





## cold appetizers

tuna pizza <i>anchovy aioli, olives, jalapeño</i>	20.
wagyu beef carpaccio <i>yuzu soy, ginger, sweet garlic</i>	24.
hamachi tacos <i>avocado, yuzu koshu, lime</i>	15.
tempura calamari salad <i>quinoa two ways, white miso dressing</i>	18.
spicy tuna tacos <i>avocado, spicy aioli, cilantro</i>	15.
<i>mixed green salad</i> <i>shaved bonito, kabosu vinaigrette</i>	14.

## hot appetizers

sticky ribs <i>spicy tamarind glaze</i>	16.
blistered shishito <i>yuzu, soy</i>	12.
duck fat fries <i>japanese bbq sauce</i>	8.
rock shrimp tempura <i>spicy kochujan sauce, wasabi aioli</i>	21.
edamame <i>maldon sea salt</i>	10

## soups and sandwiches

chasu pork ramen <i>ramen noodles, ajitama, tokyo scallions</i>	16.
tofu miso soup <i>white miso broth, silken tofu</i>	13.
duck meatball ramen <i>duck broth, ramen noodles, ajitama, cilantro, fried shallots</i>	18.
morimoto championship burger <i>menchi katsu, tartar sauce, bbq sauce, asian slaw, kimchee</i>	18.
wagyu flatbread <i>SRF striploin steak, scallion pancake, vietnamese slaw</i>	15.

*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

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	8.
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	
morimoto sturgeon caviar ( 1oz )	130.
ikura / salmon roe	6.
tobiko / flying fish roe	6.
japanese uni / sea urchin	mp.
domestic uni/sea urchin	mp.
meat	
japanese A5 wagyu beef	14.
egg	
tamago / omelette	5.
kasutera / custard omelette	5.
vegetable	
nasu / pickled eggplant	5.
kyu-ri / pickled cucumber	5.
kaiware / daikon sprout	5.
myoga / japanese pickled ginger	5.



## 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 meat, 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.

## 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*