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Morimoto

Menu Prices — October 24, 2026

Morimoto menu with prices in United States, updated October 2019: 129 items across 18 categories, prices from $3.00 to $210.00.

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Morimoto Menu with Prices (United States)

Morimoto menu with prices in United States, updated October 2019: 129 items across 18 categories, prices from $3.00 to $210.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/morimoto

Menu categories: Lunch Sets · Appetizers · Chef's Combinations · Sushi and Sashimi · Sushi Rolls · Vegetarian Rolls · Beverages · Gifts · Cold Appetizers · Hot Appetizers · Rice and Noodles · Entrees · Wagyu Steaks · Certified Kobe Beef · Sauces · Sides · Chef's Combination* · Sushi & Sashimi (per piece)

Lunch Sets

ITEM	PRICE
Sushi Combination Set 1 pc. each sushi of tuna, yellowtail, salmon, fluke, spanish mackerel, shrimp, amberjack, 6 pc. spicy tuna roll.	**$26.00**
Chirashi Bowl Set diced bluefin tuna, salmon, amberjack, shrimp, ikura, and avocado over sushi rice.	**$28.00**
Maki Combination Set your choice of 2 sushi rolls.	**$24.00**
Sashimi Combination Set 2pc. each of tuna, amberjack, red snapper, salmon, spanish mackerel.	**$28.00**
Vegetarian Maki Combination Set your choice of 3 vegetarian rolls.	**$18.00**

Appetizers

ITEM	PRICE
Miso Soup	**$7.00**
Leafy Greens Salad blue moons acres lettuce, crispy soba mai, kabosu dressing.	**$9.00**
Edamame	**$7.00**

Chef's Combinations

ITEM	PRICE
12 pc. Sushi, 14 pc. Sashimi, 12 pc. Maki	**$90.00**
10 pc. Sushi, 10 pc. Sashimi, 6 pc. Maki	**$65.00**
9 pc. Sushi and 6 pc. Maki	**$45.00**

Sushi and Sashimi

ITEM	PRICE
otoro fatty tuna.	**$15.00**
masunosuke king salmon.	**$8.00**
chutoro medium fatty tuna.	**$13.00**
hamachi yellowtail.	**$5.00**

ITEM	PRICE
sake salmon.	**$5.00**
unagi freshwater eel.	**$7.00**
maguro tuna.	**$6.00**
zuwaigani snow crab.	**$7.00**
ikura salmon roe.	**$5.00**
umi masu Tasmanian trout.	**$7.00**
kanpachi amberjack.	**$6.00**
tamago egg omelet.	**$4.00**
tai Japanese snapper.	**$5.00**
tobiko flying fish roe.	**$3.00**
ebi shrimp.	**$5.00**
sawara Spanish mackerel.	**$5.00**
kasutera shrimp pound cake.	**$4.00**
kohada shad.	**$4.00**
hirame fluke.	**$6.00**

Sushi Rolls

ITEM	PRICE
Toro-Scallion	**$13.00**
Spicy Tuna	**$10.00**
Spicy Salmon	**$8.00**
Soft Shell Crab	**$14.00**
Shrimp Tempura	**$10.00**
Yellowtail-Scallion	**$9.00**
Eel Avocado	**$10.00**
California	**$9.00**
Tuna	**$8.00**

Vegetarian Rolls

ITEM	PRICE
Ume - Shiso - Cucumber	**$5.00**
Seasonal Vegetable	**$6.00**
Shiitake Mushroom	**$6.00**
Spicy Vegetable Tempura	**$6.00**
Asparagus - Avocado - Bell Pepper	**$5.00**

Beverages

ITEM	PRICE
South Pacific Calpico, pineapple, cilantro.	**$8.00**
Rejuvenation Pomegranate juice, sweet & sour, mint.	**$8.00**
Mandarin Ginger Mandarin orange, candied ginger, ginger ale.	**$8.00**
Lemonade	**$4.00**
Soda	**$3.75**
Iced Tea Unsweetened.	**$4.00**

Gifts

ITEM	PRICE
Morimoto Blanket Black.	**$18.00**

Cold Appetizers

ITEM	PRICE
Tuna Pizza Crisp tortilla, tuna sashimi, cilantro, serrano chili, olives, anchovy aioli.	**$26.00**
Carpaccio Thinly sliced with yuzu soy, hot oil, and mitsuba leaf.	**$18.00**
Hamachi Ponzu Jalapeno, garlic chili oil, micro cilantro.	**$23.00**
Leafy Green Salad Blue Moon Acres lettuce, crispy soba mai, kabosu vinaigrette.	**$9.00**

Hot Appetizers

ITEM	PRICE
Rock Shrimp Tempura Spicy gochujang aioli.	**$27.00**

ITEM	PRICE
Wagyu Dumplings Kanzuri-miso broth. 4pc.	**$18.00**
Tofu Miso Soup	**$9.00**
Edamame Fresh soybeans with sea salt.	**$7.00**

