

## MORIMOTO OMAKASE

a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine 130.

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 | 75. / 105. / 155. |

## COLD APPETIZERS

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

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

spicy tuna tacos  
*avocado, spicy aioli, cilantro* 15.

hamachi tacos  
*avocado, yuzu kosho, lime* 15.

tuna pizza  
*anchovy aioli, olives, jalapeño* 20.

wagyu beef carpaccio  
*yuzu soy, ginger, sweet garlic* 24.

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

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

## SALADS

seasonal salad  
*chef's selection of local vegetables* 14.

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.

## 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* 29.

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

morimoto bone marrow  
*teriyaki sauce, seven spices* 16.

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

rock shrimp tempura  
*spicy kochujan sauce, wasabi aioli* 21.

grilled oyster  
*fish soy, sake* 12.

## SOUPS AND NOODLES

chicken ramen  
*steamed chicken, ramen noodles, aji tama, tokyo scallions* 14.

tofu miso  
*white miso broth, silken tofu* 13.

clam miso  
*white miso broth, manila clams* 14.

morimoto chowder  
*clams, smoked bacon, rice congee* 14.

duck meatball ramen  
*duck broth, ramen noodles, aji tama, cilantro, fried shallots* 15.

## ENTRÉES

seared halibut  
*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* 35.

angry chicken  
*marinated mary's 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  
*mapo tofu sauce, papaya salad* 34.

SRF wagyu short rib  
*Shot rib two ways, tempura & red miso braised, seasonal vegetables* 36.

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

ishi yaki chashu bop  
*chashu pork on rice cooked at your table in a hot stone bowl* 30.

## 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 confit*

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

*served and cooked table side*

## SIDES

housemade kimchee 9.  
*hobb's smoked bacon, apples*

blistered shishito peppers 12.  
*ponzu sauce*

garlic mushrooms 11.  
*garlic crumb*

duck fat french fries 8.  
*house bbq sauce*

market vegetables 8.  
*morimoto grapeseed oil*

edamame 10.  
*maldon salt*

duck confit fried rice 12.  
*fried duck egg*

chinese broccoli 10.  
*ponzu, bonito*

sushi rice 5.

steamed rice 5.

## SUSHI / SASHIMI

|                               |     |
|-------------------------------|-----|
| oh-toro / fatty tuna          | mp  |
| chu-toro / medium fatty tuna  | mp  |
| maguro / tuna                 | 6.  |
| sake / salmon                 | 6.  |
| smoked salmon / smoked salmon | 6.  |
| anago / sea eel               | 8.  |
| unagi / fresh water eel       | 7.  |
| <br>                          |     |
| whitefish                     |     |
| hamachi / yellowtail          | 6.  |
| kampachi / amberjack          | 7.  |
| hirame / fluke                | 6.  |
| tai / japanese red snapper    | 7.  |
| <br>                          |     |
| blue skin                     |     |
| kohada / shad                 | 6.  |
| saba / japanese mackerel      | 6.  |
| aji / horse mackerel          | 6.  |
| <br>                          |     |
| egg                           |     |
| tamago / omelette             | 5.  |
| kasutera / custard omelette   | 5.  |
| <br>                          |     |
| meat                          |     |
| japanese A5 wagyu             | 14. |

## chef's combination

### sushi

47. / 94. / 137. / 188.

### sashimi

52. / 104. / 152. / 208.

*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            | 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

|                                 |      |
|---------------------------------|------|
| morimoto sturgeon caviar (1oz ) | 130. |
| ikura / salmon roe              | 6.   |
| tobiko / flying fish roe        | 6.   |
| japanese uni / sea urchin       | mp.  |
| domestic uni / sea urchin       | 9.   |
| mentaiko / spicy cod roe        | 7.   |

### vegetable

|                                 |    |
|---------------------------------|----|
| kyu-ri / pickled cucumber       | 5. |
| kaiware / daikon sprout         | 5. |
| myoga / japanese pickled ginger | 5. |
| nasu / pickled eggplant         | 5. |

## chirashi sushi

morimoto style chirashi  
10-12 different fish and vegetables 33.

## spicy chirashi sushi

slow poached egg  
kochujan sauce 33.

## MAKI

|   |     |
|---|-----|
| soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i> | 15. |
| lobster tempura roll - <i>asparagus, tobiko, seasonal fruit</i>   | mp. |
| shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>   | 11. |
| california roll - <i>snow crab, cucumber, avocado</i>   | 13. |
| eel avocado roll - <i>barbeque eel, avocado</i>   | 13. |
| salmon skin roll - <i>crispy salmon skin, kaiware</i>   | 8.  |
| 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.  |