

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 11.

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*

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

soft shell crab roll - asparagus, tobiko, avocado, scallion, spicy sauce	17.
shrimp tempura roll - tempura shrimp, asparagus, spicy sauce	14.
california roll - crab, cucumber, avocado	13.
eel avocado roll - barbeque eel, avocado	14.
spicy tuna roll - tuna, scallion, spicy sauce	15.
spicy salmon roll - salmon, scallion, spicy sauce	15.
spicy yellowtail roll - yellowtail, scallion, spicy sauce	15.
negitoromaki - chopped toro, scallion	16.
tekkamaki - tuna	10.
salmon roll - salmon	9.
negihamachimaki - yellowtail, scallion	10.
kappamaki - cucumber, sesame seed	8.
avocado roll - 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 kakuni on rice cooked at your table in a hot stone bowl 45.

A-5 Bop 115.

Morimoto 'pork chop and applesauce'

kimchee, bacon, ginger apple purée 50.

prime ribeye burger

caramelized onions, cheddar, dijon aioli 28.

STEAKS*

8oz wagyu filet

Center cut BMS 5+ 80.

26oz tomahawk ribeye

Maui onion and garlic jus 160.

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.

DESSERT

Coconut mousse cake, chocolate sponge, candied macadamia nuts, milk chocolate ganache

Daily selection of sorbet

20% gratuity automatically added to parties of 6 or larger

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

*all menu items are subject to change according to seasonality and availability

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.*