

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.
- whitefish carpaccio/ octopus carpaccio – hot oil, mitsuba 20./ 22.
- hamachi tacos – avocado, nuoc cham 16.

SALADS

- mixed green salad – shaved bonito, kabosu vinaigrette 15.
- tempura calamari salad – quinoa two ways, white miso dressing 19.

HOT APPETIZERS

- rock shrimp tempura – spicy kochujan sauce, wasabi aioli 20.
- 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.
- edamame - maldon sea salt 10.

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.

SOUPS and NOODLES

- ramen soup – morimoto chicken noodle soup 16.
- tofu miso – white miso broth, silken tofu 14.
- clam miso – white miso broth, manila clams 15.
- watermelon gazpacho – yuzu sorbet 13.
- chilled noodles – choice of udon or green tea noodles 15.

RAW BAR

- 1 lb. maine lobster – 52. each
- market oysters – 24. 1/2 dozen
- chef's raw bar combination – 70. / 110. / 150.

SANDWICHES

- mori cristo – yellowtail, avocado, spicy aioli 19.
- prime ribeye burger - angry onions, smoked cheddar 18.
- lobster roll - miso mayo, gruyere cheese, brioche bread 20.
- chicken banh mi - asian slaw, lime vinaigrette 17.

FLATBREADS

- kakuni –glazed pork belly, kimchee, unagi sauce 18.
- bagna cauda – local vegetables, garlic, truffle oil 17.
- angry chicken – jingle bell peppers, shishito pepper, crispy rice noodle 18.

RICE BOWLS

- ishi yaki buri bop – yellowtail on rice cooked at your table in a hot stone bowl 39.
- chirashi sushi – morimoto style chirashi – 10-12 different fish and vegetables 34.
- korean style – kakuni, morimoto ishi yaki, kimchee 24.

SUSHI / SASHIMI

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	5.
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	3.
kasutera / custard omelette	5.
meat	
american wagyu beef	8.
shellfish	
ebi / shimp	7.
hotate / scallop	7.
mirugai / jumbo clam	6.
kani / king crab	10.
awabi / abalone	9.
tako / octopus	5.
mizudako / live octopus	6.
ika / squid	5.

SUSHI / SASHIMI

caviar

ikura / salmon roe	5.
tobiko / flying fish roe	5.
uni / sea urchin	8.
japanese uni / sea urchin	10.
kanimiso/ snow crab tomalley	5.
mentaiko / spicy cod roe	6.

vegetable

kyu-ri / pickled cucumber	4.
kabura / pickled turnip	4.
kaiware / daikon sprout	4.
myoga / pickled root vegetable	4.

chef's combination – sushi – 45. / 90. / 135. / 180.
sashimi – 50. / 100. / 150. / 200.

MAKI

soft shell crab roll - deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce	13.
shrimp tempura roll - tempura shrimp, asparagus, spicy sauce	10.
california roll - alaskan king crab meat, cucumber, avocado	9.
eel avocado roll - barbeque eel, avocado	10.
salmon skin roll - crispy salmon skin, kaiware	7.
spicy tuna roll - chopped tuna, scallion, spicy sauce	11.
spicy salmon roll - chopped salmon, scallion, spicy sauce	9.
spicy yellowtail roll - chopped yellowtail, scallion, spicy sauce	11.
negitoromaki - chopped toro, scallion	mp
tekkamaki - tuna	6.
salmon roll - salmon	6.
negihamachimaki - yellowtail, scallion	7.
kappamaki - cucumber, sesame seed	5.
shisomaki - shiso leaf, plum paste	5.
kanpyomaki - sweet gourd	6.
gobomaki - pickled burdock	5.
avocado roll - avocado, cucumber	5.