foie gras* <i>market oysters, foie gras, uni, teriyaki sauce</i>	21.
tuna pizza* <i>olives, anchovy aioli, jalapeño</i>	24.	pork gyoza <i>garlic chives, tomato, crème fraîche</i>	16.
wagyu beef carpaccio* <i>yuzu soy, ginger, sweet garlic</i>	22.	hot stone wagyu* <i>cooked tableside on a hot river stone, sesame dipping sauce available with japanese a5 wagyu</i>	29. 45.
tuna tataki <i>zuke big eye tuna, daikon ponzu oroshi, scallions</i>	21.	sautéed foie gras & grilled eel* <i>sake meyer lemon, asian pear, sansho pepper</i>	24.
morimoto sashimi* <i>seared toro, salmon, tuna, hamachi, wild shrimp</i>	26.	spicy king crab <i>tobanjan aioli, micro cilantro</i>	37.
'yu-burrata' with black truffles <i>dashi soy, fresh wasabi, grilled sourdough</i>	22.	kakuni <i>ten hour pork, congee, soy scallion jus</i>	16.
whitefish carpaccio* <i>yuzu soy, ginger, mixed greens</i>	22.	miso glazed roasted bone marrow <i>sake ikura, mitsuba chimichurri, grilled sourdough</i>	17.
		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.	mixed green salad <i>kabosu vinaigrette, shaved bonito</i>	12.
tofu miso soup <i>white miso broth, silken tofu</i>	13.	seared tuna & mizuna salad* <i>ginger soy dressing, avocado, crispy shio kombu</i>	23.
chilled soba noodles <i>yuba, uni, pickled jicama, preserved lemon</i>	16.	tofu shira-ae salad <i>grilled spring vegetables, braised shiitake and tofu dressing</i>	15.

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main courses

braised black cod <i>ginger soy reduction</i>	37.
sea bass <i>sweet sake kasu, japanese eggplant, miso, tempura avocado</i>	38.
slow cooked king salmon* <i>green romesco, grilled scallion, charred water chestnut, miso powder</i>	32.
ishi yaki buri bop* <i>yellowtail on rice cooked at your table in a hot stone bowl</i>	32.
seafood 'toban yaki' <i>lobster, king crab, mussel, clam, diver scallop, red miso sake broth</i>	45.
angry chicken <i>shiso-cucumber pickles, citrus yogurt, roasted chili-miso sauce</i>	29.
duck, duck, duck* <i>house-made croissant, roast duck, foie gras butter, soft duck egg, red miso sauce</i>	36.
surf & turf* <i>wagyu skirt steak & hamachi ribbons, okonomiyaki, crushed avocado, yuzu soy</i>	39.
beef sukiyaki* <i>australian wagyu, napa cabbage, tofu, shungiku, honshimeji, jidori egg</i>	38.

steaks

20 oz. australian wagyu rib eye*	90.	14 oz. australian wagyu ny strip*	85.	12 oz. australian wagyu filet*	75.
japanese a5 wagyu strip* 40./oz. 4 oz. minimum					
<i>all steaks are served with our signature sweet onion and garlic jus</i>					

sides

rice	5.	chinese broccoli	10.	bok choy	10.	pea shoots, xo sauce	12.
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