

## SUSHI / SASHIMI

oh-toro / fatty tuna	m/p
chu-toro / medium fatty tuna	m/p
maguro / tuna	5
sake / salmon	4
smoked sake/ house smoked king salmon	5
anago / sea eel	7
unagi / fresh water eel	5

### WHITEFISH

hamachi / yellowtail	5
kanpachi / amberjack	7
shimajiri / striped jack	7
hirame / fluke	4.5
tai / japanese red snapper	6
kinmedai / golden big eye snapper	8
suzuki / striped bass	4.5

### BLUE SKIN

kohada / shad	6
kisu / silver whiting	5
saba / japanese mackerel	5
aji / horse mackerel	5

### EGG

egg tamago / omelette	3
kasutera / custard omelette	5

## MAKI ROLLS

<b>soft shell crab</b> deep-fried soft shell crab, asparagus, avocado, scallions, spicy sauce	14
<b>shrimp tempura</b> tempura shrimp, asparagus, spicy sauce	10
<b>california</b> alaskan snow crab meat, cucumber, avocado	12
<b>eel avocado</b> barbeque eel, avocado	9
<b>salmon skin</b> crispy salmon skin, kaiware, itogaki	7
<b>spicy tuna</b> chopped tuna, scallion, spicy sauce	9
<b>spicy salmon</b> chopped salmon, scallion, spicy sauce	9
<b>spicy yellowtail</b> chopped yellowtail, scallion, spicy sauce	9

<b>MEAT</b>	
american wagyu beef	8
<b>SHELLFISH</b>	
ebi / shrimp	5
hotate / scallop	7
mirugai / jumbo clam	6
kani / king crab	9
tako / octopus	5
mizudako / live octopus	6
ika / squid	5
<b>CAVIAR</b>	
ikura / salmon roe	5
tobiko / flying fish roe	5
uni / sea urchin	8
mentaiko / spicy cod roe	6
<b>VEGETABLE</b>	
kyu-ri / japanese cucumber	4
kabura / pickled turnip	4
kaiware / daikon sprout	4
myoga / pickled root vegetable	4
nasu / pickled eggplant	4

<b>negi toro</b> chopped toro, scallion	mp
<b>tekka</b> tuna	8
<b>salmon</b> salmon	7
<b>negi hamachi</b> yellowtail, scallion	8
<b>kappa</b> cucumber, sesame seed	6
<b>shiso</b> shiso leaf, plum paste	6
<b>kanpyo</b> sweet gourd	6
<b>gobo</b> pickled burdock	6
<b>avocado</b> avocado, cucumber	6

JAPONAIS  
  
by Morimoto

**COLD**

<b>TUNA "PIZZA"</b> anchovy aioli, olives, jalapeño, micro cilantro	16
<b>HAMACHI TACOS</b> avocado, serrano peppers, yuzu kosho (2pcs)	10
<b>BAGNA CAUDA</b> tempura octopus, local vegetables, garlic anchovy aioli	13
<b>LAMB CARPACCIO</b> scallion-ginger dressing, chive oil	17
<b>WHITEFISH / LIVE OCTOPUS CARPACCIO</b> hot oil, mitsuba	16 / 21
<b>WAGYU BEEF CARPACCIO</b> yuzu soy, ginger, garlic, microgreens	19
<b>TORO TARTARE</b> wasabi, nori paste, avocado, sour cream	26
<b>HAMACHI TARTARE</b> wasabi, nori paste, avocado, sour cream	22
<b>MORIMOTO SASHIMI</b> seared toro, smoked salmon, eel, tuna, hamachi, five sauces	26

**RAW BAR**

1/2 dozen market oysters	18
1 lb. maine lobster	m/p
chef's raw bar combination	80 / 100 / 150

