





## COLD APPETIZERS

toro tartare  
wasabi, nori paste, sour cream, sturgeon caviar 31.

hamachi tartare  
wasabi, nori paste, sour cream, sturgeon caviar 28.

hamachi tacos  
yuzu kosho, avocado, lime 18.

spicy tuna tacos  
spicy mayo, avocado, lime 18.

tuna pizza  
anchovy aioli, olives, jalapeño 23.

wagyu beef carpaccio  
yuzu soy, ginger, sweet garlic 26.

yellowtail 'pastrami'  
togarashi, gin crème fraîche, candied olive, morimoto grapeseed oil 24.

morimoto sashimi  
seared toro, salmon, eel, tuna, hamachi, five sauces 28.

whitefish carpaccio / octopus carpaccio  
hot oil, mitsuba 20. / 23.

## SALADS

mixed green salad  
shaved bonito, kabosu vinaigrette 14.

mizuhiki caesar salad  
local romaine, morimoto caesar dressing  
seared tuna, morimoto grapeseed oil 20.

tempura calamari salad  
quinoa two ways, white miso dressing 19.

pork chashu salad  
romaine, cucumber, daikon 18.

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## HOT APPETIZERS

sticky ribs  
spicy tamarind glaze 18.

oyster foie gras  
market oysters, foie gras, uni, teriyaki 24.

panfried pork gyoza  
napa cabbage, garlic chives, sake ginger sauce 18.

lobster bagna cauda  
garlic-anchovy puree, lobster broth, seasonal vegetables 18.

grilled kama  
daikon, grilled lemon 17.

spicy alaskan king crab  
tobanjan aioli, micro-cilantro, green mango 31.

kakuni  
ten hour pork belly, rice congee, soy-scallion jus 18.

rock shrimp tempura  
spicy kochujan sauce, wasabi aioli 20.

## SOUPS AND NOODLES

tofu miso  
white miso broth, silken tofu 13.

clam miso  
white miso broth, manila clams 14.

chilled noodle  
choice of udon or green tea noodle 15.

duck meatball soup  
duck broth, ginger, cilantro 14.

laksa noodle soup  
tonkotsu broth, coconut milk, ground pork  
red curry, sesame seeds, egg noodles 16.

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## ENTRÉES

seared snapper  
thai curry, mussels, banana, sea beans 37.

whole roasted lobster 'épice'  
garam masala, lemon crème fraîche 45.

duck duck goose  
duck meatball soup, duck confit fried rice, gooseberry compote 39.

braised black cod  
ginger-soy reduction 35.

angry chicken  
marinated organic half chicken, roasted peppers 32.

ishi yaki kakuni bop  
kakuni pork on rice-cooked at your table in a hot stone bowl 35.

seafood toban yaki  
lobster, king crab, mussels, clams, lobster jus 42.

ishi yaki buri bop  
yellowtail on rice cooked at your table in a hot stone bowl 35.

morimoto 'pork chop and applesauce'  
snake river farms kurobuta, kimchee, bacon, ginger apple purée 38.

crispy whole fish  
spicy tofu sauce, papaya salad 36.

surf and turf  
snake river farms wagyu, hamachi  
black garlic, nuoc cham 48.



## STEAKS

16 ounce gold label snake river farms ribeye 90.

16 ounce gold label snake river farms new york strip 90.

8 ounce gold label snake river farms filet 80.

54 ounce nishima prime tomahawk ribeye 120.

Japanese A-5 Wagyu 30. / oz - (3 oz. minimum)

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

## SIDES

blistered shishito peppers 12.  
yuzu soy

spicy green beans 9.  
chinese barbecue sauce

roasted marble potatoes 9.  
sea salt

chinese broccoli 8.  
morimoto grapeseed oil

market vegetables 10.  
morimoto grapeseed oil

edamame 12.  
maldon salt

duck confit fried rice 12.  
fried duck egg

sushi rice 6.

rice 5.

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## SUSHI / SASHIMI

oh-toro / fatty tuna	16.
chu-toro / medium fatty tuna	14.
maguro / tuna	6.
sake / salmon	6.
smoked salmon / smoked salmon	6.
anago / sea eel	7.
unagi / fresh water eel	7.
whitefish	
hamachi / yellowtail	6.
kampachi / amberjack	7.
hirame / fluke	6.
tai / japanese red snapper	6.
blue skin	
kohada / shad	6.
silver whiting	6.
saba / japanese mackerel	6.
aji / horse mackerel	6.
egg	
tamago / omelette	3.
kasutera / custard omelette	4.
meat	
japanese wagyu	15.

## chef's combination

### sushi

45. / 90. / 135. / 180.

### sashimi

50. / 100. / 150. / 200.



## SUSHI / SASHIMI

### shellfish

ebi / shrimp	6.
hamaguri / topneck clam	6.
hotate / scallop	7.
mirugai / jumbo clam	7.
kani / king crab	9.
awabi / abalone	9.
tako / octopus	6.
mizudako / live octopus	6.
ika / squid	6.

### caviar

ikura / salmon roe	6.
tobiko / flying fish roe	6.
mentaiko / spicy cod roe	6.
uni/ japanese sea urchin	14.
uni/ domestic sea urchin	9.

### vegetable

kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / pickled root vegetable	5.
nasu / pickled eggplant	5.

## chirashi sushi

morimoto style chirashi  
10-12 different fish and vegetables 32.

## RAW BAR

1 lb. maine lobster	58.
market oysters	24. - 1/2 dozen
dozen chef's raw bar combination	70. / 100. / 150.

