

SPECIAL EVENT MENUS

MORIMOTO

Contemporary Japanese



CONTEMPORARY JAPANESE CUISINE BRILLIANTLY CRAFTED BY THE WORLD-RENOWNED IRON CHEF, MASA HARU MORIMOTO, SETS THIS RESTAURANT APART FROM THE PACK. BLENDING TRADITIONAL INGREDIENTS WITH CONTEMPORARY COOKING TECHNIQUES, THIS MENU DOES NOT DISAPPOINT THE MOST DISCERNING PALATES.

FEATURES

- Lunch available Monday - Friday
- Dinner available seven days a week
- The Private "Omakase" Dining Room seats up to 17 guests.
- Morimoto is available to be reserved exclusively for up to 125 people.
- Extensive specialty cocktail, wine and sake lists.
- Morimoto Lounge can accommodate up to 25 guests privately Sunday - Thursday.

morimoto

723 CHESTNUT ST
PHILADELPHIA

morimotorestaurant.com

For more info
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OMAKASE menu

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FIRST COURSE

TORO TARTARE

osetra caviar & fresh wasabi, yamamomo

SECOND COURSE

KUMAMOTO OYSTERS

trio of sauces: japanese orange salsa, citrus cilantro ceviche & thai fish sauce with jalapeno

THIRD COURSE

SEARED WHITEFISH CARPACCIO

garlic, ginger, mitsuba & chives, yuzu - citrus soy

FOURTH COURSE

SASHIMI SALAD

mixed greens, house vinaigrette

INTERMEZZO

FIFTH COURSE

LOBSTER EPICE

chef morimoto's eight spice lobster, citrus crème fraiche & fresh chives

SIXTH COURSE

GRILLED KOBE BEEF SIRLOIN

endive kimchi, enoki mushrooms, pickled asian pear

SEVENTH COURSE

CHEF'S SELECTION OF SUSHI

DESSERT

CHEF'S SELECTION

\$120.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

LIMITED a la carte

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FIRST COURSE (SELECT THREE)

MIXED BABY GREENS yuzu vinaigrette

MISO SOUP with tofu

TORO TARTARE caviar and fresh wasabi (\$10 supplement)

YELLOWTAIL TARTARE caviar and fresh wasabi

ROCK SHRIMP TEMPURA spicy kochujan aioli

SPICY KING CRAB (\$10 supplement)

SEARED WHITEFISH CARPACCIO garlic, ginger, mitsuba & chives, yuzu - citrus soy

FIVE PIECE SUSHI COMBINATION chef's choice (\$5 supplement)

TUNA PIZZA tuna carpaccio, jalapeno, anchovy aioli, crisp tortilla

PORK KAKUNI braised pork belly and hot rice porridge

CHILLED SESAME CHICKEN cucumber, tomato, chili oil

SECOND COURSE (SELECT THREE)

BLACK COD MISO su miso sauce

DRY AGED NEW YORK STRIP STEAK tempura vegetables and two sauces (\$10 supplement)

LOBSTER EPICE roasted with eight spices, yuzu crème fraîche (\$10 supplement)

LEMON KONBU BRINED CHICKEN caramelized carrot curry puree, green garlic, pickled romanesco

MORIMOTO SURF AND TURF

kobe filet, hamachi ribbons, avocado salad, herbed potatoes (\$15 supplement)

MADRAS ROASTED DUCK BREAST duck confit fried rice, mandarin oolong reduction

ARCTIC CHAR watercress puree, soy-honey vinaigrette, sugar snap peas, ikura, radish, turnips, spicy furikake

CHILEAN SEA BASS

koji marinated and grilled, seasonal vegetables, shanton nage (\$5 supplement)

CHEF'S SUSHI COMBINATION (\$5 supplement)

DESSERT (SELECT TWO)

CHOCOLATE POT DE CRÈME chocolate custard, caramelized banana, lightly whipped cream

MATCHA TRES LECHES

green tea castella, burnt honey ice cream, sweet red bean paste

MARY JANE BROWNIES chocolate brownie, kinako-kuromitsu ice cream, candied hemp seeds

YUZU MERINGUE TART yuzu custard, fresh mango, raspberry

BLACK SESAME MOUSSECAKE goma mousse, flourless chocolate cake, dark chocolate glaze

IRISH COFFEE JELLY coffee jelly, coconut sorbet, cinnamon, suntory 12 year yamazaki

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

CHEF'S CHOICE SUSHI COMBINATION

SUSHI, SASHIMI, AND MAKI

priced per tray