

## cold appetizers

toro tartare 28.  
*wasabi, maui onion, dashi soy*

hamachi tartare 22.  
*wasabi, maui onion, dashi soy*

tuna pizza 18.  
*olives, anchovy aioli, jalapeño*

lamb carpaccio 17.  
*ginger-scallion sauce*

yellowtail 'pastrami' 18.  
*togarashi, gin crème fraîche, candied olive*

morimoto smoked sashimi 26.  
*seared toro, salmon, eel, tuna, hamachi, five sauces*

morimoto style poke 19.  
*bocconcini, avocado wasabi sorbet, dashi foam*

steamed chicken 16.  
*sesame sauce, goat cheese croquette, pickled vegetables*

## morimoto raw selection

market oysters, 1/2 dozen	21.
kona lobster, 1 pound	30.
alaskan king crab leg	4. / ounce 4 ounce minimum
chef's raw bar combination	70. / 100. / 150.



## hot appetizers

crispy rock shrimp tempura 16.  
*spicy kochujan sauce, wasabi aioli, coconut ranch*

oyster foie gras 20.  
*market oysters, foie gras, uni, teriyaki sauce*

pineapple tempura 16.  
*jamón ibérico, wasabi tzatziki*

foie gras chawan mushi 16.  
*duck breast, fresh wasabi, sweet dashi soy*

spicy king crab 24.  
*tobanjan aioli, tobiko, micro cilantro*

yose dofu 16.  
*fresh tofu prepared tableside, kimchee sauce, dashi broth*

wagyu carpaccio 20.  
*hot oil, ginger, yuzu soy*

whitefish carpaccio 16.  
*hot oil, ginger, yuzu soy*

octopus carpaccio 20.  
*hot oil, ginger, yuzu soy*

steamed scallop 16.  
*xo jan, tokyo scallion*

pork gyoza 15.  
*tomato sauce, bacon foam*

kakuni 16.  
*ten hour pork belly, congee, soy-scallion jus*

beef curry pan 13.  
*japanese curry, panko*

takoyaki 15.  
*big island abalone, herb butter*

bagna cauda 16.  
*garlic, anchovy, local vegetables*

beef tartare 19.  
*cauliflower flan, egg yolk, teriyaki sauce*

## soups and noodles

ramen soup 14.  
*morimoto chicken noodle soup*

tofu miso soup 10.  
*white miso broth, silken tofu*

clam miso soup 13.  
*white miso broth, manila clams*

oxtail soup 14.  
*garlic fried rice, cilantro, ginger*

cold green tea soba or udon noodles 15.  
*add tempura shrimp and vegetables 3.*

hot green tea soba or udon noodles 18.  
*tempura shrimp and vegetables*

## salads

mixed green salad 12.  
*local mixed greens, kabosu vinaigrette, shaved bonito*

tempura calamari salad 15.  
*white miso dressing, crispy onions*

sashimi salad 16.  
*baby romaine, morimoto caesar dressing, quail egg*

iceberg wedge 25.  
*frozen foie gras, smoked bacon,  
bleu cheese dressing, ten year aged soy*



main course

whole roasted lobster “épice” 47.  
*garam masala, lemon crème fraîche, local vegetables*

chef’s loco moto 18.  
*wagyu beef, sunny side up egg, hayashi gravy, fukujinzuke*

angry chicken 29.  
*organic half chicken, finger peppers, spiced chicken jus*

braised black cod 26.  
*ginger-soy reduction, pickled bell peppers, budo mame*

crispy whole fish 29.  
*big island fluke, spicy tofu sauce, pickled papaya salad*

steamed halibut 26.  
*black bean sauce, ginger, hot oil*

duck, duck, duck 28.  
*seared duck breast, duck confit spring roll, duck meatball soup*

seafood ‘toban yaki’ 43.  
*kona lobster, king crab, mussel, clam, diver scallop, spicy red miso-sake broth*

ishi yaki buri bop 26.  
*yellowtail cooked tableside in a hot stone bowl*

lamb rack 28.  
*spam onigiri, yuzu pepper jus*

ginger pork 23.  
*asian pear marmalade, eggplant, peanut sauce*

surf and turf 45.  
*6 ounce prime filet, morimoto style poke, salt crusted fingerlings*

steaks

16 ounce wagyu rib eye 85.

