

## specialty cocktails

morimotini beveledere vodka, junmai sake, cucumber slice	14
hydrengae — ajsai absolut mandrin, st. germain elderflpwer liqueur, lychee puree, cranberry juice	12
ginger blossom canton ginger liqueur, mango puree, candon	12
spiketail — kinofuji canton ginger liqueur, pomegranate juice, beveledere vodka	14

## premium sake

morimoto 'junmai' subtle aromas of honeyed walnuts with a soft sweet finish/10oz. carafe 1.8 liter	22 130
morimoto 'ginjo' caramelized pear aromas with a ripe stone fruit finish/10oz. carafe 1.8 liter	31 183
morimoto 'daiginjo' melon and honeysuckle fragrance with a rich texture/10oz. carafe 1.8 liter	42 253

## aged sake

morimoto '5 year' toasty honey-graham aromas with a sweet chilli pepper finish 2 oz. glass bottle (300ml)	15 65
morimoto '10 years' fragrant chestnut and highland malt aromas with a walnut cream finish 2 oz. glass bottle (500ml)	22 173
morimoto '30 years' spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish 2 oz. glass bottle (500ml)	65 500

## 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.

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

## wine by the glass

<b>sparkling</b>	
chandon, brut, napa	10/40
lucien albrecht, rose	12/52
piper-heidsieck, brut, reims n.v.	19/78
veuve clicquot, la grande dame	360
<b>white</b>	
chardonnay, orogeny	12/48
chardonnay, cakebread	25/100
riesling "eroica"	13/52
fume blanc, ferrari-carano	10/40
<b>red</b>	
cabernet sauvignon, summers	15/60
merlot, provenance	14/56
pinot noir, belle glosse "meomi"	16/65
merlot, kunde	12/48

## beer

morimoto soba 22 oz	19
morimoto hazelnut ale 22 oz	19
morimoto black obi soba 22 oz	19
morimoto imperial pilsner (ceramic bottle)	33
sapporo 12 oz	8
heineken 12 oz	8
kirin light 12 oz	8
bud light 12 oz	5



M O R I M O T O  
S U S H I B A R

morimoto cocktail

## appetizers

<b>cold</b>	
toro tartare/ <i>tartare of tuna belly with caviar, fresh wasabi</i>	30
hamachi tartare/ <i>tartare of yellow tail with caviar, fresh wasabi</i>	25
morimoto sashimi/ <i>five assorted sashimi with seven sauces</i>	28
tuna pizza/ <i>crispy tortilla, tuna sashimi, jalapeno, tomato, red onion, anchovy sauce</i>	19
carpaccio/ <i>thinly sliced with hot oil, ginger</i>	
chef's choice of fish	18
octopus	22
beef	30

<b>hot</b>	
edamame/ <i>fresh soy beans with sea salt</i>	8
rock shrimp tempura/ <i>with spicy "kochujan" aioli</i>	20

## soup

tofu miso soup/ <i>white miso broth, silken tofu</i>	7
clam miso soup/ <i>white miso broth, manila clams, chives, touch of garlic</i>	10

## salads

mixed green salad/ <i>yuzu vinaigrette</i>	8
sashimi salad/ <i>mixed greens, tuna tataki, soy dressing</i>	19
calamari tempura salad/ <i>mixed greens, white miso vinaigrette</i>	14

## maki

soft shell crab maki/ <i>deep-fried soft shell crab, asparagus, tobiko, avocado, spicy sauce</i>	14
shrimp tempura maki/ <i>tempura shrimp, asparagus, spicy sauce</i>	12
california maki/ <i>fresh crab, cucumber, avocado</i>	10
eel avocado maki/ <i>barbeque eel, avocado</i>	10
spicy tuna maki/ <i>chopped tuna, scallion, spicy sauce</i>	12
spicy salmon maki/ <i>chopped salmon, scallion, spicy sauce</i>	11
spicy yellowtail maki/ <i>chopped yellowtail, scallion, spicy sauce</i>	11
negitoro maki/ <i>chopped toro, scallion</i>	15
tekka maki/ <i>tuna</i>	10
negihama/ <i>chopped yellowtail, scallion</i>	10
kappa maki/ <i>cucumber, sesame seed</i>	6
ume shiso maki/ <i>shiso leaf, plum paste, cucumber</i>	6
avocado maki/ <i>avocado</i>	6
spicy vegetable tempura maki/ <i>tempura squash, tempura asparagus, spicy sauce</i>	7
seasonal vegetable maki/ <i>chef's selection of fresh market vegetables</i>	7
kanpyo maki/ <i>sweet gourd</i>	6

## sushi - sashimi

maguro/ <i>tuna</i>	6	<b>blue skin</b>	
oh-toro/ <i>premium fatty tuna</i>	MP	aji/ <i>horse mackerel</i>	6
chu-toro/ <i>medium fatty tuna</i>	MP	saba/ <i>boston mackerel</i>	5
sake/ <i>salmon</i>	5	kohada/ <i>shad</i>	5
anago/ <i>sea eel</i>	7		
unagi/ <i>fresh water eel</i>	5	<b>shellfish</b>	
tako/ <i>octopus</i>	6	hotate/ <i>scallop</i>	6
ika/ <i>squid</i>	5	mirugai/ <i>jumbo clam</i>	9
hamachi/ <i>yellowtail</i>	6	kani/ <i>crab</i>	6
		ebi/ <i>shrimp</i>	6
<b>white fish</b>		conch	5
kinnmedai/ <i>golden eye snapper</i>	9		
kanpachi/ <i>japanese amber jack</i>	6	<b>caviar</b>	
shima aji/ <i>japanese stripe jack</i>	6	ikura/ <i>salmon roe</i>	6
hirame/ <i>fluke</i>	5	tobiko/ <i>flying fish roe</i>	5
suzuki/ <i>striped bass</i>	5	uni/ <i>sea urchin</i>	9
tai/ <i>japanese red snapper</i>	6	mentaiko/ <i>spicy cod roe</i>	6
<b>meat</b>		<b>vegetable</b>	
beef	8	shiitake mushroom	5
		avocado	4
<b>egg</b>		roasted tomato	4
tamago/ <i>omelette</i>	3	asparagus	4
kasutera/ <i>custard omelette</i>	3		

## chef's combination

sushi, maki rolls 50 / sushi, maki rolls deluxe 75 / sashimi 75

**morimoto** | dinner

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Prices are subject to 6.5% Florida state tax and 18% service charge.