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## MAKI

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	16.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	12.
california roll - <i>snow crab, cucumber, avocado</i>	12.
eel avocado roll - <i>barbeque eel, avocado</i>	12.
salmon skin roll - <i>crispy salmon skin, kaiware</i>	9.
spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	11.
spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
negitoromaki - <i>chopped toro, scallion</i>	16.
tekkamaki - <i>tuna</i>	9.
salmon roll - <i>salmon</i>	9.
negihamachi roll - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	6.
shisomaki - <i>shiso leaf, plum paste</i>	6.
kanpyomaki - <i>sweet gourd</i>	7.
gobomaki - <i>pickled burdock</i>	6.
avocado roll - <i>avocado, cucumber</i>	6.





## dessert

doughnut <i>yuzu sugar, pastry cream, whipped cream</i>	15.
coconut mango <i>mango parfait, coconut cake, coconut green tea sorbet</i>	15.
black forest <i>dark chocolate mousse, cherry sauce, kirsch ice cream</i>	16.
cheesecake souffle <i>orange cream, strawberry red wine sorbet</i>	16.
tofu mousse <i>coffee maple syrup, seasonal fresh fruit, sorbet</i>	15.
fiery salty caramel chocolate tart <i>dark chocolate sorbet, marshmallow, salty caramel ganache, spiced rum</i>	20.
sorbet trio <i>chef's daily selection</i>	9.
coffee press 2 cups	5.
morimoto artisanal tea selection	6.



## aged morimoto sakes

morimoto '5 year'

*toasty honey-graham aromas with a sweet chili pepper finish*

2 oz. glass 27.      bottle (300 ml) 134.

morimoto '10 year'

*fragrant chestnut and highland malt aromas with a walnut cream finish*

2 oz. glass 53.      bottle (300 ml) 267.

morimoto '30 year 1972'

*spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish*

2 oz. glass 107.      bottle (300 ml) 540.

## whiskey

akashi, white oak	80 proof	hyogo, japan	14.
hakushu, single malt, 12 year	86 proof	yamanashi, japan	17.
hibiki, harmony	80 proof	yamanashi & kyoto, japan	19.
hibiki, 12 year	80 proof	yamanashi & kyoto, japan	14.
hibiki, 17 year	80 proof	yamanashi & kyoto, japan	22.
hibiki, 21 year	80 proof	yamanashi & kyoto, japan	60.
kavalan, king car	80 proof	taiwan	27.
kavalan, port cask	80 proof	taiwan	26.
kavalan, barrel select	80 proof	taiwan	38.
ichiro's, on the way	80 proof	gunma, japan	40.
ichiro's, the first	80 proof	gunma, japan	35.
ichiro's, the peated	80 proof	gunma, japan	45.
nikka, coffey grain	80 proof	hokkaido, japan	16.
nikka, single malt	80 proof	hokkaido, japan	24.
nikka taketsuru, 12 year	80 proof	hokkaido, japan	18.
suntory, toki	80 proof	yamanashi & kyoto, japan	16.
yamazaki, 12 year	80 proof	kyoto, japan	15.



## sake shochu

*the distilled spirit of japan, similar to vodka or whiskey in the west but the starch (grain) is converted to sugar using a mold called koji, the same mold used in making sake, soy sauce and miso. koji is the one element that separates shochu from other spirits.*

\* flight of three 2 Oz selections, 34

2 oz.glass /  
bottle

shiranami "white wave" imo / sweet potato 7. / 83.  
satsuma shuzo, kagoshima prefecture 50 proof  
aromatic, full body, faint natural sweetness

\* satsuma mura imo / sweet potato 9. / 93.  
iwagawa jozo, kagoshima prefecture 50 proof  
rich and complex, earthy nose, full body

\* touge "ridge" soba / buckwheat 12. / 100.  
kitsukura shuzo, nagano prefecture 42 proof  
deliciously smooth yet stern, notes of honey

\* kan no ko "river protected by the gods" mugi / barley 13. / 110.  
satsuma shuzo, kagoshima prefecture 50 proof  
fragrant aroma, rich and mellow flavor,  
aged 3 years

hyakunen no kodoku mugi / barley 40. / 480.  
"one hundred years of solitude" 80 proof  
kuroki honten, miyazaki prefecture  
slightly sweet, strong barley notes

yokaichi "mugi" mugi / barley 21. / 170.  
takara shuzo, miyazaki prefecture 40 proof  
clean, pleasant rice aroma, crisp taste

ty ku soju mugi / barley 12. / 101.  
satsuma shuzo, oita prefecture 40 proof  
smooth from start to finish

sudachi "citrus" sudachi / citrus 17. / 120.  
nisshin shurui, tokushima prefecture 40 proof  
citrus aroma, slightly sour

hakutate "shiro" kome / rice 8. / 95.  
takahashi shuzo, kumamoto prefecture 50 proof  
full, rich aroma, crisp taste



## cognac

<i>courvoisier, vsop</i>	14.
<i>hennessy, vsop</i>	15.
<i>courvoisier, xo</i>	26.
<i>hennessy, xo</i>	40.
<i>rémy martin, xo</i>	35.
<i>martell cordon bleu</i>	35.

## “one century in a bottle”

*each decanter takes four generations of cellar masters over one hundred years to craft a fireworks of aromas. A truly stunning Cognac from Rémy Martin. This is a favorite of Elton John, Christian Dior and even Winston Churchill, who celebrated his election with it in 1951. It was served to Queen Elizabeth II in the Versailles Palace to celebrate her visit of 1957.*

<i>half of an ounce</i>	90.
<i>one ounce</i>	180.
<i>two ounces</i>	360.



LOUIS XIII

*Rémy Martin*

GRANDE CHAMPAGNE COGNAC