

sushi - sashimi

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

whitefish

hamachi / yellowtail*	6.5.
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
-------------	----

chef's combinations

sushi*	50 / 95 / 130 / 180
sashimi*	60 / 100 / 150 / 200

maki

soft shell crab roll	18.
shrimp tempura roll	12.
california roll / snow crab meat, cucumber, avocado	13.
eel avocado roll / barbeque eel, avocado	15.
salmon skin roll / crispy salmon skin, kaiware	11.
spicy tuna roll / chopped tuna, scallion, spicy sauce*	12.
spicy salmon roll / chopped salmon, scallion, spicy sauce*	10.
spicy yellowtail roll / chopped yellowtail, scallion, spicy sauce*	11.5.
negitoro roll / chopped toro, scallion*	mp
tuna roll / tuna*	10.
salmon roll / salmon*	9.5.
yellowtail roll / yellowtail, scallion*	10.
kappa maki / cucumber, sesame seed	6.
shiso maki / shiso leaf, plum paste	7.
kanpyo maki / sweet gourd	6.
gobo maki / pickled burdock	6.
avocado roll / avocado, cucumber	6.

raw bar

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

appetizers

cold

toro tartare*	29.
hamachi tartare*	25.
tuna pizza*	24.
whitefish carpaccio*	22.
wagyu beef carpaccio*	22.
tuna tataki*	21.
'yu-burrata' with black truffles	22.

hot

crispy rock shrimp tempura	25.
pork gyoza	16.
spicy king crab	37.
miso glazed roasted bone marrow	17.

soups and noodles

ramen soup	15.
tofu miso soup	13.

salads

mixed greens salad	12.
seared tuna & mizuna salad*	23.

sandwiches

each sandwich comes with soy salt and vinegar japanese sweet potato chips, suribachi sesame mixed greens salad, and an assortment of seasonal pickles

morimoto dry aged burger* <i>miso russian dressing, sake kasu soba ale cheese, soy-ginger shiitakes, house-made nori bun</i>	20.
pork katsu sandwich <i>tonkatsu, japanese mayo</i>	16.
duck banh mi <i>16 hour duck leg confit, chili jam, cucumber, pickled carrots & daikon</i>	18.

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

03.14.18

lunch sets

each set comes with house-polished rice, miso soup, suribachi sesame mixed greens salad, and an assortment of seasonal pickles.

additional dessert bento set 5.

sea bass <i>sweet sake kasu, japanese eggplant, miso</i>	26.
braised black cod <i>ginger-soy reduction</i>	24.
grilled wagyu beef skirt steak* <i>sweet onion garlic jus, grilled maitake mushrooms, shishito peppers</i>	28.
hot stone wagyu* <i>cooked tableside on a hot river stone, sesame dipping sauce</i>	29.
yuzu kosho chicken roulade <i>roasted sunchoke, tatsoi, black truffle chicken jus</i>	18.
vegetable tempura <i>assorted seasonal vegetables, dashi soy dipping sauce</i>	18.
katsu don <i>panko-cruste pork cutlet, onion and egg served on a bed of rice</i>	19.

sushi sets

each set comes with miso soup, suribachi sesame mixed greens salad, and an assortment of seasonal pickles.

additional dessert bento set 5.

sushi combo* <i>combination of 5pc nigiri and 1 maki roll</i>	25.
maki** choice of any 2 maki rolls	18.
choice of any 3 maki rolls <i>**soft shell crab maki - \$3 supplement, negitoro - \$5 supplement</i>	24.
sashimi* <i>chef's selection of 10pcs sashimi</i>	28.
morimoto style chirashi* <i>6 different fish and assorted vegetables served on a bed of sushi rice</i>	28.
tuna don* <i>sliced tuna over a bed of sushi rice</i>	22.
uni ikura don* <i>california uni with sake marinated ikura over a bed of sushi rice</i>	36.
unagi don <i>grilled freshwater eel over a bed of sushi rice</i>	20.

bop rice bowls

each bop comes served on rice and is cooked at your table in a hot stone bowl with miso soup, suribachi sesame mixed greens salad, and an assortment of seasonal pickles.

additional dessert bento set 5.

yellowtail bop*	29.
wagyu beef bop*	34.
veggie bop	20.
eel, foie gras and avocado bop*	27.

steaks

all steaks are served with our signature sweet onion and garlic jus

20 oz. australian wagyu ribeye*	90.
14 oz. australian wagyu ny strip*	85.
12 oz. australian wagyu filet*	75.
japanese a5 wagyu beef (4 oz. minimum)*	40. per oz.