



MORIMOTO

SUSHI BAR



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premium sake

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

specialty cocktails

morimoto tea ketel one orange, oo-long golden tea, fresh lemon, mint	19
the volcano volcán blanco tequila, junmai sake, pear, ginger, fresh lime	17
strawberry garden effen cucumber vodka, fresh florida strawberries	16
the dragon hendricks gin, lemongrass ginger syrup, oo-long tea	16

selected non-alcoholic beverages

bottled	
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 or strawberry	5
loose leaf hot tea	
genmaicha green tea	6
houjicha green tea	6
morimoto special tea	7

aged sake

morimoto '5 years' toasty honey-graham aromas with a sweet chilli pepper finish	17
2 oz glass	
bottle (300 ml)	79
morimoto '10 years' fragrant chestnut and highland malt aromas with a walnut cream finish	25
2 oz glass	
bottle (500 ml)	185
morimoto '30 years' spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish	65
2 oz glass	
bottle (500 ml)	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	
2 oz glass	15
750 ml bottle	150

wine

	glass	bottle
sparkling		
bouvet rosé, loire valley, france	15	78
chandon brut classic	15	60
veuve clicquot	34	160
white		
chardonnay, sonoma cutrer, russian river ranches	15	55
chardonnay, stag's leap, napa valley	22	89
sauvignon blanc, kim crawford, new zealand	13	44
pinot grigio, terlato, trulli colli orientali	17	68
riesling, lucien albrecht, alsace	14	42
rosé, rock angel, cotes du provence	18	75
red		
cabernet sauvignon, oberon, napa valley	19	65
cabernet sauvignon, stags' leap winery, napa valley	26	105
merlot, legends saint-emilion, barons de rothschild	19	66
blend, the prisoner, napa valley	28	93
pinot noir, meiom, central coast	15	60
pinot noir, hahn "slh", santa lucia highlands	17	64
malbec, trapiche, 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 yellowtail 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, jalapeño, 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/yuzu 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, yellowtail, 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

soup

tofu miso soup/white miso broth, silken tofu	10
clam miso soup/white miso broth, little neck clams	12

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	
o-toro/premium fatty tuna	MP	saba/boston mackerel	5
chu-toro/medium fatty tuna	MP	kohada/shad	5
sake/salmon	6		
anago/sea eel	7	shellfish	
unagi/fresh water eel	6	hotate/scallop	7
king salmon	8	kani/crab	5
		ebi/shrimp	5
		conch	5
white fish		tako/octopus	6
wahoo/with vegetables topping, ponzu sauce	6	ika/squid	6
shima aji/japanese stripe jack	6		
tai/japanese snapper	6	caviar	
hamachi/yellowtail	6	ikura/salmon roe	6
kinmedai/golden snapper	9	tobiko/flying fish roe	5
hirame/flounder	6	uni/sea urchin	12
		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	30
see server	

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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.