



# MORIMOTO

## SUSHI BAR



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### premium sake

<b>morimoto 'junmai'</b> subtle aromas of honeyed walnuts with a soft sweet finish / 10 oz carafe	24
<b>masu</b> 1.8 liter	14 140
<b>morimoto 'ginjo'</b> caramelized pear aromas with a ripe stone fruit finish / 10 oz carafe	34
<b>masu</b> 1.8 liter	17 219
<b>morimoto 'daiginjo'</b> melon and honeysuckle fragrance with a rich texture / 10 oz carafe	44
<b>masu</b> 1.8 liter	23 253
<b>plum-infused junmai</b> infused with organic plums, it releases beautiful aromas of fruit. pleasant acidity and sweetness / 2 oz glass	15
<b>750 ml</b>	80
<b>nigori junmai</b> this unfiltered sake is flavorful, full, and creamy. fairly dry, with abundant flavors of fresh fruit / 376 ml	46
<b>morimoto sparkling nigori</b> unfiltered dry sparkling sake	42

### specialty cocktails

<b>tea thyme</b> house infused bombay pomegranate gin, fresh lemon juice, thyme	17
<b>morimoto old fashioned</b> kikori japanese whiskey, frangelico, pumpkin, walnut bitters	19
<b>waldorf signature margarita</b> casa dragones blanco tequila, combier liqueur, agave, himalayan salt rim	25
<b>ce triolo</b> effen cucumber vodka, ginger, fresh lime juice	16
<b>tropical sangria</b> sauvignon blanc, don q coconut, peach schnapps, fresh pineapple juice	19

### selected non-alcoholic beverages

<b>bottled</b>	
oi ocha iced green tea	6
oo-long iced tea	6
"flashback" coca-cola bottles 8 oz	5
coke, diet coke	
ramune japanese soft drink original or strawberry	5
<b>loose leaf hot tea</b>	
genmaicha green tea	6
houjicha green tea	6
morimoto special tea	7

### aged sake

<b>morimoto '5 years'</b> toasty honey-graham aromas with a sweet chilli pepper finish	17
<b>2 oz glass</b> <b>bottle (300 ml)</b>	79
<b>morimoto '10 years'</b> fragrant chestnut and highland malt aromas with a walnut cream finish	25
<b>2 oz glass</b> <b>bottle (500 ml)</b>	185
<b>morimoto '30 years'</b> spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish	65
<b>2 oz glass</b> <b>bottle (500 ml)</b>	500

### shochu

likened to vodka, shochu is a more delicate spirit, lower in alcohol and made from a variety of grains and local crops. shochu is traditionally consumed in the south of japan, where a warm climate makes shochu production easier than that of sake. in the past few years shochu has experienced a huge boom across japan, thanks to its light nature and varied styles. shochu is best served on the rocks.

<b>morimoto premium shochu</b> kome (rice) shochu/made from select yamada-nishiki rice, fragrant with clean finish	
<b>2 oz glass</b> <b>750 ml bottle</b>	15 150

### wine

	glass	bottle
<b>sparkling</b>		
bouvet rosé, loire valley, france	15	67
chandon brut classic	15	67
veuve clicquot	34	160

### white

chardonnay, cambria katherine's vineyard, santa lucia highlands	13	58
chardonnay, stag's leap, napa valley	22	89
sauvignon blanc, kim crawford, new zealand	13	59
pinot grigio, terlato, trulli colli orientali	17	68
riesling, lucien albrecht, alsace	14	63
rosé, rock angel, cotes du provence	18	75

### red

cabernet sauvignon, oberon, napa valley	19	65
cabernet sauvignon, louis martini, alexander valley	24	108
merlot, legends saint-emilion, barons de rothschild	19	66
blend, orin swift abstract, california	28	126
pinot noir, meiom, central coast	15	67
pinot noir, hahn "slh", santa lucia highlands	17	64
malbec, trapiche, mendoza	15	64

