





Family Style Menu 1

\$110 per person

Edamame

Rock Shrimp

Hamachi Tacos

Ribs

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Assortment of maki rolls

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Angry Chicken

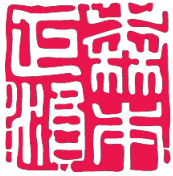
Black Cod

Pork Chop

Chinese Broccoli

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Assortment of desserts



Family Style Menu 2

\$150 per person

Tuna Pizza

Beef Carpaccio

Rock Shrimp

Ribs

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Assortment of yellowtail, tuna and salmon

sushi AND maki rolls

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Black Cod

Angry Chicken

New York Strip Steak

Chinese Broccoli

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Assortment of desserts



## Family Style Menu 3

\$180 per person

Morimoto Sashimi

Beef Carpaccio

Hamachi tacos

Rock Shrimp

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Assortment of sashimi, sushi and maki rolls

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New York Strip Steak

Black cod

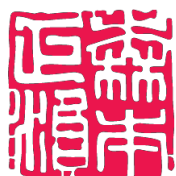
Angry chicken

Pork chop

Marble potatoes and Chinese Broccoli

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Assortment of desserts



## **Teppan Family Style Menu 1**

\$100 per person

Sushi combo

SRF beef sampler

Hibachi Shrimp & Scallops

Vegetable – Chef choice

Vegetable fried rice



## **Teppan Family Style Menu 2**

\$150 per person

Wagyu Beef Carpaccio

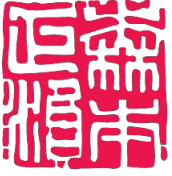
Sushi combo

A5 Wagyu beef sampler

Hibachi Shrimp & Scallops

Vegetable – Chef choice

Chicken fried rice



### **Teppan Family Style Menu 3**

\$200 per person

A5 Wagyu Beef Carpaccio

Sushi combo

Grilled King Crab Legs

A5 Wagyu beef

Hibachi Shrimp & Scallops

Vegetable-Chef choice

Uni & A5 Beef Fried



## Beverage Packages

### **Private Party Beverage Package**

This package offers unlimited:

Bottled Water

Soda Iced Tea Hot Tea

Coffee

Juice

Beer

House Wine & Sake

Wine and Sake will be selected by the Sommelier.

*\$45 per person for a maximum of two hours*

*+ 20% Gratuity and 8.15% Tax*

### **Private Party Liquor and Beverage Package**

We serve Premium and Super Premium spirits. The price per person of this package will include all spirits available at our bars and unlimited beer, soda, juice, and specialty drinks. It will also include unlimited house sake, red, white, and sparkling wine.

Spirits not available in the beverage package include:

Single and Blended Malt Scotch aged 12 years and above

Super Premium Japanese Whiskies

Cognacs which are XO and above

Extra Añejo and Platinum Tequilas

Liquor shots

*If requested, these items will be charged á la carte*

#### **Beer**

Asahi, Sapporo, Kirin, Heineken, Chimay Red, Dogfish Head 60 IPA, and most other domestic selections

Selection of House-Made Cocktails

Wines and Sake will be selected by the restaurant sommelier

*\$50 per person for first hour*

*\$20 each additional hour*

*+ 20% Gratuity and 8.15% Tax*







## COLD APPETIZERS

- \*toro tartare  
wasabi, nori paste, sour cream, sturgeon caviar 32.
- \*hamachi tartare  
wasabi, nori paste, sour cream, sturgeon caviar 29.
- \*hamachi tacos  
yuzu kosho, avocado, lime 21.
- \*spicy tuna tacos  
spicy mayo, avocado, lime 21.
- \*tuna pizza  
anchovy aioli, olives, jalapeño 25.
- \*wagyu beef carpaccio  
yuzu soy, ginger, sweet garlic 27.
- \*yellowtail 'pastrami'  
togarashi, gin crème fraîche, candied olive, morimoto grapeseed oil 24.
- \*morimoto sashimi  
seared toro, salmon, eel, tuna, hamachi, five sauces 28.
- \*whitefish carpaccio / \*octopus carpaccio  
hot oil, mitsuba 20. / 23.

## SALADS

- mixed green salad  
shaved bonito, kabosu vinaigrette 14.
- \*mizuhiki caesar salad  
local romaine, morimoto caesar dressing  
seared salmon, morimoto grapeseed oil 20.
- tempura calamari salad  
quinoa two ways, white miso dressing 19.
- pork chashu salad  
romaine, cucumber, daikon 18.

*\*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*



## HOT APPETIZERS

sticky ribs  
spicy tamarind glaze 24.

oyster foie gras  
market oysters, foie gras, uni, teriyaki 24.

panfried pork gyoza  
napa cabbage, garlic chives, sake ginger sauce 15.

