

## sushi - sashimi

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|--|----|
| oh-toro / fatty tuna                     | mp |
| chu-toro / medium fatty tuna             | mp |
| maguro / tuna                            | 5. |
| sake / salmon                            | 5. |
| smoked salmon / house smoked king salmon | 5. |
| anago / sea eel                          | 6. |
| unagi / fresh water eel                  | 5. |

### whitefish

|                                   |     |
|-----------------------------------|-----|
| hamachi / yellowtail              | 5.  |
| kanpachi / amber jack             | 7.  |
| sima aji / striped jack           | 6.5 |
| hirame / fluke                    | 4.5 |
| suzuki / striped bass             | 4.  |
| tai / japanese red snapper        | 7.  |
| kinmedai / golden big eye snapper | 9.  |

### blue skin

|                          |    |
|--------------------------|----|
| kohada / shad            | 5. |
| saba / japanese mackerel | 4. |
| aji / horse mackerel     | 5. |

### shellfish

|                          |     |
|--------------------------|-----|
| hamaguri / topneck clam  | 5.  |
| hotate / scallop         | 7.  |
| aoyagi / orange clam     | 6.  |
| kani / king crab         | 10. |
| ebi / shrimp             | 5.  |
| shira ebi / white shrimp | 8.  |
| awabi / abalone          | 10. |
| tako / octopus           | 4.  |
| mizudako / live octopus  | 6.  |
| ika / squid              | 4.  |

### caviar

|                             |    |
|-----------------------------|----|
| ikura / salmon roe          | 5. |
| tobiko / flying fish roe    | 5. |
| uni / sea urchin            | 8. |
| kanimiso / snow crab tamari | 5. |
| mentaiko / spicy cod roe    | 7. |

### meat

|            |    |
|------------|----|
| wagyu beef | 8. |
|------------|----|

### egg

|                             |    |
|-----------------------------|----|
| tamago / omelette           | 3. |
| kasutera / custard omelette | 5. |

### vegetable

|                                |    |
|--------------------------------|----|
| nasu / pickled eggplant        | 4. |
| kyu-ri / pickled cucumber      | 4. |
| kabura / pickled turnip        | 4. |
| kaiware / daikon sprout        | 4. |
| myoga / pickled root vegetable | 4. |

**bento boxes**

*your choice of:*

grilled wagyu beef box

braised black cod box

vegetarian box

*Each box comes with miso soup, salad, tempura, sushi, seasonal fruit panna cotta*

**prix fixe**

24.07

**non-alcoholic cocktails**

morimoto iced tea

*fruit flavored iced tea, calpico, muddled blueberries*

7.

ginger lemonade

*house-made ginger syrup, lemon, thyme*

7.

tokonatsu

*coconut, shiso, lime*

7.

virgin white lily

*calpico, yuzu juice, lemon juice*

7.

## raw bar

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|                                    |             |
|------------------------------------|-------------|
| 1 lb maine lobster                 | 24. each    |
| chef's selected east coast oysters | 18. 1/2 doz |
| alaskan king crab leg              | 60. per lb  |

## rice bowls

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|                         |     |
|-------------------------|-----|
| chirashi                | 33. |
| negitoro                | 28. |
| unagi and foie gras bop | 27. |
| buri bop                | 28. |
| beef gyudon             | 21. |

## appetizers

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### cold

|                          |     |
|--------------------------|-----|
| toro tartare             | 31. |
| hamachi tartare          | 25. |
| steamed chicken          | 17. |
| tuna pizza               | 20. |
| wagyu beef carpaccio     | 24. |
| yellowtail 'pastrami'    | 21. |
| fresh buffalo mozzarella | 17. |
| lamb carpaccio           | 19. |

### hot

|                                       |        |
|---------------------------------------|--------|
| crispy rock shrimp tempura            | 19.    |
| pork gyoza                            | 16.    |
| spicy king crab                       | 34.    |
| beef curry bread                      | 11.    |
| whitefish carpaccio/octopus carpaccio | 17/22. |
| steamed scallop                       | 21.    |

## soups and noodles

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|                |     |
|----------------|-----|
| ramen soup     | 15. |
| dobin mushi    | 12. |
| tofu miso soup | 6.  |
| clam miso soup | 13. |
| chilled udon   | 14. |

## salads

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|                        |     |
|------------------------|-----|
| mixed green salad      | 10. |
| tempura calamari salad | 17. |
| sashimi salad          | 23. |

## main courses

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|   |     |
|---|-----|
| sea bass  | 31. |
| black cod   | 29. |
| halibut black bean                                | 29. |
| wagyu cutlet sandwich with morimoto special sauce | 19. |
| chicken katsu sandwich                            | 15. |
| angry chicken                                     | 27. |
| seafood toban yaki                                | 36. |
| 12 oz. prime strip                                | 35. |

## maki

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|   |     |
|---|-----|
| soft shell crab roll / <i>deep-fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i> | 12. |
| shrimp tempura roll / <i>tempura shrimp, asparagus, spicy sauce</i>   | 8.5 |
| california roll / <i>snow crab meat, cucumber, avocado</i>  | 8.  |
| eel avocado roll / <i>barbeque eel, avocado</i>   | 9.  |
| salmon skin roll / <i>crispy salmon skin, kaiware</i>   | 8.  |
| spicy tuna roll / <i>chopped tuna, scallion, spicy sauce</i>  | 7.5 |
| spicy salmon roll / <i>chopped salmon, scallion, spicy sauce</i>  | 8.  |
| spicy yellowtail roll / <i>chopped yellowtail, scallion, spicy sauce</i>                                    | 9.  |
| negitoro roll / <i>chopped toro, scallion</i>   | mp  |
| tuna roll / <i>tuna</i>   | 6.5 |
| salmon roll / <i>salmon</i>   | 6.5 |
| yellowtail roll / <i>yellowtail, scallion</i>   | 7.5 |
| kappa maki / <i>cucumber, sesame seed</i>   | 4.  |
| shiso maki / <i>shiso leaf, plum paste</i>  | 6.  |
| kanpyo maki / <i>sweet gourd</i>  | 6.  |
| gobo maki / <i>pickled burdock</i>  | 6.  |
| avocado roll / <i>avocado, cucumber</i>   | 6.  |

## chef's sushi and sashimi combinations

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