## appetizers

edamame/fresh soy beans with sea salt	10	toro tartare/tartare of tuna belly with caviar, fresh wasabi	30
rock shrimp kochujan/with spicy "kochujan" aioli	22	hamachi tartare/tartare of yellowtail with caviar, fresh wasabi	28
rock shrimp wasabi/with sweet "wasabi" aioli	22	morimoto sashimi/five assorted specialty-crafted sashimi	30
teriyaki chicken/morimoto teriyaki sauce, steamed rice (our appetizer and entrée pricing)	17/25	hamachi jalapeño/thinly sliced, ponzu	26
kobe style katsu/crisp minced beef, caramelized onions, tomato, cabbage, katsu sauce, toasted white bread	25	wahoo tataki/seared wahoo, marinated vegetables, scallion, ponzu sauce, sesame seeds	21
vegetable tempura/lite soy dipping sauce	16	morimoto ceviche/chef's selection of fresh seafood, tobiko, cucumber, tomato, ceviche sauce	24
carpaccio/thinly sliced with hot oil, ginger, chives, touch of garlic chef's choice of fish 21   octopus 23   kobe beef	28	tuna pizza/crispy tortilla, tuna sashimi, jalapeño, tomato, red onion, anchovy sauce, olives	25

## salads

mixed green salad/yuzu vinaigrette	8
sashimi salad/mixed greens, tuna tataki, soy dressing	19
calamari tempura salad/mixed greens, white miso vinaigrette	16

## maki/rolls

rainbow maki/spicy tuna, tobiko, asparagus, cucumber, scallion, topped with tuna, salmon, yellowtail, avocado	28
lobster maki/steamed maine lobster, spicy mayo, asparagus, avocado, scallion, cucumber, tobiko, sesame seeds	32
ichiroll/yellowtail, avocado, spicy mayo, topped with tempura eel, eel sauce	28
chef's special creation/daily roll	MP

soft shell crab maki/deep-fried soft shell crab, asparagus, tobiko, avocado, spicy mayo	16
shrimp tempura maki/tempura shrimp, asparagus, spicy mayo	14
california maki/fresh crab, cucumber, avocado	12
eel avocado maki/barbeque eel, avocado	13
spicy tuna maki/fresh tuna, scallion, spicy mayo	14

## soup

tofu miso soup/white miso broth, silken tofu	10
clam miso soup/white miso broth, little neck clams	12

spicy salmon maki/fresh salmon, scallion, spicy mayo	13
spicy yellowtail maki/fresh yellowtail, scallion, spicy mayo	13
negitoro maki/chopped toro, scallion	16
salmon avocado maki/fresh salmon, avocado	13
tekka maki/tuna	13
negihama maki/chopped yellowtail, scallion	13
futomaki/tamago, inari, kanpyo, cucumber, avocado, asparagus	10
kappa maki/cucumber	7
ume shiso maki/shiso leaf, plum paste, cucumber	7
avocado maki/avocado	7
spicy vegetable tempura maki/tempura squash, tempura asparagus, spicy mayo	8
seasonal vegetable maki/chef's selection of fresh market vegetables	8

## chef's combination

sushi, maki combo (7 nigiri, 1 roll)	50	sushi, maki, sashimi combo (8 nigiri, 1 roll, 6 sashimi)	78
sushi, maki combo deluxe (12 nigiri, 2 rolls)	78	chirashi (chef's choice of sashimi that are artfully arranged on top of sushi rice)	42
sashimi combo (16 sashimi)	78		

## nigiri sushi - sashimi

maguro/tuna	7	blue skin	
oh-toro/premium fatty tuna	MP	saba/boston mackerel	5
chu-toro/medium fatty tuna	MP	kohada/shad	5
sake/salmon	7		
anago/sea eel	7	shellfish	
unagi/fresh water eel	7	hotate/scallop	7
king salmon	9	kani/crab	6
		ebi/shrimp	6
		conch	5
white fish		tako/octopus	7
wahoo/with vegetables topping, ponzu sauce	6	ika/squid	6
shima aji/japanese stripe jack	6		
tai/japanese snapper	6	caviar	
hamachi/yellowtail	7	ikura/salmon roe	7
kinmedai/golden eye snapper	9	tobiko/flying fish roe	6
hirame/flounder	6	uni/sea urchin	12
		vegetable	
meat/egg		shiitake mushroom	5
beef	8	avocado	4
tamago/omelette	4	inari/sweet cooked tofu	4
kasutera/custard omelette (sashimi only)	4		

morimoto logo cap/black or white see server	30
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Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.