



APPETIZERS

Morimoto Fresh Tuna Pizza*

anchovy aioli, kalamata olive, red onion, jalapeno

Tori Ramen Noodle Soup

soy egg, bamboo shoot, hot broth poured at the table

Tempura Calamari Salad

quinoa two ways, white miso dressing, mixed greens
can be served without calamari on request

Pork Gyoza Dumpling ND

scallion ginger sauce

Sushi Plate*

nigiri salmon, hamachi, hotate, maki roll ebi tempura,
dungeness California, salmon shikai maki
vegetarian can be served on request

SIDE DISHES

House Fried Rice ND

egg, shrimp, chicken, scallion, vegetables

Steamed White Rice or Brown Rice ND V

Wasabi Mashed Potato

Wok Seared Bok Choy ND V

Steamed Vegetables with Tofu V

ponzu and gochujang-aioli

 Vegetarian

 Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



MAIN COURSE

Crispy Fried Whole Market Fresh Fish NP
sweet tamarind chili sauce, pickled vegetables

Chicken Teriyaki and Chicken Oyster Satay NP
sautéed vegetables, teriyaki sauce

Ishiyaki Buri Bop*
fresh Pacific yellowtail, white rice
cooked tableside in a hot stone bowl

Angry Lobster Pad Thai
Maine lobster, rice noodles, Thai red curry sauce

Japanese Curry NP
fried tofu, seasonal vegetables

Grilled Beef Tenderloin Steak*
sweet potato tempura, Japanese-style gravy sauce with
mushroom

Shrimp Three Ways
panko, tempura, grilled with yakisoba, tartar,
gochujang, tonkatsu sauce

DESSERT

Dark Chocolate Sphere
marshmallow cream, chocolate sorbet, hot salted
caramel sauce

Baked Tofu Cheesecake
brûlée style, mango passion salsa, blueberry lemon sorbet

White Chocolate Lime Ganache
coconut foam, mango-yuzu sorbet, rice pudding

Sorbet Trio NP
lychee, mango-yuzu sorbet, blueberry