

COCKTAILS

CASUAL ENCOUNTER 13

Belvedere vodka, Canton
ginger, lemon, cucumber

MORIMOTINI 14

Haku vodka, Morimoto Junmai sake

CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh
lime, orange juice, cucumber

YUZU COCKTAIL 11

yuzo juice, de lijn gin, vanilla, soda

LYCHEE MARTINI 15

Roku gin, morimoto junmai
sake, lychee liquor

WINES

WHITE

Holland America Line Sparkling Wine	10 40
Perrier-Jouët Brut Champagne	21 84
Morimoto Dream Brut Rose	15 60
Benzinger Sauvignon Blanc	12 48
La Fumes Blanches Sauvignon Blanc	10 40
Long Shadows Poets Leap Riesling	14 56
K Vintners 'Powerline' Viognier	17 68
Grgich Hills 'Morimto' Chardonnay	23 92

SAKE

	3oz /	10oz /	720ml
Momookawa Silver	9	25	66
Momokawa Pearl	11	30	74
Morimoto Junmai	9	25	66
Morimoto Junmai Ginjo	12	35	90
Morimoto Junmai Daiginjo	16	42	130
Morimoto Sparkling Nigori	8	35	

ROSÉ & RED

Gérard Bertrand Côte des Roses Rosé	11 44
Mark West Pinot Noir	11 44
Rocky Pond 'Stratasone' GSM	14 56
Grgich Hills 'Morimoto' Cabernet Sauvignon	25 100

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

STARTERS

 TOFU & WAKAME
MISO SOUP 3




  SPICY EDAMAME 3

  VEGETABLE TEMPURA 5

 TUNA POKE * 5

  HAMACHI, SCALLOP &
SALMON CEVICHE * 6

  PANKO-FRIED ASPARAGUS 3

 gluten-free  non-dairy  vegetarian


If you have a food allergy or intolerance, please inform your server before placing your order.


* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



ANDY MATSUDA'S SIGNATURE DISHES

 HAMACHI USUZUKURI* 6.50
ponzu sauce

 SEARED ALBACORE TUNA * 6
jalapeño ponzu sauce




ANDY MATSUDA'S SIGNATURE SUSHI ROLLS

CRISPY LOBSTER TEMPURA 7.50

 ASPARAGUS & SALMON * 5.50

FRIED SOFT SHELL CRAB 6.50

 SPICY SCALLOP * 6

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

SUSHI & SASHIMI

2 pieces per order

SASHIMI 3

salmon *
yellowtail *
tuna *
cobia *

NIGIRI SUSHI 3

tuna *
yellowtail *
salmon *
cobia *
unagi
ebi shrimp
albacore *
octopus
saba *

CLASSIC ROLLS

 CALIFORNIA 5

 SPICY TUNA * 5.50




  RAINBOW * 5.50

 YELLOWTAIL &
SCALLION * 5

 DRAGON 5.50

SHRIMP TEMPURA 5.50

SUSHI SAMPLER
PLATE * 7

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



MAINS

THAI BASIL SZECHUAN SHRIMP ¹⁵

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

WASABI & SOY CRUSTED BEEF TENDERLOIN * ^{15.50}




tempura of onion rings, tonkatsu sauce

PANANG RED CURRY COCONUT CHICKEN ^{14.50}

crispy lotus, wok-seared vegetables, roasted peanuts

DAN DAN NOODLES ¹⁴

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



DESSERTS

YUZU CHEESECAKE 4
honey tuile, white chocolate

MANGO POSSET 4
coconut macaroon, passion
fruit jelly, mango sorbet

GF JAPANESE MOCHI
ICE CREAM 2, per piece
strawberry, mango, chocolate

GF gluten-free

If you have a food allergy or intolerance, please inform your server before placing your order.
An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges
and for-purchase a la carte menu items. Local sales taxes are applied as required.