

sushi - sashimi

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| 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

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| 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

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| kohada / shad* | 6. |
| saba / japanese mackerel* | 7.25 |
| aji / horse mackerel* | 6.5 |

shellfish

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| 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

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| ikura / salmon roe* | 6.5. |
| mentaiko / cod roe* | 6.25 |
| tobiko / flying fish roe* | 5. |
| uni / sea urchin* | mp. |

meat

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| wagyu beef* | 10 |
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chef's combinations

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

maki

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| 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

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

appetizers

cold

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| 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

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

soups and noodles

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| ramen soup | 15. |
| tofu miso soup | 13. |

salads

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| 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

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

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

02.12.18

lunch sets

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

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

sushi sets

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

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

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

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| 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

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| 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. |