



MORIMOTO

SUSHI BAR



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premium sake

morimoto 'junmai' subtle aromas of honeyed walnuts with a soft sweet finish / 10 oz carafe	24
masu	14
1.8 liter	140
morimoto 'ginjo' caramelized pear aromas with a ripe stone fruit finish / 10 oz carafe	34
masu	17
1.8 liter	219
morimoto 'daiginjo' melon and honeysuckle fragrance with a rich texture / 10 oz carafe	44
masu	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
private label old fashioned private label maker's mark bourbon, peach, strawberry	25
waldorf signature margarita casa dragones blanco tequila, combier liqueur, agave, himalayan salt rim	25
ce triolo effen cucumber vodka, ginger, fresh lime juice	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	79
bottle (300 ml)	
morimoto '10 years' fragrant chestnut and highland malt aromas with a walnut cream finish	25
2 oz glass	185
bottle (500 ml)	
morimoto '30 years' spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish	65
2 oz glass	500
bottle (500 ml)	

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
2 oz glass	150
750 ml bottle	

wine

	glass	bottle
sparkling		
bouvet rosé, loire valley, france	15	67
chandon brut classic	15	67
veuve clicquot	34	160

white

chardonnay, cambria katherine's vineyard, santa lucia highlands	13	58
chardonnay, stag's leap, napa valley	22	89
sauvignon blanc, kim crawford, new zealand	13	59
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, louis martini, alexander valley	24	108
merlot, legends saint-emilion, barons de rothschild	19	66
blend, orin swift abstract, california	28	126
pinot noir, meiomi, 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	30
rock shrimp kochujan/with spicy "kochujan" aioli	22	hamachi tartare/tartare of yellowtail with caviar, fresh wasabi	28
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	hamachi jalapeño/thinly sliced, ponzu	26
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 21 octopus 23 kobe beef 28	28	tuna pizza/crispy tortilla, tuna sashimi, jalapeño, tomato, red onion, anchovy sauce, olives	25

salads

mixed green salad/yuzu vinaigrette	8
sashimi salad/mixed greens, tuna tataki, soy dressing	19
calamari tempura salad/mixed greens, white miso vinaigrette	16

maki/rolls

rainbow maki/spicy tuna, tobiko, asparagus, cucumber, scallion, topped with tuna, salmon, yellowtail, avocado	28	spicy salmon maki/fresh salmon, scallion, spicy mayo	13
lobster maki/steamed maine lobster, spicy mayo, asparagus, avocado, scallion, cucumber, tobiko, sesame seeds	32	spicy yellowtail maki/fresh yellowtail, scallion, spicy mayo	13
ichiroll/yellowtail, avocado, spicy mayo, topped with tempura eel, eel sauce	26	negitoro maki/chopped toro, scallion	16
chef's special creation/daily roll	MP	salmon avocado maki/fresh salmon, avocado	13
soft shell crab maki/deep-fried soft shell crab, asparagus, tobiko, avocado, spicy mayo	16	tekka maki/tuna	12
shrimp tempura maki/tempura shrimp, asparagus, spicy mayo	14	negihama maki/chopped yellowtail, scallion	13
california maki/fresh crab, cucumber, avocado	12	futomaki/tamago, inari, kanpyo, cucumber, avocado, asparagus	10
eel avocado maki/barbeque eel, avocado	13	kappa maki/cucumber	7
spicy tuna maki/fresh tuna, scallion, spicy mayo	14	ume shiso maki/shiso leaf, plum paste, cucumber	7
		avocado maki/avocado	7
		spicy vegetable tempura maki/tempura squash, tempura asparagus, spicy mayo	8
		seasonal vegetable maki/chef's selection of fresh market vegetables	8

chef's combination

sushi, maki combo (7 nigiri, 1 roll)	50	sushi, maki, sashimi combo (8 nigiri, 1 roll, 6 sashimi)	78
sushi, maki combo deluxe (12 nigiri, 2 rolls)	78	chirashi (chef's choice of sashimi that are artfully arranged on top of sushi rice)	42
sashimi combo (16 sashimi)	78		

nigiri sushi - sashimi

maguro/tuna	7	blue skin	
toro/ premium medium fatty tuna	MP	saba/boston mackerel	5
sake/salmon	7	kohada/shad	5
anago/sea eel	7		
unagi/fresh water eel	7	shellfish	
king salmon	9	hotate/scallop	7
		kani/crab	6
		ebi/shrimp	6
		conch	5
		tako/octopus	7
		ika/squid	6
		caviar	
		ikura/salmon roe	7
		tobiko/flying fish roe	6
		uni/sea urchin	12
		vegetable	
		shiitake mushroom	5
		avocado	4
		inari/sweet cooked tofu	4

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.