

lounge

## specialty cocktails

morimotini <i>morimoto junmai sake, tito's vodka, japanese cucumber</i>	14.
white lily - shirayuri <i>shochu, calpico, yuzu</i>	14.
strawberry fields <i>loch &amp; union gin, housemade straberry liqueur, lavender syrup, lemon</i>	15.
casual encounter <i>rain cucumber vodka, lemon, domain di canton ginger cognac</i>	14.
tokyo club margarita <i>deleon platinum tequila, gunma sake, cucumber, shiso</i>	15.
mango matcha punch <i>charbay green tea vodka, mango, lychee soda, lemongrass</i>	15.
wagyu old fashion <i>woodford reserve rye, wagyu, nocello, walnut bitters</i>	15.
saigon gimlet <i>hendrick's gin, lime, south pacific spices</i>	15.
captain barbossa <i>diplomatico rum, sage, pineapple, aperol</i>	15.
bayside <i>humboldt vodka, lemon, solemo blood orange liqueur, rhubarb &amp; bayleaf foam</i>	15.
whats up doc' <i>junipero gin, carrot, dill, apple cider</i>	14.
the new <sup>3</sup> <i>buffalo trace bourbon, lemongrass, guava, lemon, ginger ale</i>	14.
huckleberry sin <i>black sesame-infused titos, huckleberry syrup, lemon, frangelico</i>	15.
japanese manhattan <i>iwai whiskey, averna, greene chartreuse, orang bitters</i>	15.

## beer

### bottled

morimoto soba 22oz.	15.
morimoto black obi soba 22oz.	15.
morimoto hazelnut 22oz.	15.
morimoto imperial 25oz.	30.
asahi super dry, toronto 12oz	6.
kizakura kyoto "white yuzu", kyoto 11oz	12.
koshihikari echigo, niigata 17oz	16.
lagunitas ipa, petaluma 12oz	6.
sierra nevada pale ale, chico 12oz	6.
fort point park wheat, san francisco 12oz	6.

### tap

hitachino japanese classic ale, japan 10oz	9.
sons pilsner, napa 10oz	7.
sapporo, canada 10oz	6.

## 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>	11.
california roll <i>snow crab meat, cucumber, avocado</i>	13.
eel avocado roll <i>barbeque eel, avocado</i>	13.
salmon skin roll <i>crispy salmon skin, kaiware</i>	9.
spicy tuna roll <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll <i>chopped salmon, scallion, spicy sauce</i>	10.
spicy yellowtail roll <i>chopped yellowtail, scallion, spicy sauce</i>	13.
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>	6.

## chef's combination

### *sushi*

47./ 94./ 137./ 188.

### *sashimi*

35./ 75./ 100./ 150.

*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*

## premium sake

- morimoto junmai  
*subtle aromas of honeyed walnuts with a soft sweet finish*  
10 oz. carafe 25.                      1.8 liter 130.
- morimoto ginjo  
*caramelized pear aromas with a ripe stone fruit finish*  
10 oz. carafe 35.                      1.8 liter 175.
- morimoto daiginjo  
*melon and honeysuckle fragrance with a rich texture*  
10 oz. carafe 42.                      1.8 liter 240.

## aged sake

- morimoto '5 year'  
*toasty honey-graham aromas with a sweet chili pepper finish*  
2 oz. glass 22.                      bottle (300 ml) 98.
- morimoto '10 year'  
*fragrant chestnut and highland malt aromas with a walnut cream finish*  
2 oz. glass 30.                      bottle (300 ml) 220.
- morimoto '1972'  
*spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish*  
2 oz. glass 46.                      bottle (500 ml) 400.

## shochu

*the distilled spirit of japan, similar to vodka or whiskey in the west but the starch (grain) is converted to sugar using a mold called koji, the same mold used in making sake, soy sauce and miso. koji is the one element that separates shochu from other spirits.*

### kome - rice

- morimoto shochu  
*akin to sake but leaner, lighter and a bit more of a punch*                      14. / 140. (750ml bottle)

### imo - sweet potato

- hozan / pride of the south  
*rich earthy notes, sweet potato pie, soft edges*                      12.
- satsuma shiranami / white wave  
*classic, funky, rough edges*                      12.

### mugi - barley

- lichiko kuro bin / black bottle  
*bold, complex, a distant cousin to whiskey*                      12.

