

morimoto

dinner

specialty drinks

morimoto martini 10.00

junmai morimoto sake and rain vodka garnished with japanese cucumber slices

greenteani 10.00

danzka grapefruit vodka and green tea syrup garnished with a lemon twist

kabuki 10.00

stoli oranj, triple sec, a splash of sour and oj garnished with an orange wedge

sakura 10.00

junmai morimoto sake, cointreau, a splash of lime and cranberry juice garnished with a lime wedge

H₂O 10.00

bacardi lemon, bacardi o, island blue pucker schnapps with a splash of sour mix

kyuri martini 10.00

hendrick's gin and yuzu juice garnished with an orchid petal

mc² 10.00

champagne, midori and a splash of lime juice garnished with a lime wedge

boutique spirits

vodka

hangar 1 14.00

hangar 1 mandarin blossom 14.00

ciroc 9.50

hangar 1 kafir lime 14.00

hangar 1 buddah's hand citrus 14.00

zyr 9.00

gin

hendrick's cucumber 8.00

scotch

macallan 18 yr 21.00

lagavulin 16 yr 11.00

suntory 12 yr 10.00

glenmorangie 18 yr 24.00

oban 14 yr 10.00

johnnie walker blue 45.00

bourbon

booker's 11.00

basil hayden 9.00

s u s h i r o l l s

tuna 6.50

spicy tuna 8.00

yellowtail - scallion 8.00

spicy salmon 7.00

toro - scallion m.p.

shrimp tempura 8.50

soft shell crab 12.50

california 7.50

eel - avocado 8.00

vegetable 6.00

c h e f ' s c o m b i n a t i o n

sushi, sushi rolls and sashimi

\$30, \$50, \$70 and up

Masaharu Morimoto Executive Chef/Owner

r a w b a r

all selections served with three sauces:

japanese salsa, ceviche and thai fish sauce

kumamoto oysters— 1/2 dozen 16.00

blue point oysters— 1/2 dozen 13.00

king crab m.p.

osetra caviar— per ounce m.p.

s u s h i a n d s a s h i m i (priced per piece)

oh-toro - fatty tuna m.p.

maguro - tuna 4.00

chu-toro - medium fatty tuna m.p.

sayori - needle fish 5.00

kanpachi - kanpachi 5.00

hamachi - yellowtail 4.00

sima aji - striped jack 5.50

tai - red snapper 5.00

hirame - fluke 3.50

suzuki - striped bass 3.00

sake - salmon 3.00

tako - octopus 5.00

unagi - fresh water eel 4.00

anago - sea eel 5.00

ebi - shrimp 3.50

ika - squid 3.00

kani - crab 5.00

uni - sea urchin 6.00

mirugai - giant clam 5.00

aoyagi - orange clam 4.00

hotate - scallop 4.00

ikura - salmon roe 4.00

tobiko - flying fish roe 3.50

tamago - egg omelet 3.00

saba - boston mackerel 3.00

sawara - spanish mackerel 3.00

aji - jackfish 4.00

iwashi - sardine 5.00

kohada - shad 4.00

s a k e

junmai daiginjo morimoto (served chilled)

glass 12.00 carafe 30.00

junmai ginjo morimoto (served chilled)

glass 9.00 carafe 22.00

junmai morimoto (served chilled)

glass 8.00 carafe 20.00

sho chiku bai organic nama (served chilled)

bottle (300ml) 27.00

sho chiku bai chokara (served warm)