\*grilled kama  
daikon, grilled lemon 17.

spicy alaskan king crab  
tobanjan aioli, micro-cilantro, green mango 34.

kakuni  
ten hour pork belly, rice congee, soy-scallion jus 21.

rockshrimp tempura  
spicy kochujan sauce, wasabi aioli 23.

## SOUPS AND NOODLES

tofu miso  
white miso broth, silken tofu 13.

clam miso  
white miso broth, manila clams 14.

chilled noodle  
choice of udon or green tea noodle 15.

duck meatball soup  
duck broth, ginger, cilantro 14.

laksa noodle soup  
tonkotsu broth, coconut milk, ground pork  
red curry, sesame seeds, egg noodles 16.

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## ENTRÉES

seared snapper  
thai curry, mussels, banana, sea beans 39.

whole roasted lobster 'épice'  
garam masala, lemon crème fraîche 55.

\*duck duck goose  
duck meatball soup, duck confit fried rice, gooseberry compote 39.

braised black cod  
ginger-soy reduction 38.

angry chicken  
marinated organic half chicken, roasted peppers 32.

ishi yaki chashu bop  
kakuni pork on rice-cooked at your table in a hot stone bowl 38.

seafood toban yaki  
lobster, king crab, mussels, clams, lobster jus 42.

\*ishi yaki buri bop  
yellowtail on rice cooked at your table in a hot stone bowl 38.

\*morimoto 'pork chop and applesauce'  
snake river farms kurobuta, kimchee, bacon, ginger apple purée 38.

crispy whole fish  
spicy tofu sauce, papaya salad 42.

\*surf and turf  
snake river farms wagyu, hamachi  
black garlic, nuoc cham 48.



## STEAKS

\*16 ounce gold label snake river farms ribeye 98.

\*16 ounce gold label snake river farms new york strip 90.

\*8 ounce gold label snake river farms filet 90.

\*54 ounce mishima prime tomahawk ribeye 170.

\*Japanese A-5 Wagyu 35. / oz - (3 oz. minimum)

*all steaks are served with our signature sweet onion and garlic jus*

## SIDES

blistered shishito peppers 12.  
yuzu soy

spicy green beans 9.  
chinese barbecue sauce

roasted marble potatoes 9.  
seasalt

chinese broccoli 8.  
morimoto grapeseed oil

market vegetables 10.  
morimoto grapeseed oil

edamame 12.  
maldon salt

\*duck confit fried rice 12.  
fried duck egg

sushi rice 6.

rice 5.

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## SUSHI / SASHIMI

*oh-toro / fatty tuna	16.
*chu-toro / medium fatty tuna	14.
*maguro / tuna	7.
*sake / salmon	7.
*kinmedai / golden big eye snapper	13.
smoked salmon	7.
anago / sea eel	9.
unagi / fresh water eel	8.
<b>whitefish</b>	
*hamachi / yellowtail	7.
*kampachi / amberjack	8.
*hirame / fluke	7.
*tai / japanese red snapper	7.
<b>blue skin</b>	
*kohada / shad	7.
*saba / japanese mackerel	9.
*aji / horse mackerel	9.
<b>egg</b>	
tamago / omelette	4.
kasutera / custard omelette	5.
<b>meat</b>	
*japanese wagyu	16.

## chef's combination

\*sushi

50. / 100. / 150. / 200.

\*sashimi

55. / 110. / 165. / 220.

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## SUSHI / SASHIMI

### shellfish

ebi / shrimp	7.
*hamaguri / topneck clam	7.
*hotate / scallop	9.
*mirugai / jumbo clam	9.
kani / king crab	9.
*awabi / abalone	MP
*tako / octopus	7.
*mizudako / live octopus	9.
*ika / squid	8.

### caviar

*ikura / salmon roe	8.
*tobiko / flying fish roe	7.
*mentaiko / spicy cod roe	7.
*uni / domestic sea urchin	MP.

### vegetable

kyu-ri / pickled cucumber	6.
kaiware / daikon sprout	6.
myoga / pickled root vegetable	6.
nasu / pickled eggplant	6.

## chirashi sushi

\*morimoto style chirashi  
10-12 different fish and vegetables 35.

## RAW BAR

*1 lb. maine lobster	MP.
*market oysters	24. - 1/2 dozen
*dozen chef's raw bar combination	70. / 100. / 150.

