



## 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.

*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* 29.

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.
<b>whitefish</b>	
hamachi / yellowtail	5.
kanpachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
kinmedai / golden big eye snapper	8.
<b>blue skin</b>	
kohada / shad	5.
saba / japanese mackerel	5.
aji / horse mackerel	5.
<b>egg</b>	
tamago / omelette	4.
kasutera / custard omelette	5.
<b>meat</b>	
wagyu beef	8.

## chef's combination

sushi

45. / 90. / 135. / 180.

sashimi

50. / 100. / 150. / 200.

*morimoto maui serves only sustainable bluefin tuna*



## 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.
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### 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.