



sake

flights *2oz pours*

morimoto sake moriawase	
<i>flight of four chef morimoto sakes</i>	34.
sake flight specialties	
<i>selection of 4 sakes from our specialty list</i>	35.

morimoto premium sake	3oz / 10oz / 720ml / 1.8
morimoto junmai	9. / 25. / 60. / 130.
morimoto junmai ginjo	12. / 35. / 90. / 180.
morimoto junmai daiginjo	16. / 42. / 130. / 240.
morimoto sparkling nigori	8. / 35.

sake by the bottle

junmai and honjozo

hakkaisan, 'eight peaks' niigata	68.
imayo, 'black' niigata	100.
tensei, 'endless summer' kanagawa	95.
tozai, 'typhoon' niigata	72.

junmai ginjo and ginjo

kikusui, 'chrysanthemum mist' nigata	80.
rihaku, 'wandering poet' shimane	80.
seikyo omachi, 'mirror of truth' hiroshima	95.
tentaka, 'hawk in the heavens' tochigi	85.
toko, 'sunrise' yamagata	88.
yuki no bosha, 'cabin in the snow' akitia	115.

junmai daiginjo and daiginjo

born, 'dreams come true' fukui 1ltr.	400.
born, 'muroka nama genshu' fukui	120.
imayo, 'koi' nigata	335.
joto 'one with the clocks' hiroshima	120.
jozen, mizuno gotoshi 'indigo' nigata	135.
maboroshi, 'mystery' hiroshima	425.
otokoyama, 'man's mountain' hokkaido	355.
toko, 'ultralux' fukurotsuri yamagata	325.
wakatake, onikoroshi 'demon slayer' shizuoka	145.
watari bune, 'liquid gold' ibaraki	285.

nigori and specialty

jozen mizuno, gotoshi nigori nigata	80.
murai family, 'the king' nigori aomori	75.
tozai, 'snow maiden' nigori nigata	70.



signature cocktails

morimotini	
<i>tito's vodka, sake</i>	15.
casual encounter	
<i>cucumber vodka, lemon, ginger liqueur</i>	15.
white lily	
<i>sudachi shochu, calpico, yuzu</i>	15.
wagyu old fashion	
<i>smoked wagyu infused templeton rye, frangelico, bitters</i>	18.
pearabosu	
<i>pear-ginger belvedere, kabosu, chartreuse</i>	17.
yellow submarine	
<i>charbay green tea vodka, sudachi su, bitters, fernet</i>	15.
honey, i'm foam	
<i>roku gin, cranberry, honey syrup, sudachi</i>	15.
for the love of fig	
<i>arette reposado, fig syrup, disaronno, lemon</i>	15.
specialty cocktail	
<i>bartender's choice</i>	18.

wine by the glass

	glass / bottle
ruinart, blanc de blanc nv	47. / 180.
schramsberg, blanc de blanc 2019	22. / 84.
domaine carneros, brut rose nv	25. / 100.
david arthur, quattr bianchi 2021	25. / 100.
ghost block, sauvignon blanc 2021	17. / 70.
groth, sauvignon blanc 2021	21. / 80.
noria, sauvignon blanc 2018	15. / 60.
saldo, chenin blanc 2021	17. / 66.
morimoto, chardonnay 2018	22. / 88.
antica, chardonnay 2018	22. / 88.
miner family, viognier 2019	15. / 60.
newton, chardonnay 2018	26. / 100.
tyler, rose 2021	24. / 92.
cuvaison, pinot noir 2019	24. / 95.
en route, pinot noir 2019	25. / 100.
leviathan, red blend 2019	25. / 100.
vineyard 29 cru, cabernet sauvignon 2018	30. / 120.
grgich hills, 'morimoto dream' cabernet sauvignon 2017	24. / 96.

beer

draft

sapporo, japan	9.
asahi, japan	9.
seasonal drafts	9.

bottle

hitachino white ale, japan	18.
kyoto 'lucky cat' white ale, japan	8.
morimoto 'soba daze' pale ale, oregon	11.
morimoto 'imperial' pilsner, oregon	11.
trumer pilsner, berkeley	8.
out of step peach cider, sonoma	16.

\$40 corkage per 750ml with a maximum of 2 bottles per table. We will kindly waive one corkage per every bottle purchased.

**cold appetizers**

- hamachi tacos* 15.
- avocado, yuzu kosho, red onion, tomato, cilantro, lime*
- tuna tacos* 15.
- avocado, spicy aioli, red onion, tomato, cilantro*
- toro tartare* 31.
- wasabi, nori paste, sour cream, morimoto sturgeon caviar*
- hamachi tartare* 28.
- wasabi, nori paste, sour cream, morimoto sturgeon caviar*
- tuna pizza* 21.
- anchovy aioli, kalamata olives, red onion, jalapeño*
- wagyu beef carpaccio* 26.
- hot oil seared yuzu soy, ginger, sweet garlic*
- whitefish carpaccio* 19.
- hot oil seared, yuzu soy, garlic, mitsuba*

hot appetizers

- edamame 11.
- maldon sea salt*
- sticky ribs 24.
- spicy tamarind sauce, green mango*
- kakuni 17.
- ten-hour pork belly, scallop congee, soy ginger jus*
- rock shrimp tempura 22.
- spicy gochujang sauce, wasabi aioli*
- yakitori corn 14.
- kimchee butter, cotija, togarashi, lime*

salads

- mixed green salad 14.
- shaved bonito, kabosu vinaigrette*
- tempura calamari salad 18.
- quinoa two ways, white miso dressing*

soup

- tofu miso 13.
- white miso broth, silken tofu*
- chashu pork ramen 18.
- aji tama, ramen noodle, menma*

entrees

- ishiyaki buri bop 35.
- yellowtail on rice cooked tableside in hot stone*
- angry chicken 33.
- marys organic chicken, morimoto seven spice, blistered peppers*
- braised black cod 36.
- ginger soy reduction*
- morimoto 'pork chop and applesauce' kurobuta 56.
- kimchee, bacon, ginger apple purée*
- 12 oz striploin, snake river farms 80.
- sweet onion garlic jus*
- 16 oz ribeye, snake river farms 95.
- sweet onion garlic jus*
- japanese A5 kagoshima wagyu 35. p/oz.
- sweet onion garlic jus (3oz minimum)*

sides

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

sushi/sashimi

- japanese a-5 kagoshima waygu* 16.
- o toro / fatty tuna* 16.
- chu toro / medium fatty tuna * 14.
- aji / horse mackerel* 6.
- maguro / tuna* 6.
- sake / salmon* 6.
- anago / sea eel* 9.
- ebi / shrimp * 6.
- hamachi / yellowtail* 6.
- hotate / scallop* 8.
- hirame/ fluke * 7.
- ikura / salmon roe* 10.
- kanpachi / amberjack* 7.
- kenmedai / golden eye snapper* 11.
- kohada / shad* 6.
- tai / japanese red snapper* 7.
- tamago / handmade egg omelette 5.
- tako / octopus* 6.
- tobiko / flying fish roe* 6.
- unagi / freshwater eel* 7.
- uni / sea urchin* 18.

chef's combination

- sushi* 50. / 100. / 150. / 200.
- sashimi* 55. / 110.

maki

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

**warning: consuming raw or undercooked meat, poultry, seafood, shellfish may increase the risk of foodborne illness*