

## 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.

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



## 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.

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



## 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.

*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	14.

## chef's combination

### sushi

45. / 90. / 135. / 180.

### sashimi

50. / 100. / 150. / 200.

*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

### 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.