

APPETIZERS

Popcorn Shrimp

tempura crisp shrimp, Morimoto style gochujang aioli, wasabi citrus aioli, honey soy sesame toasted peanuts

Pork Gyoza

hand folded dumplings, seasoned pork, cabbage & garlic chives, scallion ginger sauce

Vegetable Wonton

Asian sesame garlic chili sauce

Taco Two Ways*

hamachi-yuzu soy, tuna-spicy mayo, avocado crème

Lobster Miso Soup

white miso broth, lobster essence, scallions

vegetarian option available upon request

Sticky Ribs

hoisin chili glaze

SIDE DISHES

House Fried Rice

egg, shrimp, chicken, scallion, vegetables

Steamed White Rice or Brown Rice

Charred Brussels Sprouts

balsamic soy, crisp shallots, shaved bonito

Sautéed Bok Choy

garlic oil

Furikake Fries

nori sesame



Vegetarian



Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MAIN COURSE

Morimoto Buri-Bop*

Japanese-Korean fusion hot stone rice bowl, hamachi, egg yolk

Chef Masaharu Morimoto iconic winning dish from Iron Chef Japan (1999)

vegetarian with tofu available upon request

Orange Chicken

tempura chicken, market vegetables, orange glaze

Japanese Curry

fried tofu, seasonal vegetables, aromatic sweet Japanese curry sauce

Fresh Catch* “Port to Plate”

crisp-skinned fillet, sweet tamarind–chili sauce, pickled vegetables

Butter Poached 12 oz Lobster Tail

warm yuzu butter

Miso Lamb Chops*

kombu braised daikon, gochujang infused lamb jus

Grilled US Prime Rib 15 oz*

Yakiniku BBQ sauce by Chef Masaharu Morimoto

Tan Tan Noodles

red curry broth, miso infused ground chicken, cilantro, soy marinated egg

DESSERT

Chocolate Sphere

dark chocolate shell, marshmallow cream, chocolate sorbet, warm salted caramel

Strawberry Panna Cotta

berry crunch, Morimoto syrup

White Chocolate Lime Ganache

lime infused white chocolate ganache, coconut foam, rice pudding, mango sorbet

Sorbet Trio

mango, lemon-yuzu, passion fruit