

cold appetizers

tuna poke tacos avocado, spicy aioli, maui onion	18
hamachi tacos avocado, yuzu kosho, lime	18
wagyu beef carpaccio yuzu soy, ginger, sweet garlic	28
daily oyster selection housemade cocktail, lilikoi mignonette, and ponzu sauce	42
fish carpaccio hot oil, mitsuba	24
tuna pizza bigeye tuna, cherry tomatoes, red onion, anchovy aioli	29
toro tartare wasabi, nori paste, sour cream, maui onion	32

soup

tofu miso white miso broth, silken tofu	14
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entrées

seared local fish thai coconut curry, clams, pohole fern	55
angry chicken marinated organic half chicken, roasted peppers	45
braised black cod ginger-soy reduction	45
morimoto 'pork chop and applesauce' kimchee, bacon, ginger apple purée	45
ishi yaki buri bop yellowtail or wagyu beef on rice cooked at your table in a hot stone bowl	42 / 50

hot appetizers

edamame maldon sea salt	11
sticky ribs hoisin sweet chile glaze, local fruit	23
rock shrimp tempura spicy gochujang sauce, wasabi aioli	22
pork gyoza pan-fried pork and chive dumpling, ginger scallion sauce	19
kakuni bao braised pork belly, lettuce, dijon mayo	(per piece) 9
soft shell crab bao lettuce, pickled cucumber, spicy mayo	(per piece) 17
grilled kama daikon, lemon	24

salads

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

8 oz wagyu filet steak sauce	80
14 oz ny strip gold grade american wagyu bms 9-12 (highest grade available)	140
japanese a-5 wagyu 3oz minimum	(per ounce) 38

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



sushi | sashimi

oh-toro fatty tuna	16
chu-toro medium fatty tuna	12
maguro tuna	8
sake salmon	6
unagi freshwater eel	7
ebi shrimp	7
hamachi yellowtail	7
kampachi amberjack	7
tai japanese red snapper	7
saba japanese mackerel	6
tamago omelette	5
tako octopus	6
ikura salmon roe	8
tobiko flying fish roe	6
uni sea urchin	16
hotate scallop	9

chef's combination

sushi (10 nigiri and 1 maki roll)	50
(20 nigiri and 2 maki rolls) *chef's choice	100
sashimi (14 pieces)	58
(27 pieces) *chef's choice	116

sides

blistered shishito peppers ponzu sauce	12
local market vegetables maldon sea salt	12
hamakua mushrooms brown butter and white soy	14
sushi rice	6
steamed rice	5

cocktails

morimo-tini	19
haku japanese vodka, morimoto junmai sake	
katana's revival	19
monkey 47 gin, cointreau, yuzu, absinthe, sudachi	
coconut makani	19
rumhaven coconut, pineapple juice, sailor jerry spiced rum, lime juice	
molokini mule	19
ketel one vodka, yuzu, shochu, ginger beer	
casual encounter	19
ketel one botanical cucumber & mint vodka, domaine de canton ginger liqueur, lemon	
infinite toki	19
toki japanese whisky, grand marnier, yuzuri	
pele's kiss	19
casamigos blanco tequila, cointreau, yuzu, hawaiian chile extract, hibiscus	
smoked old fashioned	22
knob creek bourbon, fresh orange, carpano, bitters	
illegal & hadaka	22
ilegal mezcal joven, aperol, yellow chartreuse and fresh lime juice	

maki

soft shell crab roll	17
deep-fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce	
shrimp tempura roll	13
tempura shrimp, asparagus, spicy sauce	
california roll snow crab, cucumber, avocado	13
eel avocado roll barbecue eel, avocado	13
spicy tuna roll chopped tuna, scallion, spicy sauce	15
spicy salmon roll chopped salmon, scallion, spicy sauce	13
spicy yellowtail roll chopped yellowtail, scallion, spicy sauce	15
negitoromaki chopped toro, scallion	16
tekkamaki tuna	10
salmon roll salmon	8
negihamachimaki yellowtail, scallion	10
kappamaki cucumber, sesame seed	8
avocado roll avocado	8

wine by the glass

sparkling	5 oz
ruinart blanc de blancs reims, france nv	28
charles heidsieck brut reserve france	24
nino franco rustico prosecco valdobbiadene, italy	18
ruinart brut rosé reims, france nv	28
louis roederer 'cristal' champagne, 2009	110
white	6 oz
walt chardonnay sonoma coast, california	25
crossbarn chardonnay napa valley, california	20
lange pinot gris willamette valley, oregon	16
long shadows 'poet's leap' riesling columbia valley, washington	17
henri bourgeois 'les baronnes' sancerre loire valley, france	21
dashwood sauvignon blanc marlborough, new zealand	17
stag's leap sauvignon blanc napa valley, california	20
by.ott rose rosé côtes de provence, france	18
red	6 oz
adaptation cabernet sauvignon 'plumpjack family' napa valley, california	33
grgich hills 'morimoto dream' cabernet sauvignon napa valley, california	24
copain 'les voisins' pinot noir anderson valley, california	24
penner ash pinot noir willamette valley, oregon	20
peju merlot napa valley, california	21

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CLEVELAND MENU USE ONLY

JOB#: 301185	DATE: 05/12/22	QTY: 200	DESIGNER: JR / BM
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CUSTOMER: Southern Glazer's Wine & Spirits of Hawaii

PROJECT: Morimoto Maui Lunch & Dinner

ATTENTION: Dio Geonzon



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