### soba - buckwheat

- takara shuzo towari  
*rich, complex, explosive and opulent*                      13.

### flavored shochu

- sudachi shochu - japanese green citrus  
*a true citron shochu, bright and slightly sweet*                      12.

## cold appetizers

tuna pizza <i>anchovy aioli, olives, jalapeño</i>	20.
wagyu beef carpaccio <i>yuzu soy, ginger, sweet garlic</i>	24.
yellowtail 'pastrami' <i>togarashi, gin crème fraîche, candied olive</i>	22.
hamachi tacos <i>avocado, yuzu koshu, lime</i>	15.
tempura calamari salad <i>quinoa two ways, white miso dressing</i>	18.
edamame <i>maldon sea salt</i>	10.
<i>mixed green salad</i> <i>shaved bonito, kabosu vinaigrette</i>	14.
sashimi caesar salad <i>local romaine, morimoto caesar dressing, seared tuna</i>	19.

## hot appetizers

stick pork ribs <i>spicy tamarind glaze</i>	16.
blistered shishito <i>yuzu, soy</i>	12.
morimoto bone marrow <i>teriyaki sauce, five spices</i>	16.
rock shrimp tempura <i>spicy kochujan sauce, wasabi aioli</i>	21.
duck meatball soup <i>duck broth, mountain potato</i>	14.

## soups and sandwiches

morimoto chicken noodle soup <i>inaniwa noodles, shanton broth</i>	14.
tofu miso soup <i>white miso broth, silken tofu</i>	13.
duck meatball soup <i>duck broth, mountain potato</i>	15.
morimoto championship burger <i>menchi katsu, tartar sauce, bbq sauce, asian slaw, kimchee</i>	18.
mori cristo <i>yellowtail, avocado, egg</i>	12.
wagyu flatbread <i>flat iron steak, scallion pancake, vietnamese slaw</i>	15.

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## sushi - sashimi

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	6.
sake / salmon	6.
smoked salmon / house smoked king salmon	6.
anago / sea eel	6.
unagi / fresh water eel	7.

### whitefish

hamachi / yellowtail	6.
kanpachi / amberjack	7.
hirame / fluke	6.
tai / japanese red snapper	7.

### blue skin

kohada / shad	6.
saba / japanese mackerel	6.
aji / horse mackerel	6.

### shellfish

ebi / shrimp	6.
hamaguri / topneck clam	7.
hotate / scallop	8.
mirugai / jumbo clam	8.
kani / king crab	10.
awabi / abalone	11.
tako / octopus	6.
mizudako / live octopus	7.
ika / squid	6.

### caviar

ikura / salmon roe	6.
tobiko / flying fish roe	6.
japanese uni / sea urchin	mp
domestic uni/sea urchin	9.

### meat

japanese A5 wagyu beef	14.
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### egg

tamago / omelette	5.
kasutera / custard omelette	5.

### vegetable

nasu / pickled eggplant	5.
kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / pickled root vegetable	5.

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## sparkling

schramsberg, blanc de blanc, <i>california nv</i>	19.
domaine chandon, blanc de noir, <i>california nv</i>	13.
laurent-perrier, la cuvee, champagne, <i>france nv</i>	22.
ruinart, bruit rose, champagne, <i>reims, france nv</i>	26.

## white

sauvignon blanc, frogs leap, rutherford 2016	15.
sauvignon blanc, st supery 'virtu', <i>napa valley 2014</i>	16.
fume blanc, robert mondavi, <i>napa valley 2015</i>	9.
<i>chardonnay</i> , morimoto 'dream' <i>napa valley 2015</i>	15.
viognier, miner 'simpson vineyard', <i>california 2016</i>	12.
<i>chardonnay</i> , antica, <i>napa valley 2014</i>	16.
<i>chardonnay</i> , groth 'hillview vineyard', <i>napa valley 2014</i>	18.

## red

pinot noir, cherry pie 'three vineyards', <i>california 2015</i>	13.
pinot noir, en route, <i>russian river 2015</i>	22.
proprietary blend, monticelli brothers, <i>napa valley nv</i>	11.
zinfandel, rabble, <i>mendocino county 2015</i>	14.
cabernet sauvignon, raymond, <i>north coast 2014</i>	15.
cabernet sauvignon, whitehall ln, <i>napa valley 2015</i>	20.
cabernet sauvignon, brandlin, mt veeder 2013	24.