12 ounce wagyu new york strip 75.

8 ounce wagyu filet 50.

*all steaks are served with maui onion jus*

sides

rice 4.  
salt crusted fingerling potatoes 8.  
baby bok choy 8.  
gai lan/chinese broccoli 8.

morimoto omakase

“chef’s choice” - a multi-course tasting menu designed to allow you to experience the essence of morimoto’s cuisine.

110 per person



sushi/sashimi

oh-toro / <i>fatty tuna</i>	mp	shellfish	
chu-toro / <i>medium fatty tuna</i>	mp		
maguro / <i>tuna</i>	5.	hotate / <i>scallop</i>	6.
sake / <i>salmon</i>	4.	mirugai / <i>jumbo clam</i>	6.
king salmon / <i>house smoked</i>	4.5	kani / <i>king crab</i>	7.
		awabi / <i>abalone</i>	7.
anago / <i>sea eel</i>	6.	tako / <i>octopus</i>	5.
unagi / <i>fresh water eel</i>	4.5	mizudako / <i>live octopus</i>	6.
		ika / <i>squid</i>	5.
whitefish		ebi / <i>shrimp</i>	5.
hamachi / <i>yellowtail</i>	5.		
kanpachi / <i>amber jack</i>	6.	caviar	
shima aji / <i>striped jack</i>	6.	ikura / <i>salmon roe</i>	5.
hirame / <i>fluke</i>	4.5	tobiko / <i>flying fish roe</i>	4.
shiromi jizakana / <i>local white fish</i>	4.	uni / <i>sea urchin</i>	7.
tai / <i>japanese red snapper</i>	5.	kanimiso / <i>snow crab tomalley</i>	5.
kinmedai / <i>golden big eye snapper</i>	6.	mentaiko / <i>spicy cod roe</i>	6.
blue skin		vegetable	
kohada / <i>shad</i>	5.		
saba / <i>japanese mackerel</i>	5.	nasu / <i>pickled eggplant</i>	4.
aji / <i>jack fish</i>	6.	kyu-ri / <i>pickled cucumber</i>	4.
		kabura / <i>pickled turnip</i>	4.
egg		kaiware / <i>daikon sprout</i>	4.
tamago / <i>omelette</i>	3.	myoga / <i>pickled ginger sprout</i>	5.
kasutera / <i>sweet shrimp sponge cake</i>	5.	inari / <i>sushi rice in fried tofu skin</i>	4.
meat			
wagyu beef	5.		

*morimoto waikiki serves only sustainable blue fin tuna*

chirashi sushi

morimoto style
assorted sashimi over sushi rice
served with miso soup
32.

chef’s combination

sushi or sashimi
35. / 75. / 100. / 150.

maki

soft shell crab roll / <i>tempura soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	12.
shrimp tempura roll / <i>tempura shrimp, asparagus, spicy sauce</i>	7.5
california roll / <i>snow crab, cucumber, avocado</i>	7.
eel avocado roll / <i>barbeque eel, avocado</i>	7.
salmon skin roll / <i>crispy salmon skin, kaiware</i>	7.
spicy tuna roll / <i>chopped tuna, scallion, spicy sauce</i>	7.
spicy salmon roll / <i>chopped salmon, scallion, spicy sauce</i>	7.
spicy yellowtail roll / <i>chopped yellowtail, scallion, spicy sauce</i>	8.
negitoro maki / <i>chopped toro, scallion</i>	mp
tekka maki / <i>tuna</i>	6.
salmon maki / <i>salmon</i>	6.
negihamachi maki / <i>yellowtail, scallion</i>	7.
kappa maki / <i>cucumber, sesame seed</i>	5.
ume shiso maki / <i>shiso leaf, plum paste</i>	5.
kanpyo maki / <i>sweet gourd</i>	5.
gobo maki / <i>pickled burdock</i>	5.
avocado roll / <i>avocado, cucumber</i>	6.
natto maki / <i>fermented soybean</i>	5.