

morimoto omakase

“chef’s choice” - a multi-course tasting menu designed to allow you to experience the essence of morimoto’s cuisine. 140.

we recommend ordering omakase for your entire table.

raw bar

stone crab	mp
market oysters (1/2 dozen)	18.
main lobster	mp
chef’s raw bar combination	80. / 120. / 160.

for your convenience an 18% service charge will be added to your check, a 20% service charge will be added to parties of six or more

warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

cold appetizers

yellowtail pastrami
togarashi, gin crème fraîche, candied olive 19.

toro tartare
wasabi, nori paste, sour cream 28.

hamachi tartare
wasabi, nori paste, sour cream 25.

tuna pizza
anchovy aioli, olives, jalapeño 18.

wagyu beef tenderloin carpaccio
yuzu soy, ginger, sweet garlic 23.

bagna cauda
seasonal fish, local vegetables, garlic anchovy oil 14.

morimoto sashimi terrine
seared chu toro, smoked salmon, eel, tuna, hamachi, five sauces 26.

hamachi tacos
avocado, serano peppers 12.

whitefish carpaccio / octopus carpaccio
hot oil, mitsuba 18. / 22.

morimoto ceviche
lobster, conch, white fish 24.

wagyu tartare
soft boiled egg, chives, toban jan 29.

salads

green salad
mixed greens, shaved bonito, yuzu vinaigrette 10.

tempura calamari salad
fried quinoa, white miso dressing 18.

morimoto sashimi caesar salad
romaine, morimoto caesar dressing, seared tuna 19.

hot appetizers

foie gras chawan mushi
duck breast, wasabi, sweet soy sauce 19.

maguro kama
anticucho sauce 15.

pork gyoza
garlic chives, tomato, bacon foam 15.

yose dofu
homemade tofu with fresh soy milk ~ prepared tableside 16.

spicy king crab
tobanjan aioli, micro-cilantro 28.

kakuni
ten hour pork belly, rice congee, soy-scallion jus 16.

takoyaki
bonito flake, okonomi 16.

rock shrimp tempura
spicy kochujan sauce, wasabi aioli 20.

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

morimoto bone marrow
caramelized onion, japanese mushroom 16.

edamame
steamed, sea salt 8.

soups and noodles

morimoto south beach chilled noodle
inaniwa noodles, savory pork sauce, garlic chili oil 16.

tofu miso
white miso broth, silken tofu 8.

clam miso
white miso broth, manila clams 12.

duck meatball soup
duck broth, mountain potato 12.

iron chef chicken noodle soup
inaniwa noodles, shanton broth, scallion 14.

clear gazpacho
tomato, basil, sweet pepper 14.

uni carbonara
udon noodles, bacon, quail egg 22.

entrees

seafood cocotte
lobster, mussel, clam, diver scallop, red miso sake broth 38.

duck duck duck
duck confit, fried rice, meatball soup 38.

braised black cod
ginger-soy reduction 34.

angry chicken
marinated organic half chicken, roasted peppers 26.

ishi yaki buri bop
yellowtail on rice cooked at your table in a hot stone bowl 28.

morimoto pork chop and applesauce
kimchee, bacon, ginger apple purée 38.

crispy whole fish
spicy tofu sauce, papaya salad 30.

surf and turf
wagyu filet, 1/2 lobster 52.

steaks

16 ounce wagyu ribeye 95.

8 ounce wagyu filet 80.

16 ounce american wagyu new york strip 80.

A-5 wagyu 35. / ounce- (3 oz. minimum)

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

sides

savoy cabbage kimchee 9.

blistered shishito peppers 12.

xo green beans 10.

local market vegetables 10.

duck confit fried rice 14.

rice 6.

sushi rice 7.

sushi / sashimi

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	6.
sake / salmon	6.
iburi sake/ smoked salmon	6.
anago / sea eel	7.
unagi / fresh water eel	7.
whitefish	
hamachi / yellowtail	6.
shiromi / local white fish	5.
kanpachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
kinmedai / golden big eye snapper	12.
shima aji /stripped jack	7.
blue skin	
kohada / shad	6.
kisu / silver whiting	6.
saba / japanese mackerel	6.
aji / horse mackerel	6.
egg	
tamago / omelette	3.
kasutera / custard omelette	5.
meat	
a5 wagyu beef	12.

morimoto south beach serves only sustainable bluefin tuna

sushi / sashimi

shellfish	
ebi / shrimp	6.
hotate / scallop	7.
mirugai / jumbo clam	mp.
kani / king crab	10.
tako / octopus	5.
mizudako / live octopus	6.
ika / squid	5.
hamaguri / top neck clam	5.
caviar	
ikura / salmon roe	6.
tobiko / flying fish roe	5.
uni / sea urchin	8.
mentaiko / spicy cod roe	6.
vegetable	
nasu / pickled eggplant	4.
kyu-ri / pickled cucumber	4.
kabura/ pickled turnip	4.
kaiware / daikon sprout	4.
myoga / pickled root vegetable	4.

chirashi sushi

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

chef's combination

sushi
45. / 90. / 135. / 180.
sashimi
50. / 100. / 150. / 200.

maki

soft shell crab roll - crispy soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce	13.
shrimp tempura roll - tempura shrimp, asparagus, spicy sauce	10.
california roll - snow crab meat, cucumber, avocado	9.
eel avocado roll - barbecue eel, avocado	11.
salmon skin roll - crispy salmon skin, kaiware, bonito flake	9.
spicy tuna roll - tuna, scallion, spicy sauce	11.
spicy salmon roll - salmon, scallion, spicy sauce	9.
spicy yellowtail roll - chopped yellowtail, scallion, spicy sauce	11.
negitoro maki - chopped toro, scallion	mp
tekka maki - tuna	6.
salmon maki - salmon	6.
negihamachi maki - yellowtail, scallion	7.
kappa maki - cucumber, sesame seed	5.
shiso maki - shiso leaf, plum paste	5.
kanpyo maki - sweet gourd	6.
gobo maki - pickled burdock	5.
avocado roll - avocado, cucumber	5.