

## **COLD APPETIZER**

### **toro tartare**

*wasabi, Maui onion, dashi soy 32.*

### **tuna poke tacos**

*avocado, spicy aioli, Maui onion 16.*

### **hamachi tacos**

*avocado, yuzu kosho, lime 16.*

### **tuna pizza**

*anchovy aioli, olives, jalapeño, cherry tomato 29.*

### **wagyu beef carpaccio**

*yuzu soy, ginger, sweet garlic 28.*

### **fish carpaccio**

*hot oil, mixed greens, mitsuba 26.*

### **daily oyster selection**

*ponzu, cocktail and house mignonette 42.*

## **HOT APPETIZERS**

### **edamame**

*maldon sea salt 11.*

### **pork gyoza**

*pork and chive dumpling, ginger scallion puree 19.*

### **sticky ribs**

*hoisin sweet chili glaze, cilantro, chili threads 23.*

### **kakuni bao**

*braised pork belly, whole grain dijon aioli 9.*

### **soft shell crab bao**

*pickled cucumber, spicy mayo 17.*

### **rock shrimp tempura**

*spicy kochujan sauce, wasabi aioli 23.*

## **SOUP AND SALADS**

### **tofu miso**

*white miso broth, silken tofu 14.*

### **mixed green salad**

*shaved bonito, kabosu vinaigrette 15.*

### **tempura calamari salad**

*quinoa two ways, white miso dressing 19.*

## SUSHI / SASHIMI

<b>oh-toro</b> / fatty tuna	17.
<b>chu-toro</b> / medium fatty tuna	13.
<b>maguro</b> / tuna	8.
<b>sake</b> / salmon	7.
<b>unagi</b> / freshwater eel	7.
<b>ebi</b> / shrimp	7.
<b>hamachi</b> / yellowtail	7.
<b>kampachi</b> / amberjack	8.
<b>tai</b> / Japanese red snapper	8.
<b>saba</b> / Japanese mackerel	6.
<b>tamago</b> / omelette	5.
<b>tako</b> / octopus	7.
<b>ikura</b> / salmon roe	8.
<b>tobiko</b> / flying fish roe	6.
<b>uni</b> / sea urchin	16.
<b>hotate-gai</b> / scallop	9.

## CHEF'S COMBINATION

\*\*\*Chef's choice

**sushi** 10 nigiri and 1 maki roll 65. / 20 nigiri and 2 maki rolls 115.

**sashimi** 14 pieces 72. / 27 pieces 128.

## MAKI

<b>soft shell crab roll</b> - asparagus, tobiko, avocado, scallion, spicy sauce	17.
<b>shrimp tempura roll</b> - tempura shrimp, asparagus, spicy sauce	14.
<b>california roll</b> - crab, cucumber, avocado	13.
<b>eel avocado roll</b> - barbeque eel, avocado	14.
<b>spicy tuna roll</b> - tuna, scallion, spicy sauce	15.
<b>spicy salmon roll</b> - salmon, scallion, spicy sauce	15.
<b>spicy yellowtail roll</b> - yellowtail, scallion, spicy sauce	15.
<b>negitoromaki</b> - chopped toro, scallion	16.
<b>tekkamaki</b> - tuna	10.
<b>salmon roll</b> - salmon	9.
<b>negihamachimaki</b> - yellowtail, scallion	10.
<b>kappamaki</b> - cucumber, sesame seed	8.
<b>avocado roll</b> - avocado	10.

## ENTRÉES

### **seared local fish**

*thai coconut curry, mussels, pohole ferns* 55.

### **braised black cod**

*sake-soy reduction* 45.

### **angry chicken**

*marinated organic half chicken, roasted peppers* 45.

### **ishi yaki buri bop**

*yellowtail or wagyu beef on rice cooked at your table in a hot stone bowl* 43/50.

### **Morimoto 'pork chop and applesauce'**

*kimchee, bacon, ginger apple purée* 45.

### **prime ribeye burger**

*caramelized onions, cheddar, dijon aioli* 28.

## STEAKS

### **8oz wagyu filet**

*Maui onion and garlic jus* 80.

### **14oz NY strip**

*Gold grade American wagyu BMS 9-12* 140.

### **Japanese A-5 wagyu**

*(3 oz minimum)* 42/oz.

## SIDES

### **blistered shishito peppers**

*bonito ponzu sauce* 12.

### **local vegetables**

12.

### **hamakua mushrooms**

*brown butter and sherry white soy* 14.

*sushi rice / steamed rice* 6/5.

**20% gratuity automatically added to parties of 6 or larger**

*haku Japanese vodka, morimoto Junmai sake 19.*

**katana's revival**

*monkey 47 gin, cointreau, yuzu, absinthe, sudachi 19.*

**coconut makani**

*rumhaven coconut, pineapple juice, sailor jerry spiced rum 19.*

**molokini mule**

*ketel one vodka, yuzu, shochu, ginger beer 19.*

**casual encounter**

*ketel one cucumber vodka, domaine di canton, lemon 19.*

**infinite toki**

*toki Japanese whiskey, grand marnier, yuzuri liquor 19.*

**pele's kiss**

*casamigos blanco tequila, yuzu, hawaiian chili, hibiscus 19.*

**illegal & hadaka**

*illegal mezcal, yuzu, chartreuse, aperol 22.*

**smoked old fashioned**

*knob creek, bourbon, orange, carpano antica, bitters 22.*

**Morimoto premium sake**

*balanced selection of four of Morimoto's sakes with his junmai, junmai ginjo, junmai daiginjo and sparkling junmai nigori*

*. a study in the evolution of sake following the expanded milling of rice.  
flight of sakes 45.*

**premium sake**

Morimoto junmai

*subtle aromas of honeyed walnuts with a soft sweet finish  
carafe 26. 720ml 60. 1.8 liter 120.*

Morimoto ginjo

*caramelized pear aromas with a ripe stone fruit finish  
carafe 33. 720ml 90. 1.8 liter 175.*

Morimoto daiginjo

*melon and honeysuckle fragrance with a rich texture  
carafe 44. 720ml 135. 1.8 liter 240.*

**aged sake**

Morimoto '5 year'

*subdued chestnut and highland malt aromas with a nutty cream finish  
2 oz. glass 25. bottle (300 ml) 130.*

Morimoto '10 year'

*fragrant chestnut and highland malt aromas with a walnut cream finish  
2 oz. glass 60. bottle (300 ml) 220.*

**nigori sake**

Morimoto sparkling junmai nigori

*melon and honey aromas with a clean aftertaste  
2 oz. glass 8. bottle (300 ml) 35.*