glass 7.00 carafe 18.00

w i n e s b y t h e g l a s s

sparkling

domaine chevalier, loire, france, '99 10.00

veuve cliquot 'yellow label' brut, champagne, france, nv 15.00

mumm brut-rose, reims, france, nv 18.00

white

echelon chardonnay, central coast, '01 7.00

hanna 'estate' chardonnay, russian river valley, '02 12.00

dr. frank 'salmon run' riesling, hammondsport, ny, '02 9.00

saint clair estate sauvignon blanc, new zealand, '02 9.00

livio felluga 'esperto' pinot grigio, friuli, italy, '02 8.00

trimbach pinot blanc, alsace '01 8.00

red

liberty school cabernet, paso robles, california, '01 10.00

vinwood merlot, north coast, california, '00 9.00

flora springs 'estate' merlot, napa, california, '01 14.00

chateau d'aigueville cotes-du-rhone, france, '02 8.00

macmurray ranch pinot noir, sonoma coast, california, '01 9.00

shooting star zinfandel, mendocino, california, '00 9.00

b e e r

kirin lager 4.50 kirin light 4.50

sapporo premium 5.50 kirin ichiban 8.00

asahi super dry 4.50 heineken 4.50

morimoto soba ale 22 oz. 11.00

morimoto hazelnut ale 22 oz. 11.00

morimoto imperial pilsner 22 oz. 25.00

m o r i m o t o o m a k a s e

"chef's choice" a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine

Omakase is available Mon-Thurs until 10 pm, Fri-Sat until 11 pm and Sun until 9 pm

\$80, \$100 or \$120 and up per person

b e v e r a g e o m a k a s e

a carefully chosen selection of beverages paired with each course of our chef's tasting menu.

\$60 per person

c o l d a p p e t i z e r s

toro tartare caviar and fresh wasabi 26.00

yellowtail tartare caviar and fresh wasabi 20.00

zensai sakizuke japanese antipasto

three piece 15.00

five piece 25.00

seven piece 35.00

ae mono chilled vegetable salad

goma ae - asparagus with sesame sauce 8.00

shira ae - vegetables mixed with tofu 6.00

sukui dofu house made silken tofu, osetra caviar, fresh wasabi and dashi 'syrup' 12.00

steamed chicken sesame sauce 9.00

seared kobe beef tartare tokyo turnip and sudachi vinaigrette 23.00

tuna pizza crisp tortilla, spicy tuna carpaccio and anchovy sauce 17.00

morimoto sashimi five assorted sashimi with seven sauces 24.00

newspaper smoked salmon "beggar's purse"

osetra caviar, asparagus and shiitake mushrooms 16.00

warm octopus carpaccio hot oil and mitsuba leaf 16.00

warm whitefish carpaccio hot oil and mitsuba leaf 16.00

h o t a p p e t i z e r s

rock shrimp tempura spicy 'kochujan' aioli 14.00

morimoto tempura gorgonzola cheese sauce 11.00

nasu shigiyaki eggplant, chopped chicken and red miso gratin 9.00

oyster foie gras steamed oyster and sea urchin with seared foie gras and teriyaki jus 18.00

spicy king crab broiled on the half shell 22.00

steamed scallop ginger and scallion 14.00

10 hour pork 'kakuni' braised pork belly with hot rice porridge 12.00

dote nabe dashi poached oysters, spicy miso and bacon 15.00

yosedofu fresh tofu created at your table served with two sauces

small 14.00 large 21.00

s o u p

morimoto ramen soup iron chef's chicken noodle soup 8.00

miso soup 'asari' manila clams 9.00

dobin mushi 'steamed soup in a pot' shrimp, chicken and mushrooms 10.00

s a l a d

house green salad shaved bonito 8.00

calamari tempura salad mixed greens, white miso vinaigrette 12.00

sashimi salad mixed greens, tuna tataki and shoyu dressing 18.00

warm mushroom salad sauteed with rice, curry, white wine 11.00

lobster salad with greens and basil oil 26.00

n o o d l e s

cha-soba chilled green tea noodles with chopped scallion, fresh wasabi and dashi-shoyu sauce for dipping 12.00

inaniwa udon chilled wheat noodles with grated ginger and dashi-shoyu sauce for dipping 12.00

e n t r e e s

black cod miso 18.00

crispy whole fish 'ichi yaboshi' 28.00

lobster 'epice' eight spice lobster 34.00

chilean sea bass black bean sauce, shaved ginger and hot oil 25.00

braised kobe beef and jumbo shrimp in wasabi aioli 36.00

arctic char pan roasted with maitaki mushrooms and lobster sauce 'american' 23.00

pan roasted free range chicken breast with teriyaki rice croquette and natural jus 23.00

dry aged new york strip steak fresh wasabi dipping sauce 29.00

ishi yaki 'buri bop' king yellowtail on rice prepared at your table in hot river stone bowl 21.00

seafood 'toban yaki' king crab, shrimp, scallops, new zealand mussels, shanghai greens and yuzu butter 34.00

