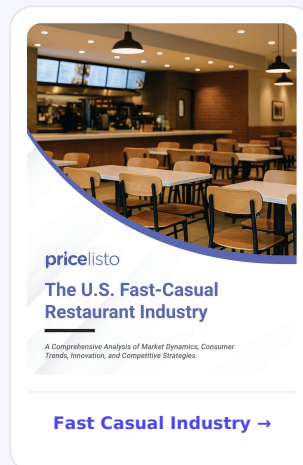




Morimoto

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

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
sake salmon.	\$5.00
unagi freshwater eel.	\$7.00
maguro tuna.	\$6.00

ITEM	PRICE
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

ITEM	PRICE
Spicy Vegetable Tempura	\$6.00
Asparagus - Avocado - Bell Pepper	\$5.00
Beverages	
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	
Morimoto Blanket Black.	\$18.00
Cold Appetizers	
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	
Rock Shrimp Tempura Spicy gochujang aioli.	\$27.00
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

ITEM	PRICE
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	\$11.00
Sake butter , shiso.	
Fried Yukon Gold Potatoes	\$12.00
Bonito emulsion.	
Spinach Gomaae	\$10.00
Served chilled, sweet sesame dressing.	
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
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
Ebi Shrimp	\$5.00
Tobiko Flying fish roe	\$4.00

ITEM	PRICE
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