



# MORIMOTO

## SUSHI BAR



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### premium sake

<b>morimoto 'junmai'</b> subtle aromas of honeyed walnuts with a soft sweet finish /10oz carafe	24
masu	14
1.8 liter	140
<b>morimoto 'ginjo'</b> caramelized pear aromas with a ripe stone fruit finish / 10oz carafe	34
masu	17
1.8 liter	219
<b>morimoto 'daiginjo'</b> melon and honeysuckle fragrance with a rich texture / 10oz carafe	44
masu	23
1.8 liter	253
<b>plum-infused junmai</b> infused with organic plums, it releases beautiful aromas of fruit. pleasant acidity and sweetness / 2 oz glass	15
750 ml	80
<b>nigori junmai</b> this unfiltered sake is flavorful, full, and creamy. fairly dry, with abundant flavors of fresh fruit / 376 ml	46
<b>morimoto sparkling nigori</b> unfiltered dry sparkling sake	42

### specialty cocktails

<b>japan takes manhattan</b> niko whiskey, antica carpano vermouth, bitters	17
<b>ginjo lychee</b> ketel one, ginjo sake, fresh lychee syrup, grapefruit	15
<b>ginger pear</b> grey goose la pioire, domaine di canton ginger liqueur, fresh lemon juice, ginger honey, simple syrup	16
<b>ginger dragon</b> hendricks gin, lemongrass ginger syrup, oolong tea	16

### selected non-alcoholic beverages

<b>bottled</b>	
oi ocha iced green tea	6
oo-long iced tea	6
"flashback" coca-cola bottles 8 oz	5
coke, diet coke	
ramune japanese soft drink original citrus or strawberry	5
<b>loose leaf hot tea</b>	
genmaicha green tea	6
houjicha green tea	6
morimoto special tea	7

### aged sake

<b>morimoto '5 year'</b> toasty honey-graham aromas with a sweet chilli pepper finish	17
2 oz glass	
bottle (300ml)	79
<b>morimoto '10 years'</b> fragrant chestnut and highland malt aromas with a walnut cream finish	25
2 oz glass	
bottle (500ml)	185
<b>morimoto '30 years'</b> spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish	65
2 oz glass	
bottle (500ml)	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.

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

### wine by the glass & bottle

<b>sparkling</b>		
ferrari rose, metodo classico, tentino d.o.c.	23	78
veuve clicquot	34	160
chandon brut classic	15	60
<b>white</b>		
chardonnay, duckhorn, napa valley	22	89
chardonnay, sonoma cutrer, russian river ranches	15	55
sauvignon blanc, kim crawford, new zealand	13	44
pinot grigio, terlato, trulli colli orientali	17	68
reisling, kung fu girl, washington	14	42
rose, rock angel, cotes du provence	18	75
<b>red</b>		
cabernet sauvignon, stags' leap winery, napa valley	26	105
cabernet sauvignon, oberon, napa valley	19	65
merlot, legends saint-emilion, barons de rothschild	19	66
blend, the pessimist, daou, paso robles	16	64
pinot noir, la crema, sonoma	17	64
pinot noir, meiom, central coast	15	60
malbec, terrazas de los andes reserva, mendoza	15	64

## appetizers

edamame/fresh soy beans with sea salt	10	toro tartare/tartare of tuna belly with caviar, fresh wasabi	28
rock shrimp kochujan/with spicy "kochujan" aioli	22	hamachi tartare/tartare of yellow tail with caviar, fresh wasabi	25
rock shrimp wasabi/with sweet "wasabi" aioli	22	morimoto sashimi/five assorted specialty-crafted sashimi	30
teriyaki chicken/morimoto teriyaki sauce, steamed rice (our appetizer and entrée pricing)	17/25	tuna pizza/crispy tortilla, tuna sashimi, jalapeno, tomato, red onion, anchovy sauce, olives	20
kobe style katsu/crisp minced beef, caramelized onions, tomato, cabbage, katsu sauce, toasted white bread	25	wahoo tataki/seared wahoo, marinated vegetables, scallion, ponzu sauce, sesame seeds	21
vegetable tempura/lite soy dipping sauce	16	morimoto ceviche/ chef's selection of fresh seafood, tobiko, cucumber, tomato, ceviche sauce	24
carpaccio/thinly sliced with hot oil, ginger, chives, touch of garlic			
chef's choice of fish	20		
octopus	22		
beef	28		

## salads

mixed green salad/yzu vinaigrette	8
sashimi salad/mixed greens, tuna tataki, soy dressing	19
calamari tempura salad/mixed greens, white miso vinaigrette	14

## maki/rolls

rainbow maki/spicy tuna, tobiko, asparagus, cucumber, scallion, topped with tuna, salmon, yellow tail, avocado	25	salmon avocado maki/fresh salmon, avocado	12
soft shell crab maki/deep-fried soft shell crab, asparagus, tobiko, avocado, spicy sauce	15	tekka maki/tuna	11
shrimp tempura maki/tempura shrimp, asparagus, spicy sauce	12	negihama maki/chopped yellowtail, scallion	12
california maki/fresh crab, cucumber, avocado	11	futomaki / tamago, inari, kanpyo, cucumber, avocado, asparagus	10
eel avocado maki/barbeque eel, avocado	12	kappa maki/cucumber	7
spicy tuna maki/fresh tuna, scallion, spicy sauce	12	ume shiso maki/shiso leaf, plum paste, cucumber	7
spicy salmon maki/fresh salmon, scallion, spicy sauce	12	avocado maki/avocado	7
spicy yellowtail maki/fresh yellowtail, scallion, spicy sauce	12	spicy vegetable tempura maki/tempura squash, tempura asparagus, spicy sauce	8
negitoro maki/chopped toro, scallion	15	seasonal vegetable maki/ chef's selection of fresh market vegetables	8
		kanpyo maki/sweet gourd	7

## chef's combination

sushi, maki combo (7 nigiri, 1 roll)	50	sushi, maki, sashimi combo (6 nigiri, 1 roll, 8 sashimi)	75
sushi, maki combo deluxe (12 nigiri, 2 rolls)	75	chirashi (chef's choice of sashimi that are artfully arranged on top of sushi rice)	38
sashimi combo (16 sashimi)	75		

## nigiri sushi - sashimi

maguro/tuna	6	blue skin	
toro/premium fatty tuna	MP	saba/boston mackerel	5
sake/salmon	6	kohada/shad	5
anago/sea eel	7	shellfish	
unagi/fresh water eel	6	hotate/scallop	7
king salmon	8	kani/crab	5
		ebi/shrimp	5
		conch	5
		tako/octopus	6
		ika/squid	6
white fish		caviar	
wahoo/with vegetables topping, ponzu sauce	6	ikura/salmon roe	6
shima aji/japanese stripe jack	6	tobiko/flying fish roe	5
tai/japanese snapper	6	uni/sea urchin	9
hamachi/yellowtail	6	vegetable	
meat / egg		shiitake mushroom	5
beef	8	avocado	4
tamago/omelette	3	inari/sweet cooked tofu	4
kasutera/custard omelette (sashimi only)	3		

Morimoto logo cap/black or white  
see server 30

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Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.