



COLD APPETIZERS

SALADS

HOT APPETIZERS

SOUPS AND NOODLES

ENTREES

STEAKS

SIDES

SUSHI / SASHIMI

DESSERT

BEVERAGE

## COLD APPETIZERS

### **\*toro tartare**

wasabi, nori paste, sour cream, sturgeon caviar 29.



### **\*hamachi tacos**

yuzu kosho, avocado, lime 21.

### **\*tuna pizza**

anchovy aioli, olives, jalapeño 25.

### **\*wagyu beef carpaccio**

yuzu soy, ginger, sweet garlic 27.

### **whitefish carpaccio**

hot oil, mitsuba 21.

### **\*market oysters**

1/2 dozen 24.

## SALADS

### **mixed green salad**

shaved bonito, kabosu vinaigrette 15.

### **tempura calamari salad**

quinoa two ways, white miso dressing 19.

## HOT APPETIZERS

### **panfried pork gyoza**

napa cabbage, garlic chive, sake ginger sauce 16.

### **kakuni**

ten-hour pork belly, rice congee, soy-scallion jus 21.

### **rock shrimp tempura**

spicy kochujan sauce, wasabi aioli 24.

### **sticky ribs**

spicy tamarind glaze 18.

### **spicy king crab**

tobanjan aioli, micro cilantro 38.

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## SOUPS AND NOODLES

### **tofu miso**

white miso broth, silken tofu 13.

### **laksa noodle soup**

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

### **clam miso**

white miso broth, mamila clams 15.

## ENTREES

### **braised black cod**

ginger-soy reduction 40.

### **angry chicken**

marinated organic half chicken, roasted peppers 35.

### **ishi yaki chashu bop**

kakuni pork on rice-cooked at your table in a hot stone bowl 39.

### **\*ishi yaki buri bop**

yellowtail on rice cooked at your table in a hot stone bowl 39.

### **whole roasted lobster 'epice'**

garam masala, lemon crème fraiche 55.

### **crispy whole fish**

spicy tofu sauce, papaya salad 45.



## STEAKS

- \*16-ounce domestic wagyu new york strip 100.
- \* 16-ounce domestic wagyu ribeye 100.
- \*8-ounce domestic wagyu filet 90.
- \*Japanese A-5 Wagyu 35. /ounce (3 ounces minimum)
- \*Japanese F1 Wagyu 25. /ounce (3 ounces minimum)

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

## SIDES

- blistered shishito peppers - yuzu soy 12.
- spicy green beans - chinese barbecue sauce 9.
- roasted marble potatoes - sea salt 9.
- edamame - maldon salt 12.
- sushi rice 6.
- rice 5.



## SUSHI / SASHIMI

*oh-toro / fatty tuna	18.
*chu-toro / medium fatty tuna	15.
*maguro / tuna	8.
*sake / salmon	7.
unagi / freshwater eel	9.
smoked salmon	7.
anago/ sea eel	10.
ika/squid	8.
<b>whitefish</b>	
*hamachi/yellowtail	8.
*hirame/ fluke	7.
*tai/ japanese red snapper	8.
<b>bluefish</b>	
*aji / horse mackerel	9.
*saba/ japanese mackerel	9.
<b>egg</b>	
tamago / omelette	4.
<b>meat</b>	
*japanese wagyu	17.
<b>shellfish</b>	
ebi / shrimp	7.
*hotate / scallop	9.
kani / king crab	10.
*tako / octopus	7.
<b>caviar</b>	
*ikura / salmon roe	9.
*tobiko / flying fish roe	7.
*uni / domestic sea urchin	mp.
*uni/japanese sea urchin	mp.

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## SUSHI / SASHIMI

### vegetable

myoga / pickled root vegetable

6.

### maki

\*soft shell crab roll - *deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce*

16.

shrimp tempura roll - tempura shrimp, asparagus, spicy

15.

sauce california roll - snow crab, cucumber, avocado

14.

\*spicy tuna roll - chopped tuna, scallion, spicy sauce

16.

\*spicy salmon roll - chopped salmon, scallion, spicy sauce

12.

\*spicy yellowtail roll- chopped yellowtail, scallion, spicy sauce

13.

\*negitoro- chopped toro, scallion

17.

\*negihamachi roll - yellowtail, scallion

10.

kappamaki - cucumber, sesame seed

7.

avocado roll - avocado, cucumber

7.

chef's combination

\*sushi 100.

\*sashimi 110.

## DESSERT

jasmine panna cotta

blueberry compote, almond streusel, blueberry ice cream, lemon sorbet 15.

fiery chocolate tart

marshmallow, salty caramel ganache, spiced rum, dark chocolate sorbet 17.

chilled cheesecake souffle

blood orange meringue 17.