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asahi super dry 4.50 heineken 4.50

morimoto soba ale 22 oz. 11.00

morimoto hazelnut ale 22 oz. 11.00

morimoto imperial pilsner 22 oz. 25.00

l u n c h s e t s

all served with miso soup, fried rice and salad

ny strip steak 24.00

beef gyudon 16.00

spicy chicken tempura 16.00

chicken teriyaki 16.00

steamed scallop 20.00

yellowtail (served teriyaki or shioyaki style) 21.00

arctic char (served teriyaki or shioyaki style) 18.00

tempura vegetables 14.00

sushi or sashimi 28.00

c o l d d i s h e s

toro tartare fresh wasabi 26.00

yellowtail tartare fresh wasabi 20.00

warm whitefish carpaccio hot oil and mitsuba leaf 16.00

seared kobe beef tartare tokyo turnip and sudachi vinaigrette 23.00

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yosedofu fresh tofu created at your table served with two sauces 14.00

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on hot river stones 21.00

s o u p

morimoto ramen soup iron chef's chicken noodle soup 8.00

miso soup 'asari' tofu 5.00 manila clams 9.00

dobin mushi 'steamed soup in a pot' shrimp, chicken and mushrooms 10.00

tempura udon thick wheat noodles with shrimp and vegetable tempura 12.00

s a l a d

house green salad shaved bonito 7.00

calamari tempura salad mixed greens, white miso vinaigrette 12.00

sashimi salad mixed greens, tuna tataki and shoyu dressing 16.00

lobster salad grilled lobster with greens and basil oil 26.00

n o o d l e s / r i c e

cha-soba chilled green tea noodles with chopped scallion, fresh wasabi and dashi-shoyu sauce for dipping 12.00

inaniwa udon chilled wheat noodles with grated ginger and dashi-shoyu sauce for dipping 12.00

cha han fried rice with seafood ankake 12.00

m o r i m o t o o m a k a s e

"chef's choice" a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine

\$40 and up per person

dessert wine

tintara hardy's, botrytis semillon, australia, '98
glass 10.00 bottle (375ml) 48.00

**domaine de baumard, chenin blanc,
coteaux du layon, france, '99**
glass 10.00

**domaine de coyeux, muscat,
beaume de venise, france**
glass 10.00 bottle (375ml) 48.00

**badia a coltibuono,
vin santo, italy, '96**
glass 18.00 bottle (375ml) 76.00

**disznoko, tokaji aszu, '5 puttonyos',
tokaj, hungary**
glass 14.00 bottle (500ml) 70.00

**veuve cliquot, demi sec,
champagne, france, nv**
glass 15.00

ginko bai, plum sake (served chilled)
glass 13.00 carafe 32.00

after dinner drinks

cockburn's anno lbv port 1996	9.00
graham's vintage port 1983	24.00
dow's lbv port 1996	8.00
poire william eau de vie	13.00
grand marnier cent cinquantaire	40.00
sempe vieil armagnac	22.00
trimbach grand reserve framboise	12.00
busnel calvados	13.00
remy martin vsop cognac	12.00
remy martin xo cognac	40.00
nonino grappa cru monovitigno fragolino	25.00
courvoisier vsop cognac	12.00
martell cordon bleu cognac	25.00
hennessy vs cognac	9.00
dry sack medium-dry sherry	6.00
harvey's bristol cream sherry	7.00
macallan 18 years single malt scotch	21.00
suntory 12 years 'yamazaki' whisky	10.00
johnnie walker blue 25 years blended scotch	45.00
quinta do noval 20 year tawny port	18.00
osborne lbv port 1997	11.00

dessert

citrus panna cotta

yuzu infused with grilled pineapple, strawberry,
thai basil salsa served with morello sorbet
tangerine sauce