**SALADS**

<b>MIZUNA SALAD</b> mixed greens, shaved bonito, yuzu sherry vinaigrette	9
<b>CALAMARI SALAD</b> tempura fried calamari, quinoa, white miso dressing	15
<b>SASHIMI CAESAR SALAD</b> romaine, morimoto caesar dressing, seared tuna	17

**HOT**

<b>KAKUNI</b> ten hour pork-belly, rice congee, soy-scallion jus	12
<b>"POP CORN" SHRIMP</b> spicy kochujan sauce, wasabi aioli	16
<b>PORK GYOZA DUMPLINGS</b> garlic chives, putanesca, bacon foam	14
<b>TOFU TABLESIDE</b> soy milk, kimchee sauce, dashi soy	14
<b>FOIE GRAS OYSTERS</b> steamed oysters, foie gras, uni, teriyaki sauce	21
<b>KARAI KING CRAB</b> tobanjan aioli, micro-cilantro, crab salad	28

**SOUPS AND NOODLES**

<b>TOFU MISO</b> white miso dashi broth, silken tofu	5 / 10
<b>CLAM MISO</b> white miso dashi broth, manila clams	12
<b>IRON CHEF "CHICKEN NOODLE SOUP"</b> inaniwa noodles, shanton broth, scallions	14
<b>DUCK MEATBALL SOUP</b> duck broth, ginger, cilantro	12

**CHEF'S OMAKASE**

7 course tasting menu designed to experience the essence of Morimoto's cuisine

120

**ENTRÉES**

<b>SEA URCHIN CARBONARA</b> inaniwa noodles, crispy pancetta, quail egg	26
<b>ISHI YAKI HAMACHI BOP</b> yellowtail, royal fern, sesame spinach, organic farm egg on rice cooked tableside in a hot stone bowl	28
<b>PORK CHOP AND 'APPLESAUCE'</b> panko breaded, kimchee, bacon, ginger apple purée	32
<b>LAMB SHANK</b> house polished rice 'risotto', baby turnips and natural jus	32
<b>DUCK DUCK DUCK</b> 5 spiced roasted breast, duck meatball soup, confit fried rice, jalapeño jam	35
<b>SEAFOOD TOBAN YAKI</b> lobster, king crab, mussels, clams, sea scallop, red miso sake broth	39
<b>WHOLE ROASTED LOBSTER MASALA</b> garam masala, lemon crème fraîche, sautéed vegetables	m/p
<b>CRISPY WHOLE FISH</b> spicy tofu sauce, papaya salad	m/p

edamame with maldon sea salt	6
savoy cabbage kimchee	7
market vegetables	8

<b>BRAISED BLACK COD</b> ginger-soy reduction	28
<b>ROASTED SEABASS</b> sake-kasu miso, kale two ways, spiced jus	32
<b>KARAI CHICKEN</b> roasted half chicken, spicy yogurt marinade, roasted pepper	24
<b>PETITE SURF AND TURF</b> 6oz prime filet mignon & hamachi ceviche	48
<b>WAGYU SURF &amp; TURF</b> 12 oz american wagyu new york strip & whole roasted lobster masala	m/p
<b>8 oz PRIME FILET MIGNON</b>	42
<b>12 oz. AMERICAN WASHUGYU NEW YORK STRIP</b>	65
<b>16 oz DRY AGED PRIME RIBEYE</b>	72
<b>JAPANESE A-5 WAGYU</b> saga prefecture	25 / oz (3 oz. min)

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

**SIDES**

duck confit fried rice with organic farm egg	9
house polished rice / sushi rice	4
bone marrow potato puree	8

**CHEF 'S COMBINATION**

sushi	40 / 80 / 120 / 160
sashimi	40 / 80 / 120 / 160

**CHIRASHI SUSHI**

morimoto style chirashi 10-12 different fish and vegetables	32
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we will try our best to accommodate your dietary restrictions and allergies, please inform your server when ordering. for parties of 6 or more, 18% gratuity will be added.

opening for lunch march 3, 2014