



morimoto



## cold appetizer 前菜

- spicy tuna tacos\* 13 🌶️  
スパイシーツナタコス  
rayu, spicy mayo, red onion, olive, tomato, guacamole, jalapeno, micro cilantro
- hamachi tacos\* 13 🌶️  
ハマチタコス  
yuzu kosho sauce, red onion, olive, tomato, guacamole, jalapeno, micro cilantro
- salmon tartare\* 14  
サーモントルタル  
wasabi tobiko, crispy onion, chive, dashi soy
- hamachi tartare\* 15  
ハマチタルタル  
wasabi tobiko, crispy onion, chive, dashi soy
- tuna pizza\* 18 🌶️  
ツナピザ  
olive, anchovy aioli, jalapeno, tabasco
- fish carpaccio\* 18  
フィッシュカルパッチョ  
yuzu soy, ginger, chive, yuzu vinaigrette, lettuce mix
- jellyfish\* 13 🌶️  
クラゲの柚子醤油掛け  
yuzu soy, ginger, garlic chive, tomato
- beef carpaccio\* 18  
ビーフカルパッチョ  
yuzu soy, ginger, garlic chive, micro cilantro

## hot appetizer 前菜

- edamame 8  
枝豆  
hawaiian sea salt
- sticky ribs 16  
豚スペアリブの甘辛ソース掛け  
pork spare ribs, hoisin sweet chili, chopped cilantro
- popcorn shrimp tempura 16 🌶️  
ポップコーンシュリンプの天ぷら  
gochujang mayo, endive
- crispy pork belly 13 🌶️  
豚バラ肉のクリスピー・スパイス揚げ  
jalapeno, thai chili, cabbage
- wagyu meatballs 16 🌶️  
和牛ミートボールチリソース掛け  
scallion, egg, onion, tobanjan, white cream
- pork gyoza 14 / 4pc  
豚肉の焼きギョウザ  
pork & chive gyoza, ginger scallion souce, sake finish
- chashu bun 9 / 2pc  
チャーシューまん  
steamed bun, roast pork filling
- assorted dim sum sampler 15  
点心4種の盛り合わせ  
pork dumpling, pork & shrimp shumai, shrimp shumai, shrimp har-gao

## soup+salad サラダ

- hot & sour soup 5  
スーラータン  
bamboo shoot, kikurage, mushroom, tofu, tomato
- miso soup 5  
味噌汁  
tofu, wakame, scallion
- calamari salad 17  
カラマリ天ぷらサラダ  
soy ginger dressing
- roasted duck caesar 18  
北京ダックシーザーサラダ  
romaine lettuce, cucumber, red onion, crispy wonton, watermelon radish, parmesan, caesar dressing
- house greens 12  
ハウスグリーンサラダ  
orange segments, tomato, radish, yuzu vinaigrette, lettuce mix
- mizuhiki sashimi salad\* 18  
刺身サラダ  
lettuce, cucumber, daikon, carrot, ginger dressing

## sushi roll 巻き寿司

- surf and turf\* 28 48 / A5 🌶️  
サーフ アンド ターフ ロール  
US wagyu beef, shrimp tempura, asparagus, goma sauce, gochujang mayo, eel sauce
- lobster tempura\* 33 🌶️  
ロブスターの天ぷら巻き  
tempura lobster, lettuce, cucumber, asparagus, tobiko, eel sauce, chive oil, mango sweet chili sauce
- dragon 18  
ドラゴンロール  
tempura shrimp, bbq eel, avocado, eel sauce
- rainbow\* 18  
レインボーロール  
tuna, yellowtail, salmon, crab stick, avocado, cucumber
- spicy tuna\* 12 🌶️  
スパイシー鉄火巻き  
spicy sauce, scallion
- spicy yellowtail\* 12 🌶️  
スパイシーハマチ巻き  
spicy sauce, scallion
- spicy salmon\* 12 🌶️  
スパイシーサーモン巻き  
spicy sauce, scallion
- california 10  
カリフォルニアロール  
crab stick, avocado, cucumber
- shrimp tempura 12  
海老の天ぷら巻き  
spicy sauce, asparagus
- spider 16  
ソフトシェルクラブの天ぷら巻き  
tempura soft shell crab, cucumber, avocado, asparagus, tobiko, spicy sauce
- handroll/temaki 手巻き寿司 m.p.  
tempura crunch 天かす add 1  
scallions 葱 add 1  
tobiko トビコ add 2  
wasabi tobiko ワサビトビコ add 2