Rice and Noodles

ITEM	PRICE
Sukiyaki Udon Wagyu beef with udon, sweet onion and togarashi.	**$24.00**
Morimoto Ramen Soup Iron Chef's chicken noodle soup.	**$19.00**
Butadon Braised and caramelized pork belly, matsutake rice, shiitake and seasonal pickles.	**$25.00**
Inaniwa Udon Chilled wheat noodles with chopped scallion, wasabi and mushroom-shoyu tsuyu for dipping	**$16.00**
Cha Soba Chilled green tea noodles with chopped scallion, wasabi and mushroom-shoyu tsuyu for dipping.	**$18.00**

Entrees

ITEM	PRICE
Chirashi Bowl Diced bluefin tuna, salmon, amberjack, shrimp, ikura, and cucumber over sushi rice.	**$28.00**
Black Cod Miso Su miso mustard.	**$33.00**
Koji Salmon Marinated King Salmon from New Zealand, roasted on cedar with ikura and Japanese mustard.	**$38.00**
Ishi Yaki Bop Rice dish prepared in hot river stone bowl.	**$21.00**
Chicken Katsu Curry Panko fried chicken breast, simmering curry, seasonal pickles.	**$28.00**

Wagyu Steaks

ITEM	PRICE
Filet 8 oz American wagyu from A Bar n Ranch.	**$90.00**
NY Strip 12 oz American wagyu from Snake River Farms.	**$85.00**
A5 Miyazaki 5 oz A5 wagyu strip from Miyazaki prefecture.	**$140.00**
A5 Olive-Wagyu 5 oz A5 wagyu strip from Seto Island.	**$170.00**

Certified Kobe Beef

ITEM	PRICE

5 oz. NY Strip	**$210.00**

Sauces

ITEM	PRICE
Fresh Wasabi	**$4.00**
Aged Soy Ponzu	**$4.00**
Wagyu Tare	**$4.00**
Black Garlic Shio Koji	**$4.00**
Yakiniku Sesame Sauce	**$4.00**

Sides

ITEM	PRICE
Wasabi Fried Rice	**$10.00**
Roasted Mushrooms Sake butter , shiso.	**$11.00**
Fried Yukon Gold Potatoes Bonito emulsion.	**$12.00**
Spinach Gomaae Served chilled, sweet sesame dressing.	**$10.00**
Sushi Rice	**$5.00**
White Rice	**$5.00**

Chef's Combination*

ITEM	PRICE
12 pc. Sushi, 14 pc. Sashimi, 12 pc. Maki	**$90.00**
10 pc. Sushi, 10 pc. Sashimi, 6 pc. Maki	**$70.00**
9 pc. Sushi, 6 pc. Maki	**$50.00**

Sushi Rolls

ITEM	PRICE
Spicy Tuna*	**$14.00**
California	**$14.00**
Shrimp Tempura	**$11.00**
Spicy Salmon*	**$10.00**
Toro - Scallion*	**$14.00**
Soft Shell Crab	**$15.00**
Yellowtail - Scallion*	**$10.00**
Spicy Crunchy Yellowtail*	**$11.00**
Salmon*	**$8.00**

ITEM	PRICE
Tuna*	**$10.00**
Eel - Avocado	**$10.00**

Vegetarian Rolls

ITEM	PRICE
Spicy Vegetable Tempura	**$11.00**
Seasonal Vegetable	**$7.00**
Asparagus - Avocado - Bell Pepper	**$5.00**
Shiitake Mushroom	**$6.00**
Ume - Shiso - Cucumber	**$5.00**
Avocado	**$5.00**

Sushi & Sashimi (per piece)

ITEM	PRICE
Oh-Toro Fatty tuna	**$16.00**
Japanese Uni Sea urchin	**$17.00**
Chu-Toro Medium fatty tuna	**$14.00**
Masunosuke King salmon	**$10.00**
Hamachi Yellowtail	**$7.00**
Maguro Tuna	**$7.00**
Sake Salmon	**$5.00**
Kanpachi Amberjack	**$8.00**
Unagi Fresh water eel	**$7.00**
Ikura Salmon roe	**$6.00**
Umi Masu Tasmanian trout	**$7.00**
Hirame Fluke	**$7.00**
Tai Japanese snapper	**$5.00**
Tamago Egg omelet	**$4.00**

ITEM	PRICE
Ebi Shrimp	**$5.00**
Tobiko Flying fish roe	**$4.00**
Kasutera Shrimp pound cake	**$5.00**
Kohada Shad	**$4.00**

Beverages

ITEM	PRICE
Mandarin Ginger Mandarin orange, candied ginger, ginger ale.	**$8.00**
Rejuvenation Pomegranate juice, sweet & sour, mint.	**$8.00**
Soda Can 12oz.	**$3.75**
South Pacific Calpico, pineapple, cilantro.	**$8.00**
Lemonade	**$4.00**
Iced Tea Unsweetened.	**$4.00**