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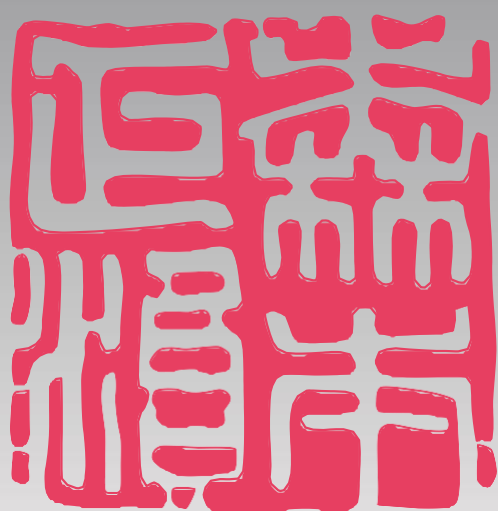


## MAKI

*soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	16.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	14.
california roll - <i>snow crab, cucumber, avocado</i>	14.
eel avocado roll - <i>barbeque eel, avocado</i>	12.
salmon skin roll - <i>crispy salmon skin, kaiware</i>	9.
*spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	15.
*spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	11.
*spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
*negitoromaki - <i>chopped toro, scallion</i>	16.
*tekkamaki - <i>tuna</i>	10.
*salmon roll - <i>salmon</i>	9.
*negihamachi roll - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	7.
shisomaki - <i>shiso leaf, plum paste</i>	7.
kanpyomaki - <i>sweet gourd</i>	8.
gobomaki - <i>pickled burdock</i>	7.
avocado roll - <i>avocado, cucumber</i>	7.



Morimoto  
LAS VEGAS





## A LA CARTE

### APPETIZER

- teppan-yaki seafood ajillo 22.
- \*teppan-yaki beef cutlet 18.
- morimoto philly cheese steak 18.
- morimoto omelette 15.

### SOUPS

- miso soup 8.
- clam miso soup 9.
- soup du jour 8.

### MEAT

- \*A5 beef sukiyaki 50.
- \*A5 wagyu beef ny strip 35. / oz. (3 oz. minimum)
- \*A5 wagyu beef filet mignon 35. / oz. (3 oz. minimum)
- \*A5 wagyu beef rib eye 35. / oz. (3 oz. minimum)
- \*SRF ny strip 8 oz. 45.
- \*SRF filet mignon 6 oz. 60.
- \*SRF rib eye 8 oz. 45.
- \*us prime filet mignon 6 oz. 45.
- \*free range organic chicken breast 26.
- \*colorado organic lamb chop 35.

### SEAFOOD

- whole lobster masala 45.
- abalone 48.
- bouillabaisse, fata paper 40.
- \*fish of the day 38.

### VEGETABLES

- sautéed bok choy 12.
- asparagus 12.

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Morimoto  
LAS VEGAS





## dessert

doughnut <i>vanilla and whipped cream</i>	15.
coconut mango <i>mango parfait, coconut cake, coconut green tea sorbet</i>	15.
black forest <i>dark chocolate mousse, cherry sauce, kirsch ice cream</i>	16.
chilled chesecake soufflé <i>orange cream, blood orange meringue, strawberry-red wine sorbet</i>	16.
tofu mousse <i>black sesame air cake, coffee maple syrup, apricot sorbet</i>	15.
fiery chocolate tart <i>marshmallow, salty caramel ganache, spiced rum, dark chocolate sorbet</i>	20.
chefs choice sorbet trio	9.
coffee press 2 cups	5.
morimoto artisanal tea selection	6.



## aged morimoto sakes

morimoto '5 year'		
<i>toasty honey-graham aromas with a sweet chili pepper finish</i>		
	2 oz. glass 27.	bottle (300ml) 134.
morimoto '10 year'		
<i>fragrant chestnut and highland malt aromas with a walnut cream finish</i>		
	2 oz. glass 53.	bottle (300ml) 267.
morimoto '30 year 1972'		
<i>spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish</i>		
	2 oz. glass 107.	bottle (300ml) 540.

## whiskey

akashi, white oak	80 proof	hyogo, japan	14.
akashi, single malt	92 proof	hyogo, japan	30.
hakushu, single malt, 12 year	86 proof	yamanashi & osaka, japan	17.
hibiki, 21 year	86 proof	yamanashi & osaka,	95.
japan			65.
hibiki, 17 year	86 proof	yamanashi & osaka, japan	19.
hibiki harmony	86 proof	yamanashi & osaka, japan	55.
ichiro's floor malted	117 proof	gunma, japan	85.
ichiro's port pipe	123 proof	gunma, japan	30.
ichiro's malt and grain	93 proof	gunma, japan	17.
kikory, the woodman	82 proof	kumamoto, japan	34.
mars, lucky cat	78 proof	kagoshima,	16.
japan			24.
nikka, coffey malt	90 proof	hokkaido, japan	15.
nikka, single malt	90 proof	hokkaido, japan	16.
nikka, taketsuru	86 proof	hokkaido & miyagi	30.
suntory, toki	86 proof	yamanashi & osaka, japan	40.
kavalan, king car	92 proof	taiwan	38.
kavalan, sherry cask	86 proof	taiwan	
kavalan, barrelselect	114.2 proof	taiwan	