## seafood 魚介類

garlic shrimp ㊦ 26  
ソフトシェル・ガーリックシュリンプ  
kaud'i shrimp, garlic butter confit

angry lobster M.P. 🌶️  
ロブスターの炒め物タイ風カレーソース掛け  
maine lobster, rice noodle, thai red curry sauce

crispy whole fish 35 🌶️  
魚の丸揚げチリソース掛け  
scallion, egg, tobanjan, papaya slaw, cilantro

bbq black cod 31  
魚のチャーシュー味噌焼き  
honey vinegar, crushed macadamia nut,  
chinese greens

ishiyaki buri bop\* ㊦ 32  
ハマチの石焼ビビンバスタイル  
hamachi seared tableside, pickled daikon and carrot,  
royal fern, egg yolk, sweet ginger soy, yuzu kosho

## rice+wok 麵飯類と炒め物

ga prao rice 18 🌶️  
ガパオライス  
egg fried rice, sunny side up egg, chicken, spicy thai basil sauce

singapore curry noodle 22  
シンガポール風焼きビーフン  
rice noodles, pork, shrimp, curry sauce, bean sprout, egg

yakisoba with pork 17 14 / veggie  
豚肉入り焼きそば/ベジタブル焼きそば  
cabbage, carrot, bean sprout, bamboo shoot, kikurage,  
sliced pork belly, aonori, beni shoga

shrimp pad thai 22  
海老入りタイ風焼きそば  
rice noodle, shrimp, egg, bean sprout, scallion, fried tofu,  
pickled turnip, tamarind sauce, macadamia nut, lime

wok sautéed chinese vegetables with tofu ㊦ 15  
中国野菜と豆腐の炒め物  
asparagus, chinese broccoli, carrot, bok choy, tofu,  
mushroom, garlic, scallion oil

house fried rice ㊦ 16  
五目フライドライス  
shrimp, chicken, edamame, egg, carrot, mushroom

steamed white rice ㊦ 3  
白飯

sushi rice 3  
寿司飯

### featured beverages:

cocktail カクテル

north shore mule 15  
ocean vodka, yuzu, lilikoi, house made ginger beer

beer ビール

coedo "shiro" hefeweizen 12

glass of wine ワイン

penner-ash, pinot noir 18

sake 日本酒

morimoto easy cup, junmai 12

rose wine ロゼ ワイン

ruinart, rose, champagne 150

## chef morimoto special roast duck

シェフ森本特製 ローストダック

carved house-roasted whole duck,  
served with steamed flour pancake,  
apricot sweet chili and hoisin miso

60

## meat+poultry お肉類

mapo tofu 18 🌶️  
麻婆豆腐  
tobanjan, tofu, miso pork, scallion

orange chicken 23  
オレンジチキン  
chicken breast, orange sauce, sauteed green vegetables

veal shank 25  
仔牛のすね肉の味噌煮込み  
aka miso braised shank, daikon, carrot ginger soy

kung pao chicken 22 🌶️  
鶏肉とマカダミアナッツの辛味ソース炒め  
chicken, carrot, mushroom, bell pepper, bamboo shoot, onion,  
macadamia nut

hainanese chicken rice 24  
海南風チキンライス  
poached chicken breast, tumeric rice, ginger scallion sauce,  
chili sauce

ishiyaki A5\* ㊦ 28 / oz (3 oz minimum)  
A-5和牛の石焼スタイル  
hawaiian sea salt, ponzu, spicy chimichurri, sweet ginger soy,  
hot stone

A5 wagyu strip\* ㊦ 28 / oz (3 oz minimum)  
A-5和牛ストリップステーキ  
japanese wagyu beef, shallot szechuan sauce

grilled kalbi 38 🌶️  
カルビのグリルキムチ添え  
boneless prime short rib, sauteed kimchee, gochujang sauce

ribeye-steak ㊦ 68  
US和牛リブロースステーキ  
US wagyu beef, shallot szechuan sauce,  
scallion mushroom saute 16 oz

black pepper ny strip steak 48 🌶️  
NYステーキ黒コショウソース掛け  
green bell pepper, onion, mushroom, jalapeno, tobanjan,  
black pepper sauce, 12 oz

🌶️ = spicy

㊦ = this item can be prepared without gluten upon request.  
please speak with a manager

\* = this item is cooked to guest preference and/or may contain raw or undercooked ingredients. consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

consumer information: there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of your risk, consult a physician.

executive chef  
tommy sao

general manager  
chase heu

森本

morimoto  
Asia

モリモトアジア  
森本亞洲

모리모토 아시아  
ໂມຣີໂມໂຕະ ເອເຊີຍ  
morimoto Châu Á  
morimoto asya

森本