



## cold appetizers

tuna tacos* <i>avocado, spicy aioli, cilantro</i>	15.
hamachi tacos* <i>avocado, yuzu kosho, lime</i>	15.
tuna pizza* <i>anchovy aioli, olives, red onion, jalapeño</i>	20.
wagyu beef carpaccio* <i>hot oil seared yuzu soy, ginger, sweet garlic</i>	24.
whitefish carpaccio* <i>hot oil seared, mitsuba</i>	18.
hamachi tartare* <i>wasabi, nori paste, sour cream, morimoto sturgeon caviar</i>	26.
toro tartare* <i>wasabi, nori paste, sour cream, morimoto sturgeon caviar</i>	31.

## salads

mixed green salad, <i>shaved bonito, kabosu vinaigrette</i>	14.
tempura calamari salad, <i>quinoa two ways, white miso dressing</i>	18.

## hot appetizers

edamame, <i>maldon sea salt</i>	11.
sticky ribs, <i>spicy tamarind glaze</i>	16.
rock shrimp tempura, <i>spicy kochujang sauce, wasabi aioli</i>	21.
kakuni, <i>ten-hour pork belly, rice congee, soy-scallion jus</i>	17.
pork gyoza, <i>garlic chive, tomato, bacon foam</i>	17.

## soup

tofu miso, <i>white miso broth, silken tofu</i>	13.
chashu pork ramen, <i>aji tama, ramen noodle, menma</i>	18.

## entrees

ishi yaki buri bop, <i>yellowtail on rice cooked tableside in hot stone</i>	34.
angry chicken, <i>morimoto seven spice ½ mary's organic chicken, blistered peppers</i>	33.
braised black cod, <i>ginger-soy reduction</i>	36.
morimoto 'pork chop and applesauce' <i>srf kurobuta, kimchee, bacon, ginger apple purée</i>	36.
seafood tobanyaki, <i>lobster, mussel, clam, sea scallop, in spicy red miso broth, rice</i>	62.
12 oz striploin, <i>black label snake river farms, sweet onion garlic jus</i>	72.
japanese a-5 kagoshima wagyu striploin, <i>sweet onion garlic jus (3oz minimum)</i>	35 p/oz

## sides

duck fat french fries, <i>house bbq sauce</i>	12.
duck confit fried rice, <i>sunny side up fried egg, garlic, basil</i>	12.
garlic mushrooms, <i>assorted mushrooms, garlic crumb, chive</i>	16.
blistered shishito peppers, <i>ponzu</i>	12.
crispy brussels sprouts, <i>sweet soy, dates, fresno pepper</i>	10.

## dessert

lime white chocolate ganache, <i>coconut foam, mango sorbet, yuzu tapioca pearls</i>	12.
matcha cake, <i>local strawberries, guava sorbet</i>	14.
s'more, <i>kuromitsu graham, smoked soy chocolate mousse, toasted marshmallow</i>	14.
sorbet trio, <i>chef's seasonal selection</i>	9.
cheesecake souffle, <i>milk and honey ice cream, graham cracker, seasonal fruit</i>	15.

## sushi / sashimi

japanese a-5 kagoshima waygu*	16.
chu-toro / fatty tuna belly*	14.
maguro / tuna*	6.
sake / salmon*	6.
unagi / freshwater eel*	7.
anago / sea eel*	8.
ebi / shrimp	6.
hamachi / yellowtail*	6.
hirame / fluke*	6.
kanpachi / amberjack*	7.
tai / japanese red snapper*	7.
kinmedai / golden bigeye snapper*	10.
aji / horse mackerel*	6.
kohada / shad*	6.
tamago / handmade egg omelette	5.
hotate / scallop*	8.
tako / octopus	6.
ikura / salmon roe*	8.
tobiko / flying fish roe*	6.
uni / sea urchin*	14.

## chef's combination

sushi*	47. / 94. / 141. / 188.
sashimi*	52. / 104.

## maki

soft shell crab roll, <i>deep-fried soft-shell crab, asparagus, tobiko, avocado, scallion, spicy sauce*</i>	17.
shrimp tempura roll, <i>tempura shrimp, asparagus, spicy sauce*</i>	12.
california roll, <i>snow crab, cucumber, avocado*</i>	13.
eel avocado roll, <i>barbeque eel, avocado*</i>	13.
spicy tuna roll, <i>chopped tuna, scallion, spicy sauce*</i>	13.
spicy salmon roll, <i>chopped salmon, scallion, spicy sauce*</i>	11.
spicy yellowtail roll, <i>chopped yellowtail, scallion, spicy sauce*</i>	13.
negitoro maki, <i>chopped toro, scallion*</i>	16.
tekka maki, <i>tuna*</i>	8.
salmon roll, <i>salmon*</i>	8.
negi-hamachi maki, <i>yellowtail, scallion*</i>	8.
kappa maki, <i>cucumber, sesame seed</i>	5.
kanpyo maki, <i>sweet gourd</i>	6.
avocado roll, <i>avocado, cucumber</i>	7.

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