

## 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.

yellowtail 'pastrami'  
togarashi, gin crème fraîche, pickled tomato 24.

morimoto sashimi  
seared toro, smoked salmon, eel, tuna, hamachi, five sauces 28.

hamachi tacos  
avocado, nuoc cham 16.

whitefish carpaccio / octopus carpaccio  
hot oil, mitsuba 20. / 22.

## SALADS

mixed green salad  
shaved bonito, kabosu vinaigrette 15.

tempura calamari salad  
quinoa two ways, white miso dressing 19.

20% gratuity added to parties of six or more



## HOT APPETIZERS

oyster foie gras  
market oysters, uni, teriyaki sauce 19.

pork gyoza  
garlic chives, tomato, bacon cream 18.

yose dofu  
fresh soy milk, nigari powder ~ prepared tableside 17.

spicy king crab  
tobanjan aioli, micro-cilantro 28.

kakuni  
ten hour pork belly, rice congee, soy-scallion jus 18.

awabi takoyaki  
herb butter, tomato, soy 17.

morimoto bone marrow  
teriyaki sauce, seven spices 16.

rock shrimp tempura  
spicy kochujan sauce, wasabi aioli 20.



## SOUPS AND NOODLES

watermelon gazpacho  
yuzu sorbet 13.

ramen soup  
morimoto chicken noodle soup 16.

tofu miso  
white miso broth, silken tofu 14.

clam miso  
white miso broth, manila clams 15.

duck meatball soup  
duck broth, mountain potato 17.

morimoto maui onion soup  
parmesan crisp, chive 16.

sea urchin carbonara  
smoked bacon, udon noodle, crispy shallot 20.

chilled noodle  
choice of udon or green tea noodle 15.

## RAW BAR

1 lb. maine lobster	52. each
market oysters	24. 1/2 dozen
chef's raw bar combination	70. / 110. / 150.



## ENTRÉES

snapper  
thai curry, mussels, pohole ferns 42.

whole roasted lobster 'épice'  
garam masala, lemon crème fraîche 57.

duck duck goose  
duck confit fried rice, frozen foie gras 40.

braised black cod  
ginger-soy reduction 36.

angry chicken  
marinated organic half chicken, roasted peppers 38.

seafood toban yaki  
lobster, king crab, mussel, clam  
diver scallop, red miso sake broth 48.

ishi yaki buri bop  
yellowtail on rice cooked at your table in a hot stone bowl 39.

morimoto 'pork chop and applesauce'  
kimchee, bacon, ginger apple purée 42.

crispy whole fish  
spicy tofu sauce, papaya salad mp.

surf and turf  
tajima tenderloin, hamachi  
maui onion, nuoc cham 62.



## STEAKS

16 ounce tajima wagyu ribeye 95.

8 ounce tajima wagyu filet 80.

A-5 wagyu 35. / oz- (3 oz. minimum)

all steaks are served with our signature sweet onion and garlic jus

## SIDES

hummus 12.

blistered shishito peppers 12.

xo green beans 10.

island potatoes 9.

local market vegetables 10.

edamame 10.

duck confit fried rice 14.

kula corn 12.

chinese broccoli 11.

rice 6. sushi rice 7.

## MORIMOTO OMAKASE

“chef’s choice” - a multi-course tasting menu designed to allow you to experience the essence of morimoto’s cuisine. we recommend ordering omakase for your entire table.

140. & up  
per person



## SUSHI / SASHIMI

oh-toro / fatty tuna	mp
chu-toro / medium fatty tuna	mp
maguro / tuna	mp
sake / salmon	5.
smoked salmon / house smoked king salmon	5.
anago / sea eel	6.
unagi / fresh water eel	7.
<b>whitefish</b>	
hamachi / yellowtail	5.
kanpachi / amberjack	7.
hirame / fluke	5.
tai / japanese red snapper	6.
kinmedai / golden big eye snapper	8.
<b>blue skin</b>	
kohada / shad	5.
saba / japanese mackerel	5.
aji / horse mackerel	5.
<b>egg</b>	
tamago / omelette	3.
kasutera / custard omelette	5.
<b>meat</b>	
wagyu beef	8.

morimoto maui serves only sustainable bluefin tuna



## SUSHI / SASHIMI

### shellfish

ebi, / shrimp	7.
hotate / scallop	7.
mirugai / jumbo clam	6.
kani / king crab	10.
awabi / abalone	9.
tako / octopus	5.
mizudako / live octopus	6.
ika / squid	5.

### caviar

ikura / salmon roe	5.
tobiko / flying fish roe	5.
uni / sea urchin	8.
japanese uni / sea urchin	10.
kanimiso / snow crab tomalley	5.
mentaiko / spicy cod roe	6.

### vegetable

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

### chirashi sushi

morimoto style chirashi  
10-12 different fish and vegetables 34.

### chef's combination

sushi  
45. / 90. / 135. / 180.  
sashimi  
50. / 100. / 150. / 200.



## MAKI

soft shell crab roll - deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce	13.
shrimp tempura roll - tempura shrimp, asparagus, spicy sauce	10.
california roll - alaskan king crab meat, cucumber, avocado	9.
eel avocado roll - barbeque eel, avocado	10.
salmon skin roll - crispy salmon skin, kaiware	7.
spicy tuna roll - chopped tuna, scallion, spicy sauce	11.
spicy salmon roll - chopped salmon, scallion, spicy sauce	9.
spicy yellowtail roll - chopped yellowtail, scallion, spicy sauce	11.
negitoromaki - chopped toro, scallion	mp
tekkamaki - tuna	6.
salmon roll - salmon	6.
negihamachimaki - yellowtail, scallion	7.
kappamaki - cucumber, sesame seed	5.
shisomaki - shiso leaf, plum paste	5.
kanpyomaki - sweet gourd	6.
gobomaki - pickled burdock	5.
avocado roll - avocado, cucumber	5.