



MORIMOTO OMAKASE

"chef's choice" - a multi-course tasting menu designed to allow you to experience the essence of morimoto's cuisine. 140 & up

we recommend ordering omakase for your entire table.

RAW BAR

1 lb. maine lobster	mp.
market oysters	24. 1/2 dozen
chef's raw bar combination	70. / 110. / 150.

20% gratuity added to parties of six or more

warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.



COLD APPETIZERS

toro tartare
wasabi, nori paste, sour cream 29.

hamachi tartare
wasabi, nori paste, sour cream 28.

tuna pizza
anchovy aioli, olives, jalapeño 22.

wagyu beef carpaccio
yuzu soy, ginger, sweet garlic 24.

yellowtail 'pastrami'
togarashi, gin crème fraîche, pickled tomato 24.

morimoto sashimi
seared toro, smoked salmon, eel, tuna, hamachi, five sauces 28.

hamachi tacos
avocado, nuoc cham 16.

whitefish carpaccio / octopus carpaccio
hot oil, mitsuba 20. / 22.

SALADS

mixed green salad
shaved bonito, kabosu vinaigrette 15.

tempura calamari salad
quinoa two ways, white miso dressing 19.



HOT APPETIZERS

oyster foie gras
market oysters, uni, teriyaki sauce 19.

pork gyoza
garlic chives, tomato, bacon foam 18.

spicy king crab
tobanjan aioli, micro-cilantro 28.

kakuni
ten hour pork belly, rice congee, soy-scallion jus 18.

awabi takoyaki
herb butter, tomato, soy 17.

morimoto bone marrow
teriyaki sauce, seven spices 16.

rock shrimp tempura
spicy kochujan sauce, wasabi aioli 20.

SOUPS AND NOODLES

watermelon gazpacho
yuzu sorbet 13.

ramen soup
morimoto chicken noodle soup 16.

tofu miso
white miso broth, silken tofu 14.

clam miso
white miso broth, manila clams 15.

duck meatball soup
duck broth, mountain potato 17.

morimoto maui onion soup
parmesan crisp, chive 16.

sea urchin carbonara
smoked bacon, udon noodle, crispy shallot 20.

chilled noodle
choice of udon or green tea noodle 15.



ENTRÉES

snapper
thai curry, mussels, pohole ferns mp.

whole roasted lobster 'épice'
garam masala, lemon crème fraîche mp.

duck duck goose
duck confit fried rice, foie gras 40.

braised black cod
ginger-soy reduction 36.

angry chicken
marinated organic half chicken, roasted peppers 38.

seafood toban yaki
*lobster, king crab, mussel, clam
diver scallop, red miso sake broth* 48.

ishi yaki buri bop
yellowtail on rice cooked at your table in a hot stone bowl 39.

morimoto 'pork chop and applesauce'
kimchee, bacon, ginger apple purée 42.

crispy whole fish
spicy tofu sauce, papaya salad 43.

surf and turf
*tajima tenderloin, hamachi
maui onion, nuoc cham* 62.



STEAKS

16 ounce tajima wagyu ribeye 95.

8 ounce tajima wagyu filet 80.

A-5 wagyu 35. per oz (3 oz *minimum*)

all steaks are served with our signature sweet onion and garlic jus

SIDES

blistered shishito peppers 12.

xo green beans 10.

salted marble potatoes 9.

local market vegetables 10.

edamame 10.

duck confit fried rice 14.

kula corn 12.

chinese broccoli 11.

sushi rice 7.

rice 6.



SUSHI / SASHIMI

oh-toro / fatty tuna	mp.
chu-toro / medium fatty tuna	mp.
maguro / tuna	mp.
sake / salmon	5.
smoked salmon / house smoked king salmon	5.
anago / sea eel	6.
unagi / fresh water eel	7.
whitefish	
hamachi / yellowtail	5.
kanpachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
kinmedai / golden big eye snapper	8.
blue skin	
kohada / shad	5.
saba / japanese mackerel	5.
aji / horse mackerel	5.
egg	
tamago / omelette	4.
kasutera / custard omelette	5.
meat	
wagyu beef	8.

chef's combination

sushi

45. / 90. / 135. / 180.

sashimi

50. / 100. / 150. / 200.



SUSHI / SASHIMI

shellfish

ebi / shrimp	7.
hotate / scallop	7.
mirugai / jumbo clam	mp.
kani / king crab	10.
awabi / abalone	9.
tako / octopus	5.
mizudako / live octopus	6.
ika / squid	5.

caviar

ikura / salmon roe	5.
tobiko / flying fish roe	5.
uni / sea urchin	mp.
japanese uni / sea urchin	mp.
kanimiso / snow crab tomalley	5.
mentaiko / spicy cod roe	6.

vegetable

nasu / pickled eggplant	4.
kyu-ri / pickled cucumber	4.
kaiware / daikon sprout	4.
myoga / pickled root vegetable	4.

chirashi sushi

morimoto style chirashi
10-12 different fish and vegetables 34.



MAKI

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	14.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	13.
california roll - <i>alaskan king crab meat, cucumber, avocado</i>	12.
eel avocado roll - <i>barbeque eel, avocado</i>	12.
salmon skin roll - <i>crispy salmon skin, kaiware</i>	11.
spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	12.
spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
negitoromaki - <i>chopped toro, scallion</i>	mp.
tekkamaki - <i>tuna</i>	8.
salmon roll - <i>salmon</i>	8.
negihamachimaki - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	7.
shisomaki - <i>shiso leaf, plum paste</i>	7.
kanpyomaki - <i>sweet gourd</i>	7.
gobomaki - <i>pickled burdock</i>	6.
avocado roll - <i>avocado, cucumber</i>	6.