

## COLD APPETIZERS

- toro tartare – *wasabi, nori paste, sour cream* 29.
- hamachi tartare – *wasabi, nori paste, sour cream* 26.
- tuna pizza – *anchovy aioli, olives, jalapeño* 19.
- wagyu beef carpaccio – *yuzu soy, ginger, sweet garlic* 23.
- whitefish carpaccio / octopus carpaccio – *hot oil, mitsuba* 18. / 21.
- hamachi tacos – *avocado, yuzu koshu, lime* 15.

## SALADS

- mixed green salad – *shaved bonito, kabosu vinaigrette* 14.
- tempura calamari salad – *quinoa two ways, white miso dressing* 18.
- sashimi caesar salad – *local romaine, morimoto caesar dressing, seared tuna* 19.

## HOT APPETIZERS

- edamame – *maldon sea salt* 10.
- rock shrimp tempura – *spicy kochujan sauce, wasabi aioli* 20.
- pork gyoza – *garlic chives, tomato, bacon foam* 16.
- spicy king crab – *tobanjan aioli, micro-cilantro, green mango* 28.
- kakuni – *ten hour pork belly, rice congee, soy-scallion jus* 17.
- morimoto bone marrow – *teriyaki sauce, five spices* 16.
- sticky ribs – *spicy tamarind glaze* 16.

## RAW BAR

- 1 lb. maine lobster - mp.
- market oysters - 20. 1/2 dozen
- chef's raw bar combination - 70. / 100. / 150.

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

## SOUPS AND NOODLES

- morimoto chicken noodle soup – *inaniwa noodles, shanton broth* 14.  
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.

## SANDWICHES

served with togarashi sweet potato chips, housemade pickle  
and your choice of salad or miso soup 18.

- morimoto championship burger – *menchi katsu, tartar sauce, bbq sauce, asian slaw*  
mori cristo – *yellowtail, avocado, spicy aioli*  
wagyu flatbread – *flat iron steak, scallion pancake*  
kakuni banh mi – *glazed pork belly, asian slaw*

## LUNCH SETS

- served with vegetable tempura & yuzu wasabi yogurt, sushi, and your  
choice of tofu miso soup or salad 28.
- sea urchin carbonara – *smoked bacon, udon noodle, crispy shallot*  
braised black cod – *ginger-soy reduction*  
beef teriyaki – *market vegetables, sesame seed*  
red curry vegetables – *tofu, peanuts, coconut, kaffir lime*  
angry chicken – *grilled chicken thigh, shishito pepper*

## RICE BOWLS

- ishi yaki buri bop – *yellowtail on rice cooked at your table in a hot stone bowl* 34.  
chirashi sushi – *morimoto style chirashi – 10-12 different fish and vegetables* 32.  
spicy chirashi sushi – *slow poached egg, kochujan sauce* 32.

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

## SUSHI / SASHIMI

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	5.
sake / salmon	5.
smoked salmon / smoked salmon	5.
anago / sea eel	7.
unagi / fresh water eel	7.
whitefish	
hamachi / yellowtail	5.
kampachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
blue skin	
kohada / shad	5.
saba / japanese mackerel	5.
aji / horse mackerel	5.
egg	
tamago / omelette	3.
kasutera / custard omelette	4.
meat	
japanese A5 wagyu beef	14.
shellfish	
ebi / shrimp	5.
hamaguri / topneck clam	5.
hotate / scallop	6.
mirugai / jumbo clam	7.
kani / king crab	9.
awabi / abalone	9.
tako / octopus	6.
mizudako / live octopus	6.
ika / squid	5.

*morimoto napa serves only sustainable bluefin tuna*

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

## SUSHI / SASHIMI

caviar	
ikura / salmon roe	5.
tobiko / flying fish roe	5.
japanese uni / sea urchin	14.
domestic uni/ sea urchin	9.

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

**chef's combination** – *sushi* – 45. / 90. / 135. / 180.  
*sashimi* – 50. / 100. / 150. / 200.

## MAKI

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	15.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	10.
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>	8.
spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	12.
spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	9.
spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	12.
negitoromaki - <i>chopped toro, scallion</i>	16.
tekkamaki - <i>tuna</i>	8.
salmon roll - <i>salmon</i>	8.
negihamachimaki - <i>yellowtail, scallion</i>	8.
kappamaki - <i>cucumber, sesame seed</i>	5.
shisomaki - <i>shiso leaf, plum paste</i>	5.
kanpyomaki - <i>sweet gourd</i>	6.
gobomaki - <i>pickled burdock</i>	5.
avocado roll - <i>avocado, cucumber</i>	5.

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