

<u>MORIMOTO SIGNATURE SAKE</u>	glass	carafe	720ml	1.8l bt
<b>morimoto junmai 720ml</b> honeyed walnuts, sweet finish	9	20	68	125
<b>morimoto ginjo 720ml</b> caramelized pear, stone fruit	11	24	96	160
<b>morimoto daiginjo 720ml</b> melon, honeysuckle, rich texture	15	37	150	230
<b>morimoto sparkling nigori 300ml</b> semi-sparkling nigori, fresh and clean aftertaste	42			
			210ml	
<b>easy cup morimoto junmai</b> <i>gekkaikan co.</i> premium rice notes, dry flavor, balanced texture			10	
<u>MORIMOTO AGED SAKE</u>	2 oz		300ml	
<b>morimoto '5 year' 300ml</b> toasty honey graham, sweet chili pepper	19		93	
<b>morimoto '10 year' 300ml</b> chestnut, highland malt, walnut cream finish	43		210	
<b>morimoto '1972' 300ml</b> spiced pumpkin, citrus oil	56		280	

<u>MOMOSAN SAKE FLIGHT – served cold</u>				
<i>balanced selection of four of chef morimoto's sakes. His junmai, junmai ginjo, junmai daiginjo, and nigori. a study in the evolution of sake, following the expanded milling of the rice.</i>				
<b>momosan sake flight</b>	34			
<u>PLAYFUL SAKE FLIGHT – served cold</u>				
<i>selection of four playful sakes</i>				
<b>playful sake flight</b>	32			

<u>PLAYFUL SAKE</u>	glass	carafe	300ml	1.8l bt
<b>tomoshichi junmai nigori</b> floral sweet rice, sharp finish			30	
<b>rihaku / dreamy clouds nigori</b> slightly cloudy, coconut, pumpkin	11	26		140



<u>SMOOTH SAKE</u>	glass	carafe	720ml	1.8l bt
<b>morimoto junmai daiginjo</b> melon, honeysuckle, rich texture	15	37	150	230
<b>suijin junmai</b> premium water feel, manly, dry	9	23		138
<b>take no tsuyu junmai</b> clean, light fruity tones, sweet acidity	8	21		130
<b>hano no mai ginjo</b> honeyed lemon, dried pineapple	9	23		140
<b>konteki junmai daiginjo</b> morning dew, banana, truffle	12	28		160
<u>BOLD SAKE</u>	glass	carafe	720ml	1.8l bt
<b>morimoto junmai</b> honeyed walnuts, sweet finish	9	20	68	125
<b>shichida junmai</b> rich, velvety	11	22		160
<b>ryujin ginjo</b> creamy, nice warm finish	9	23		140
<b>tsukasa botan junmai</b> starfruit, coconut water, semi-sweet finish	11	25		150
<b>umenishiki ginjo</b> vanilla, hints of mango and rose petals	13	30		170
<b>yuho junmai</b> modern junmai, well balanced	10	24		150
<b>kagatobi ai daiginjo</b> overall light clean, but with rich a flavor				104
<u>CLASSIC SAKE</u>	glass	carafe	720ml	1.8l bt
<b>morimoto junmai ginjo</b> caramelized pear, stone fruit	11	24	96	160
<b>otokoyama tokubetsu junmai</b> unmistakable dryness, working acidity	9	23		140
<b>hakkaisan tokubetsu junmai</b> smooth dry, high acidity	11	24		135
<b>suishin junmai</b> drunken heart, robust, strong finish	9	23		135
<b>sawanoi ginjo</b> ripe lemon, fresh almond	11	25		150

SHOCHU  
a japanese distilled beverage, typically from rice, barley or sweet potato

<b>morimoto (rice)</b> clean, sake lees, rounded finish	2 oz	12		
<b>iichiko (barley)</b> lighter and clean		9		
<u>JAPANESE WHISKEY</u>	2 oz			
<b>yamazaki 12</b> buttery graham, citrus peel		45		
<b>kikori</b> melon, mild peppercorn, gentle vanilla, creamy oak		16		
<b>suntory toki</b> shortbread, fruity sweet, heat finish		19		
<b>hibiki harmony</b> candied orange, cinnamon		27		
<b>iwai tradition</b> silky, apricot sherry, spicy cherries		19		

<u>MOCKTAILS</u>				
<b>yamamomo-san</b> calpico, yamamomo juice, sprite		8		
<b>mint yuzu spritzer</b> mint, yuzu, sprite		8		

<u>COCKTAILS</u>				
<b>sake sangria carafe</b> sake, plum wine, seasonal fruits		25		
<b>yuzu cloud</b> nigori sake, yuzu marmalade, yuzushu		11		

<b>mango matchashu</b> sake, mango puree, matcha		11		
<b>spiced car</b> iwai mars whiskey, honey, yuzu		15		

<u>NON-ACOHOLIC BEVERAGES</u>				
<b>morimoto seasonal tea</b>		5		
<b>soda</b> coke, diet coke, sprite, ginger ale		4		

<u>WHITE WINE</u>	glass	750ml
<b>morimoto chardonnay, redwood, ca</b> citrus aroma, bright acidity, creamy and rich with hints of brioche and vanilla	14	54
<b>squealing pig sauvignon blanc new zealand</b> subtle green hue, green pineapple, passionfruit, bright freshness, and tangy citrus finish	13	50
<b>donnafugata anthelia catarratto, sicily</b> fresh and fruity bouquet, scents of aromatic herbs, round	14	54
<b>mayacamus chardonnay, mt veedeer, ca</b> river rock, honeysuckle aroma, lemon curd, almond and passion fruit.		125

<u>RED WINE</u>	glass	750ml
<b>castellani sangiovese, di toscana, italy</b> bright red ripe cherries and wild strawberries, smooth	12	46
<b>acacia pinot noir, carneros, napa valley</b> red fruits aroma, cranberry, and sun-ripened raspberry, silky	14	54
<b>paul hobbs pinot noir, sonoma county, ca</b> black cherries, wild blueberries, baking spices, full body.		140

<u>BOTTLED BEER</u>		
<b>kirin ichiban 12oz bt</b> crisp, refreshing, smooth		8
<b>orion lager 12oz.</b> crisp, refreshing, mild		8
<b>morimoto hazelnut 22oz.</b> rich nuttiness, smooth malt finish		20
<b>morimoto imperial pilsner 25oz.</b> golden color, dry hop floral aroma, malty backbone		36

<u>DRAFT BEER</u>		16 oz
<b>juice bomb ipa, new york</b> sweet citrus, mango, medium body		9
<b>morimoto soba, oregon</b> buckwheat, barely, toasted nuts, medium body		9