

appetizer 前菜

edamame 8

枝豆
maldon sea salt

spicy tuna crispy rice* 18

クリスピーライススパイシーツナトッピング
crispy sushi rice, spicy aioli, chimichurri, jalapeno, micro cilantro

hamachi tacos* 16

ハマチタコス
crispy wonton shell, yuzu kosho, red onion, olive, tomato, guacamole, jalapeno, micro cilantro

tuna pizza* 16

ツナピザ
fresh tuna, crispy tortilla, olive, red onion, anchovy aioli, tomato, jalapeno, tabasco, micro cilantro

fish carpaccio* 18

魚のカルパッチョ
hot oil seared, yuzu soy, ginger, chive, micro cilantro

sticky ribs 16

豚スペアリブの甘辛ソース掛け
pork spare rib, hoisin sweet chili, cilantro, chive

pork gyoza 16 / 4pc

豚肉の焼きギョウザ
pork & chive gyoza, ginger scallion sauce

spicy chicken wonton 16

スパイシー鶏肉ワンタン
garlic chili oil, sesame sauce

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

featured beverages

cocktail カクテル

smoked old fashioned 19

elijah craig small batch bourbon, carpano antica vermouth, luxardo liqueur, angostura
served tableside

sake 酒

morimoto 'easy cup' junmai (200ml) 14

wine ワイン

morimoto 'dream' chardonnay 20 / 110

morimoto 'dream' cabernet 23 / 114

soup+salad サラダ

hot & sour soup 8

酸辣湯
bamboo shoot, mushroom, tofu, tomato, egg, scallion

miso soup 6

味噌汁
tofu, wakame, scallion

roasted duck caesar 22

ダックシーザーサラダ
mix green, orange segment, watermelon radish, heirloom tomato, caesar dressing, parmesan

house greens 15

ハウスグリーンサラダ
mix green, orange segment, watermelon radish, heirloom tomato, yuzu vinaigrette

rice+noodle+vegetable 麵飯類、お野菜

mapo tofu 23

麻婆豆腐
rice cooked to order, tobanjan, tofu, miso pork, garlic, scallion, chili oil

shrimp pad thai 26

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

lo mein yakisoba with pork 20
with veggie 16

豚肉入り焼きそば/ベジタブル焼きそば
cabbage, carrot, bean sprout, bamboo shoot, pork belly, beni shoga, scallion, okonomiyaki sauce

house fried rice 23

五目チャーハン
shrimp, chicken, edamame, egg, carrot, mushroom, scallion

wok sautéed chinese vegetables with tofu 16

中国野菜と豆腐の炒め物
asparagus, chinese broccoli, carrot, bok choy, fried tofu, mushroom, garlic

garlic green beans 12

さやいんげんのニンニク炒め
fried garlic, szechuan sauce

kung pao cauliflower 20

カリフラワーとマカダミアナッツの辛味ソース炒め
cauliflower, carrot, mushroom, bell pepper, bamboo shoot, onion, garlic, macadamia nut



A5 wagyu selection 和牛セレクション



A5 carpaccio* 30

A - 5和牛カルパッチョ
hot sesame oil, yuzu soy,
ginger, chive, micro cilantro



A5 surf & turf sushi roll* 46

A - 5 和牛サーフ&ターフロール
wagyu beef, shrimp tempura,
asparagus, goma sauce, spicy
aioli, sesame seed



A5 ishiyaki* 34 (3oz minimum) per oz

A - 5 石焼和牛スライス
ponzu, spicy chimichurri, sweet
ginger soy, hot stone

meat+poultry お肉類

kakuni bop 32

豚角煮の石焼ビビンバ
braised pork belly seared tableside, pickled daikon,
spinach, carrot, royal fern, egg yolk, sweet ginger soy,
yuzu kosho

orange chicken 26

オレンジチキン
chicken breast, orange sauce, sesame seed, sautéed
green vegetable

black pepper beef 36 🌶️

牛肉の黒胡椒炒め
filet of beef, bell pepper, onion, mushroom, jalapeno,
black pepper sauce

16 oz. ribeye steak* 85

和牛リブローズステーキ
US wagyu beef, shallot szechuan sauce, sautéed
mushroom and scallion



SUGGESTED WINE PAIRING:
GRGICH HILLS 'MORIMOTO' CABERNET
SAUVIGNON

grilled kalbi* 40 🌶️

カルビのグリルキムチ添え
prime short rib, sesame seed, kimchee, asian pear,
gochujang sauce

roast duck 38 half / 72 full

シェフ森本特製 ローストダック
hand carved house roasted half duck, steamed flour
tortilla, apricot sweet chili and hoisin miso

kung pao chicken 26 🌶️

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, garlic, macadamia nut

seafood 魚介類

ishiyaki buri bop* 40

ハマチの石焼ビビンバ
hamachi seared tableside, pickled daikon, spinach,
carrot, royal fern, egg yolk, sweet ginger soy, yuzu
kosho

garlic shrimp 32

ガーリックシュリンプ
kaua'i shrimp, butter garlic confit, chive

angry lobster 55 🌶️

ロブスターの炒め物ココナッツカレーソース掛け
lobster tails, bell pepper, thai red curry sauce,
rice noodle, cilantro

crispy whole fish 48 🌶️

魚の姿揚げ
tobanjan chili sauce, scallion, papaya carrot slaw,
cilantro

bbq black cod 40

魚のチャーシュー味噌焼き
honey vinegar, crushed macadamia nuts, chinese
greens



= spicy



= this item can be prepared without gluten upon request



= 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.

For parties of 6 or more, an 18% service charge will be
automatically added to checks. Mahalo!

executive chef
satoshi kawaguchi

general manager
kai suzuki