

COLD APPETIZERS

- toro tartare – *wasabi, nori paste, sour cream* 29.
- hamachi tartare – *wasabi, nori paste, sour cream* 28.
- tuna pizza – *anchovy aioli, olives, jalapeño* 22.
- wagyu beef carpaccio – *yuzu soy, ginger, sweet garlic* 24.
- whitefish carpaccio / octopus carpaccio – *hot oil, mitsuba* 20. / 22.
- hamachi tacos – *avocado, nuoc cham, lime* 16.
- spicy tuna poke tacos- *avocado, spicy aioli, cilantro* 16

SALADS

- mixed green salad – *shaved bonito, kabosu vinaigrette* 15.
- tempura calamari salad – *quinoa two ways, white miso dressing* 19.

HOT APPETIZERS

- edamame – *maldon sea salt* 10.
- rock shrimp tempura – *spicy kochujan sauce, wasabi aioli* 20.
- pork gyoza – *garlic chives, tomato, bacon foam* 18.
- spicy king crab – *tobanjan aioli, cilantro* 32.
- kakuni – *ten hour pork belly, rice congee, soy-scallion jus* 18.
- sticky ribs – *spicy tamarind glaze* 22.

RAW BAR

- market oysters - 24. 1/2 dozen
- chef's raw bar combination - 70. / 110.

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SOUPS AND NOODLES

- chicken ramen – *steamed chicken, ramen noodles, aji, tama, scallions* 16.
tofu miso – *white miso broth, silken tofu* 14.
clam miso – *white miso broth, manila clams* 15.
duck ramen – *duck broth, ramen noodles, aji tama, fried shallots* 18.

SANDWICHES

all sandwiches served with fries

- shrimp po'boy – *seven spice remoulade, pickled vegetables* 20.
prime rib burger - *angry onions, smoked cheddar* 20.
lobster roll - *miso mayo, gruyere cheese, brioche bread* 22.
chicken banh mi – *asian slaw, lime vinaigrette* 19.

RICE BOWL

- ishi yaki buri bop – *yellowtail on rice cooked at your table in a hot stone bowl* 39.
ishi yaki chashu bop – *chashu pork on rice cooked at your table in a hot stone bowl* 37.
chirashi sushi – *morimoto style chirashi – 10-12 different fish and vegetables* 34.

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SUSHI / SASHIMI

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	mp
sake / salmon	5.
smoked salmon / smoked salmon	5.
anago / sea eel	8.
unagi / fresh water eel	7.
whitefish	
hamachi / yellowtail	5.
kampachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
blue skin	
kohada / shad	5.
saba / japanese mackerel	5.
aji / horse mackerel	7.
egg	
tamago / omelette	4.
kasutera / custard omelette	5.
meat	
japanese A5 wagyu beef	14.
shellfish	
ebi / shrimp	7.
hotate / scallop	7.
kani / king crab	10.
awabi / abalone	9.
tako / octopus	5.
mizudako / live octopus	6.
ika / squid	8.

morimoto maui serves only sustainable bluefin tuna

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SUSHI / SASHIMI

caviar	
ikura / salmon roe	5.
tobiko / flying fish roe	5.
uni / sea urchin	mp.
mentaiko / spicy cod roe	6.

vegetable	
kyu-ri / pickled cucumber	4.
kaiware / daikon sprout	4.
myoga / japanese pickled ginger	4.
nasu / pickled eggplant	4.

chef's combination – *sushi* – 45. / 90. / 135.
sashimi – 50. / 100. / 150.

MAKI

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	14.
lobster tempura roll - <i>asparagus, tobiko, seasonal fruit</i>	mp.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	13.
california roll - <i>snow crab, cucumber, avocado</i>	12.
eel avocado roll - <i>barbeque eel, avocado</i>	12.
salmon skin roll - <i>crispy salmon skin, kaiware</i>	11.
spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	12.
spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
negitoromaki - <i>chopped toro, scallion</i>	mp
tekkamaki - <i>tuna</i>	8.
salmon roll - <i>salmon</i>	8.
negihamachimaki - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	7.
shisomaki - <i>shiso leaf, plum paste</i>	7.
kanpyomaki - <i>sweet gourd</i>	7.
gobomaki - <i>pickled burdock</i>	6.
avocado roll - <i>avocado, cucumber</i>	6.

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