9.00

milk chocolate praline tart

praline ganache with milk chocolate-praline ice cream
and roasted hazelnut-mint pesto

10.00

oolong tea poached pear

red pear, ginger ice cream and sesame snap

10.00

mango-shiso mille feuille

white chocolate mousse, diced mango with shiso
and black sesame served with coconut tapioca

11.00

chocolate pot de creme

bittersweet chocolate custard, kahlua cream and amaretti

10.00

wasabi tiramisu

vanilla biscuit soaked with espresso and cognac served
with wasabi mascarpone cream and chocolate sauce

10.00

sorbet trio

mango, morello and tangerine served on colors of ice

9.00

pastry chef joseph furguele

sparkling wine & champagne

argyle, brut, willamette valley, '98	52
diebolt-vallois, brut, champagne, nv	63
jordan 'J', brut, sonoma, '98	65
schramsberg, brut rosé, sonoma, '00	70
veuve clicquot, yellow label, champagne, nv	75
mumm cuvee, dx, napa, '97	88
alfred gratien, brut, champagne, nv	97
moet & chandon, brut rose, eperry, '96	115
louis roederer, brut, reims, '96	135
moet & chandon, brut imperial, eperry, '92	170
dom perignon, brut, champagne, '95	175
krug 'grand cuvee', brut, reims, nv	225
dom perignon, brut rosé, champagne, '93	350

WHITE WINE

crisp & refreshing

muscadet, marquis de goulaine ' black label ', loire, '02	31
sauvignon blanc, pepi 'two hearts', oregon, '02	33
pinot grigio, riff, italy, '02	34
chardonnay, domaine de l'orangerie, languedoc, '01	36
sauvignon blanc, kunde 'magnolia lane', sonoma, '02	38
pinot blanc, josmeyer, alsace, '01	39
chardonnay, yalumba, australia, '03	40
pinot gris, adelsheim, oregon, '02	42
gavi, principessa 'perlante', piedmont, '02	43
albarino, morgadio, rias baixas, '02	45
sauvignon blanc, staet landt, marlborough, '02	45
pinot grigio, tiefenbrunner, alto adige, '02	46
chardonnay, domaine bonhomme, vire-clesse, macon, '02	47

sauvignon blanc, kim crawford, new zealand, '03	48
chardonnay, schug winery, sonoma, '02	49
sauvignon blanc, jolivet 'attitude', loire valley, '02	54
chardonnay, domaine laroche 'st martin', chablis, '01	58
sauvignon blanc, chateau de sancerre, sancerre, '02	63
chardonnay, domaine vocoret 'montee de tonnerre', premiere cru, chablis, '00	82

s p i c y & a r o m a t i c

sylvaner, domaine kuentz-bas, alsace, '00	32
viognier/gewurztraminer, crane canyon cellers 'white crane', north coast, california, '99	33
gruner veltliner, sonnhofer 'gruvee', austria, '02	35
malvasia bianca, wild horse, california, '01	38
muscat/gewurztraminer, torres 'viña esmerelda', penedes, '02	40
chenin blanc, poniatowski 'clos de l'avenir', vouvray, '96	44
sauvignon blanc, caroline bay, marlborough, '03	45
chenin blanc, domaine chidaine 'les tuffeaux', montlouis, '02	49
gewurztraminer, thomas fogerty, monterey, '01	53
sauvignon blanc, chateau talbot, st. julien, '98	55
riesling, eroica, columbia valley, '02	59
sauvignon blanc, cain 'musque', monterey, '01	64
viognier, hawley, placer county, '01	72
gewurztraminer, leon beyer, 'comte d'eguisheim' grand cru, alsace, '98	88

f u l l & r i c h

chardonnay, barossa valley estates, australia, '02	34
marsanne, buttonwood, santa ynez valley, '01	36
semillon, l'ecole no. 41, washington, '02	38

