

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 burrata salad
roasted corn and tomato 17.

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

edamame 10.
maldon salt

sticky ribs
spicy tamarind glaze 16.

pork gyoza
garlic chives, tomato, bacon foam 16.

grilled kama
daikon, grilled lemon 17.

spicy alaskan king crab
tobanjan aioli, micro-cilantro, green mango 32.

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

chasu pork ramen
chasu pork, ramen noodles, aji tama, menma, tokyo scallions 18.

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 18.

ENTRÉES

seared halibut
thai coconut curry, mussels, 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.

seafood toban yaki
lobster, king crab, mussels, clams
sea scallop, spicy red miso sake broth, white rice 45.

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

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

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
roasted baby corn, soft polenta, corn pudding
tomato salad 39.

surf & turf
snake river farms wagyu, roasted lobster
miatake, cipolini onions, black garlic, angry spice 54.

japanese steak & frites
3 ounces a5, fried quail egg, duck fat fries 85.

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

seasonal garlic mushrooms 14.
garlic crumb

duck fat french fries 9.
house bbq sauce

market vegetables 8.
morimoto grapeseed oil

duck confit fried rice 13.
fried duck egg, garlic, basil

crispy brussel sprouts 10.
sweet soy, dates, fresno pepper

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.
whitefish	
hamachi / yellowtail	6.
kampachi / amberjack	7.
hirame / fluke	6.
tai / japanese red snapper	7.
blue skin	
kohada / shad	6.
saba / japanese mackerel	6.
aji / horse mackerel	6.
egg	
tamago / omelette	5.
kasutera / custard omelette	5.
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.

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.