## shochu

*the distilled spirit of japan, similar to vodka or whiskey in the west but the starch (grain) is converted to sugar using a mold called koji, the same mold used in making sake, soy sauce and miso. koji is the one element that separates shochu from other spirits.*

*\* flight of four 1 oz. selections, 42*

		2 oz.glass / bottle
shiranami "white wave" satsuma shuzo, kagoshima prefecture aromatic, full body, faint natural sweetness	imo / sweet potato 50 proof	7. / 83.
* satsuma mura iwagawa jozo, kagoshima prefecture rich and complex, earthy nose, full body	imo / sweet potato 50 proof	9. / 93.
* touge "ridge" kitsukura shuzo, nagano prefecture deliciously smooth yet stern, notes of honey	soba / buckwheat 42 proof	12. / 100.
* kan noko "river protected by the gods" satsuma shuzo, kagoshima prefecture fragrant aroma, rich and mellow flavor, aged 3 years	mugi / barley 50 proof	13. / 110.
hyakunen no kodoku "one hundred years of solitude" kuroki honten, miyazaki prefecture slightly sweet, strong barley notes	mugi / barley 80 proof	40. / 480.
yokaichi "mugi" takara shuzo, miyazaki prefecture clean, pleasant rice aroma, crisp taste	mugi / barley 40 proof	21. / 170.
tyku soju satsuma shuzo, oita prefecture smooth from start to finish	mugi / barley 40 proof	12. / 101.
* sudachi "citrus" nisshin shurui, tokushima prefecture citrus aroma, slightly sour	sudachi / citrus 40 proof	17. / 120.
hakutate "shiro" takahashi shuzo, kumamoto prefecture full, rich aroma, crisp taste	kome / rice 50 proof	8. / 95.



## cognac

<i>courvoisier, vsop</i>	14.
<i>hennessy, vsop</i>	15.
<i>courvoisier, xo</i>	26.
<i>hennessy, xo</i>	40.
<i>rémy martin, xo</i>	35.
<i>martell cordon bleu</i>	35.

## “one century in a bottle”

*each decanter takes four generations of cellar masters over one hundred years to craft a fireworks of aromas. A truly stunning Cognac from Rémy Martin. This is a favorite of Elton John, Christian Dior and even Winston Churchill, who celebrated his election with it in 1951. It was served to Queen Elizabeth II in the Versailles Palace to celebrate her visit of 1957.*

<i>half of an ounce</i>	90.
<i>one ounce</i>	180.
<i>two ounces</i>	360.



## dessert

doughnut <i>vanilla and whipped cream</i>	15.
jasmine panna cotta <i>blueberry compote, almond streusel, blueberry ice cream, lemon sorbet</i>	15.
fruity tootie toro <i>guava pineapple gelée, matcha cremeux, coconut and passion mango sorbet</i>	16.
chilled cheesecake soufflé <i>orange cream, blood orange meringue, strawberry-red wine sorbet</i>	16.
sweet sushi <i>vanilla cheesecake, tropical gelée, passion fruit caviar</i>	15.
fiery chocolate tart <i>marshmallow, salty caramel ganache, spiced rum, dark chocolate sorbet</i>	20.
chefs choice sorbet trio	9.
coffee	5.
morimoto artisanal tea selection	6.



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<i>spiced pumpkin and citrus oil aromas with a lingering tropical fruit finish</i>	2 oz. glass 107.	bottle (300 ml) 692.

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kikory, the woodman	82 proof	kumamoto, japan	17.
komagatake cask	104 proof	nagano, japan	98.
komagatake single malt	104 proof	nagano, japan	45.
komagatake single malt #1453	116 proof	nagano, japan	54.
komagatake rindo	104 proof	nagano, japan	95.
komagatake, shinanotanpopo	104 proof	nagano, japan	46.
mars, lucky cat	78 proof	kagoshima, japan	34.
nikka, coffey malt	90 proof	hokkaido, japan	16.
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kavalan, barrel select	114 proof	taiwan	38.
yamazaki, 18 year	86 proof	kooto, japan	70.
yamazaki, 12 year	86 proof	kooto, japan	35.

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<i>half of an ounce</i>	95.
<i>one ounce</i>	190.
<i>two ounces</i>	285.