chardonnay, chartron et trébuchet 'saint-véran', gundy, '01	bur- 42
sauvignon blanc, cosentino 'the novelist', napa, '99	46
melón, panther creek, oregon, '99	58
chardonnay, wither hills, marlborough, '02	67
pinot gris/chardonnay/pinot blanc, archery summit 'vireton', oregon, '01	78
semillon/sauvignon blanc, clos du val 'ariadne', napa, '01	85
chardonnay, von strasser 'diamond mountain ranch', napa, '01	87
riesling, domaine barmes buecher 'hengst' grand cru, alsace, '01	88
chardonnay, franciscan 'cuvée sauvage', carneros, '01	89
chardonnay, rudd, russian river, '00	92
chardonnay, cakebread, napa, '02	95
pinot gris, chalk hill , sonoma, '00	108
chardonnay, domaine serene 'clos du soleil', willamette valley, '01	112
chardonnay, paul hobbs 'dinner vineyard', sonoma, '01	120
chenin blanc, nicholas joly 'coulee de serrant', savennieres, '00	125
chardonnay, newton 'unfiltered', napa, '01	133

RED WINE

spicy & robust

barbera d'asti, michele chiaro, italy, '01	32
valpolicella classico, serego alligehri, italy, '99	35
zinfandel, steele 'pacini vineyard', mendocino, '01	38
cabernet/syrah, chateau routas 'agrippa', rhone, '00	43
zinfandel, montevina 'terra d'oro' , amator county, '01	46
sangiovese, dibruno 'stolpman vineyard' santa barbara, '00	47
tempranillo, montecillo reserva , rioja, '97	49

mourvèdre, jade mountain, california, '01	52
cabernet sauvignon, casa lapostolle 'alexandre cuvee', chile, '99	56
chateauneuf-du-pape, dom. la roquette, '00	60
shiraz, leasingham 'bin 61', clare valley, aus, '01	63
zinfandel, pezzi king 'old vines', dry creek valley, '00	68
shiraz, fonthill, mclaren vale, aus, '00	76

light - medium body, elegant

gamay, joseph drouhin 'morgon', beaujolais, '02	37
pinot noir, witness tree, willamette valley, '01	50
pinot noir, rutz maison grand cru, california, '00	58
pinot noir, chehalem '3 vineyard', willamette valley, '01	75
pinot noir, newton 'special cuvee', napa, '00	82
pinot noir, cuvaision, napa, '01	85
pinot noir, merode, pommard, '98	89
pinot noir, louis latour 'gevrey-chambertin', beaune, '99	93
pinot noir, domaine henri gouges, premiere cru, nuits-st.-georges, '01	270

classic, full, rich

cabernet/merlot, brampton, south africa, '02	36
merlot, mitchelton, victoria, '00	40
merlot, freestone, napa, '01	45
cabernet sauvignon, frei brothers, alexander valley, '00	52
cabernet/merlot, les alles de cantemerle, haut-medoc, '95	55
merlot, ramsay, napa, '00	56
cabernet/merlot, hedges 'three vineyards', columbia valley, '01	58

cabernet/merlot, chateau gaillard , st. emilion, '00	60
cabernet franc/merlot, stolpman vineyard , santa barbara, '99	62
merlot, chateau ste. michelle 'canoe ridge' , columbia valley, '00	65
cabernet sauvignon, gallo of sonoma 'barelli creek' , alexander valley, '99	70
merlot, trincherro 'chicken ranch vineyard' , napa, '00	75
meritage, beringer 'alluvium' , knights valley, '98	80
merlot, reinger , walla walla valley, '00	86
meritage, charles krug 'generations' , napa, '00	90
cabernet sauvignon, joseph phelps , napa, '00	92
pinot noir, robert ampeau 'volnay santenots' , mersault, '84	108
cabernet sauvignon, beaulieu vineyards 'tapestry' , napa, '00	116
cabernet sauvignon, clos du val , stags leap district, '00	128
cabernet sauvignon, caymus , napa, '01	145
cabernet sauvignon, dalla valle , napa, '00	360