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**COCKTAILS**

**BEER**

**WINE / SAKE**



## specialty cocktails

### asian pear

grey goose "la poire" vodka, ginger shrub,  
yuzu

17

### casual encounter

rain cucumber vodka, domaine de canton  
ginger, lemon

17

### japanese mule

suntory haku vodka, yuzu, ginger, sprite

17

### mango matcha punch

charbay green tea vodka, mango, lychee  
soda, lemongrass

17

### double ginger

jameson, domaine de canton ginger,  
ginger ale

15

### strawberry kiss

prosecco, morimoto junmai sake,  
strawberries, mint

16

### geisha's secret

kai lychee vodka, shochu, calpico,  
pomegranate

16

### morimoto kofu "old fashion"

nikka grain whisky, kuro-zato,  
orange bitters

22

### devil's advocate

patron tequila, yuzu, pomegranate,  
habañero

17

### morimotini

morimoto junmai sake, belvedere  
vodka

17





## BEER

bottled

morimoto imperial pilsner	25 oz	8.8% ABV	30
morimoto soba	22 oz	4.8% ABV	18
morimoto black obi soba	22 oz	4.8% ABV	18
asahi super dry	22 oz	5.0% ABV	15
kirin ichiban	22 oz	5.0% ABV	15
kirin light	22 oz	5.0% ABV	15
orion	22 oz	4.7% ABV	15
sapporo	22 oz	5.0% ABV	15
coedo beniaka	12 oz	7.0% ABV	15
dogfish 90 minute	12 oz	9.0% ABV	16
yoho tokyo black porter	12 oz	5.0% ABV	15
koshihikari echigo	500 ml	5.0% ABV	18
yona yona pale ale	350 ml	5.5% ABV	15
suiyoubi no neko (wednesday cat)	350 ml	5.0% ABV	16



## by the glass

### SPARKLING

nicolas feuillatte “brut réserve”, chouilly, champagne, france nv	19.
prosecco, nino franco “rustico”, conegliano-valdobbiadene, veneto, italy nv	15.

### WHITE

pinot grigio, cielo, venezia giulia, italy 2018	14.
sauvignon blanc, cloudy bay, marlborough, new zealand 2019	22.
sauvignon blanc, frog’s leap, rutherford, california, usa 2018	16.
chardonnay, jordan, sonoma, california, usa 2017	22.
chardonnay, quilt, napa valley, california, usa, 2016	19.
riesling, von winning "winnings" kabinet, pfalz, germany 2017	16.

### ROSE

whispering angel, provence, france, 2018	19.
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### RED

pinot noir, j vineyards “black label”, california, usa 2016	18.
pinot noir, four graces, willamette valley, oregon, usa 2018	17.
merlot, ferrari carano, sonoma county, california, usa 2016	16.
malbec, achaval ferrer, mendoza, argentina 2018	18.
tempranillo, numantheria “termes”, toro, spain 2016	19.
cabernet, morimoto, napa valley, california, usa 2016	36.
cabernet, pine ridge, napa valley, california, usa 2016	24.

### SWEET

sparkling gamay, renardat-fâche “cerdon”, bugery, savoie, france 2016	14.
late harvest, far niente “dolce”, napa, california, usa 2012	30.
ruby port, graham’s “6 grapes”, oporto, douro, portugal	10.

## SAKE

balanced selection of morimoto's sakes. his junmai, junmai ginjo, jumai daiginjo and 5-year-aged sake. a sturdy evolution of sake, following the expanded milling of the rice and how it changes with age

*\*flight of four 2 oz selections 58*

	carafe (10oz)	bottle (720ml)	bottle (1800ml)
*junmai daiginjo, morimoto melon and honeysuckle nose with a rich texture	68.	219.	315.
*junmai ginjo, morimoto caramelized pear aroma with a ripe stone fruit finish	38.	116.	173.
*junmai, morimoto aromas of honeyed walnut with a soft sweet finish	28.	87.	131.



aged sake	glass (2oz)	bottle (300ml)
koshu '30 years' 1972 morimoto spiced pumpkin aromas with a lingering tropical finish	107	692
koshu '10 years' morimoto chestnut and malt aromas with a walnut cream finish	53	342
koshu '5 years' morimoto toast and honey aromas with a sweet pear	27	171

#### other selections by the glass (3oz)

umeshu is a traditional japanese liqueur made from ume fruit, a perfect balance between ume extract and alcohol is achieved by aging the whole fruit, with the stone still inside

choya, osaka	12
nanbu bijin/ moto plum, iwate	15

#### sake lexicon

koshu = aged sake  
tokubetsu = special designation  
shizuku = sake "drip" method  
muroka = not charcoal-filtered

kimoto = no addition of lactic acid  
yamahai = some addition of lactic acid  
junmi = "pure" sake, no added alcohol  
nigori = unfiltered / roughly filtered

genshu = undiluted  
nama = unpasteurized