

## specialty cocktails

morimotini belvedere vodka, junmai sake, cucumber slice	14
hydrengae — ajsai absolut mandrin, st. germain elderflower liqueur, lychee puree, cranberry juice	12
ginger blossom canton ginger liqueur, mango puree	12
spiketail — kinofuji canton ginger liqueur, pomegranate juice, belvedere vodka	14

## premium sake

morimoto 'junmai' subtle aromas of honeyed walnuts with a soft sweet finish/10oz. carafe 1.8 liter	22 130
morimoto 'ginjo' caramelized pear aromas with a ripe stone fruit finish/10oz. carafe 1.8 liter	31 183
morimoto 'daiginjo' melon and honeysuckle fragrance with a rich texture/10oz. carafe 1.8 liter	42 253

## aged sake

morimoto '5 year' toasty honey-graham aromas with a sweet chilli pepper finish 2 oz. glass bottle (300ml)	15 65
morimoto '10 years' fragrant chestnut and highland malt aromas with a walnut cream finish 2 oz. glass bottle (500ml)	22 173
morimoto '30 years' spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish 2 oz. glass bottle (500ml)	65 500

## shochu

likened to vodka, shochu is a more delicate spirit, lower in alcohol and made from a variety of grains and local crops. shochu is traditionally consumed in the south of japan, where a warm climate makes shochu production easier than that of sake. in the past few years shochu has experienced a huge boom across japan, thanks to its light nature and varied styles. Shochu is best served on the rocks.

morimoto premium shochu  
kome (rice) shochu/made from select yamada-nishiki rice, fragrant with clean finish  
15/150 (750ml bottle)

## wine by the glass

<b>sparkling</b> chandon, brut, napa moet chandon imperial	10/45 19/52
<b>white</b> chardonnay, newton sauvignon blanc, cade riesling snoqualmie naked fume blanc, murphy goode pinot grigio, tamas estates	12/44 16/60 9/34 8/32 9/35
<b>red</b> cabernet sauvignon, silver palm merlot, swanson pinot noir, belle glosse "meomi" pinot noir, buena vista	11/42 12/46 14/54 11/40

## beer

morimoto soba 22 oz	19
morimoto hazelnut ale 22 oz	19
morimoto black obi soba 22 oz	19
morimoto imperial pilsner (ceramic bottle)	33
sapporo 12 oz	8
heineken 12 oz	8
kirin light 12 oz	8
bud light 12 oz	5



M O R I M O T O  
S U S H I B A R

morimoto cocktail

## appetizers

<b>cold</b>	
toro tartare/ <i>tartare of tuna belly with caviar, fresh wasabi</i>	28
hamachi tartare/ <i>tartare of yellow tail with caviar, fresh wasabi</i>	23
morimoto sashimi/ <i>five assorted sashimi with seven sauces</i>	30
tuna pizza/ <i>crispy tortilla, tuna sashimi, jalapeno, tomato, red onion, anchovy sauce</i>	19
carpaccio/ <i>thinly sliced with hot oil, ginger, chives, touch of garlic</i>	
chef's choice of fish	20
octopus	22
beef	28

<b>hot</b>	
edamame/ <i>fresh soy beans with sea salt</i>	8

rock shrimp tempura/ <i>with spicy "kochujan" aioli</i>	20
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teriyaki chicken/ <i>Morimoto teriyaki sauce, steamed rice</i>	16
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kobe style katsu/ <i>crisp minced beef, caramelized onions, tomato, cabbage, katsu sauce, toasted white bread</i>	25
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vegetable tempura/ <i>lite soy dipping sauce</i>	16
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## soup

tofu miso soup/ <i>white miso broth, silken tofu</i>	7
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clam miso soup/ <i>white miso broth, manila clams</i>	10
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## salads

mixed green salad/ <i>yuzu vinaigrette</i>	8
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sashimi salad/ <i>mixed greens, tuna tataki, soy dressing</i>	19
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calamari tempura salad/ <i>mixed greens, white miso vinaigrette</i>	14
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## maki/rolls

soft shell crab maki/ <i>deep-fried soft shell crab, asparagus, tobiko, avocado, spicy sauce</i>	14
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shrimp tempura maki/ <i>tempura shrimp, asparagus, spicy sauce</i>	12
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california maki/ <i>fresh crab, cucumber, avocado</i>	10
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eel avocado maki/ <i>barbeque eel, avocado</i>	10
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spicy tuna maki/ <i>chopped tuna, scallion, spicy sauce</i>	12
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spicy salmon maki/ <i>chopped salmon, scallion, spicy sauce</i>	11
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spicy yellowtail maki/ <i>chopped yellowtail, scallion, spicy sauce</i>	11
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negitoro maki/ <i>chopped toro, scallion</i>	15
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tekka maki/ <i>tuna</i>	10
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negihama/ <i>chopped yellowtail, scallion</i>	10
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kappa maki/ <i>cucumber, sesame seed</i>	6
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ume shiso maki/ <i>shiso leaf, plum paste, cucumber</i>	6
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avocado maki/ <i>avocado</i>	6
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spicy vegetable tempura maki/ <i>tempura squash, tempura asparagus, spicy sauce</i>	7
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seasonal vegetable maki/ <i>chef's selection of fresh market vegetables</i>	7
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kanpyo maki/ <i>sweet gourd</i>	6
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**morimoto**

## sushi - sashimi

maguro/ <i>tuna</i>	6
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oh-toro/ <i>premium fatty tuna</i>	MP
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chu-toro/ <i>medium fatty tuna</i>	MP
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sake/ <i>salmon</i>	5
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anago/ <i>sea eel</i>	7
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unagi/ <i>fresh water eel</i>	5
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tako/ <i>octopus</i>	6
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ika/ <i>squid</i>	5
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hamachi/ <i>yellowtail</i>	6
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<b>white fish</b>	
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kinmedai/ <i>golden eye snapper</i>	9
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kanpachi/ <i>japanese amber jack</i>	6
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shima aji/ <i>japanese stripe jack</i>	6
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tai/ <i>japanese red snapper</i>	6
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<b>meat</b>	
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beef	8
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<b>egg</b>	
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tamago/ <i>omelette</i>	3
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kasutera/ <i>custard omelette (sashimi only)</i>	3
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<b>blue skin</b>	
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aji/ <i>horse mackerel</i>	6
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saba/ <i>boston mackerel</i>	5
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kohada/ <i>shad</i>	5
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<b>shellfish</b>	
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hotate/ <i>scallop</i>	6
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kani/ <i>crab</i>	6
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ebi/ <i>shrimp</i>	6
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conch	5
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<b>caviar</b>	
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ikura/ <i>salmon roe</i>	6
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tobiko/ <i>flying fish roe</i>	5
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uni/ <i>sea urchin</i>	9
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<b>vegetable</b>	
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shiitake mushroom	5
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avocado	4
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asparagus	4
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## chef's combination

sushi, maki rolls 50 / sushi, maki rolls deluxe 75 / sashimi 75