

MORIMOTO OMAKASE

a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine 120.

we recommend ordering omakase for your entire table

omakase beverage pairing 90.

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.



COLD APPETIZERS

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

hamachi tartare
wasabi, nori paste, sour cream, sturgeon caviar 26.

hamachi tacos
avocado, yuzu kosho, lime 15.

tuna pizza
anchovy aioli, olives, jalapeño 19.

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

yellowtail 'pastrami'
togarashi, gin crème fraîche, candied olive, morimoto grapeseed oil 22.

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

lamb carpaccio
scallion-ginger dressing, chive oil 19.

whitefish carpaccio / octopus carpaccio
hot oil, mitsuba 18. / 21.

SALADS

spring greens pork salad
miso-champagne vinaigrette, carrots, beets, kuromitsu chevre 16.

mixed green salad
shaved bonito, kabosu vinaigrette 14.

sashimi caesar salad
local romaine, morimoto caesar dressing, seared tuna, morimoto grapeseed oil 19.

tempura calamari salad
quinoa two ways, white miso dressing 18.

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HOT APPETIZERS

sticky ribs
spicy tamarind glaze 16.

oyster foie gras
market oysters, foie gras, uni, teriyaki sauce 21.

pork gyoza
garlic chives, tomato, bacon foam 16.

grilled kama
daikon, grilled lemon 17.

spicy alaskan king crab
tobanjan aioli, micro-cilantro, green mango 28.

kakuni
ten hour pork belly, rice congee, soy-scallion jus 17.

steamed scallop
xo jan, tokyo scallion 17.

morimoto bone marrow
teriyaki sauce, five spices 16.

braised octopus
sushi rice, sweet miso, black bean chip 21.

rock shrimp tempura
spicy kochujan sauce, wasabi aioli 20.

SOUPS AND NOODLES

morimoto chicken noodle soup
shanton broth, inaniwa noodles 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 13.

morimoto chowder
clams, smoked bacon, rice congee 14.

duck meatball soup
duck broth, ginger, cilantro 14.

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ENTRÉES

seared red gulf snapper
thai curry, mussels, ice plant, bell pepper relish 36.

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

duck duck goose
duck meatball soup, duck confit fried rice, gooseberry compote 36.

braised black cod
ginger-soy reduction 33.

angry chicken
marinated organic half chicken, roasted peppers 29.

sea urchin carbonara
inaniwa noodles, smoked bacon, crispy shallot 25.

seafood toban yaki
lobster, king crab, mussels, clams
sea scallop, spicy red miso sake broth 39.

ishi yaki buri bop
yellowtail on rice cooked at your table in a hot stone bowl 34.

morimoto 'pork chop and applesauce'
snake river farms kurobuta, kimchee, bacon, ginger apple purée 36.

crispy whole fish
spicy tofu sauce, papaya salad 34.

sonoma pasture raised lamb
loin, belly, shoulder, soy bean 'cassoulet' 40.

surf and turf
snake river farms wagyu, hamachi
black garlic, nuoc cham 46.



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.

japanese A-5 wagyu 25. / oz- (3 oz. minimum)

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

SIDES

blistered shishito peppers 12.
ponzu sauce

spicy green beans 9.
chinese barbecue sauce

salted marble potatoes 8.
sea salt

market vegetables 8.
morimoto grapeseed oil

edamame 10.
maldon salt

duck confit fried rice 12.
fried duck egg

chinese broccoli 10.
morimoto grapeseed oil

house polished sushi rice risotto 8.
morimoto grapeseed oil

sushi rice 5.

rice 5.

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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	14.

chef's combination

sushi

45. / 90. / 135. / 180.

sashimi

50. / 100. / 150. / 200.

morimoto napa serves only sustainable bluefin tuna

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SUSHI / SASHIMI

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.

caviar

ikura / salmon roe	5.
tobiko / flying fish roe	5.
japanese uni / sea urchin	14.
domestic uni / sea urchin	9.
mentaiko / spicy cod roe	6.

vegetable

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

chirashi sushi

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

spicy chirashi sushi

slow poached egg
kochujan sauce 32.



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.