



greens & Soup

Pop Salad	7
asian baby greens, cucumber, carrots, sprouts, house ginger dressing	
Seaweed Salad	6
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Grilled Shishito Peppers	8
baby greens, kimchi vinaigrette, sesame, szechuan peppercorn	
Miso Soup	6
tofu, seaweed, scallions	
Edamame	
sea salt	5
pepper & garlic	6
sautéed garlic	6
truffle salt	7
all of the above	9

Crispy Kama 6
tempura snapper collar, greens, pickled daikon, carrot, cilantro, lime, fish sauce

Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate any severe allergies. Our management team would be happy to assist with any concerns.

moriawase

beautifully curated selections of today's freshest fish

Sushi and Sashimi (20-22 pieces) 60

an assortment of sashimi & nigiri specials, served with fresh wasabi & imported soy

Chef's Choice of Nigiri (8 • 16 pieces) 28 • 54

life is like a box of nigiri, you never know what you're gonna get!

cold tastings

Salmon Belly Tasting	16	Ponzu Scheme	17
ora king salmon belly topped three ways: sambal vinaigrette, asian relish, & ginger shallot sauce		togarashi seared hamachi, ponzu gel, truffle oil, pickled garlic, caramelized shallots, yuzu tobiko, cilantro	
Hamachi Hara Kiri	16	Suzuki Samurai	16
yellowtail belly, jalapeno, lime zest, asian pear, micro cilantro		sesame seared striped bass, thai coconut emulsion, evoo, layu, avocado, lemongrass XO, radish	
Raw Kama	18	Tuna Belly Tataki	17
hamachi collar, spicy ponzu, thai basil, black pepper		seared tuna belly, ponzu, pickled shallot, garlic chips, layu, togarashi, sprouts	

hot tastings

Pan Roasted Mushrooms	15	Killer Tofu	13
assorted local fungi, cauliflower puree, squash, jalapeno emulsion, shishitos		crispy tofu & summer vegetables simmered in a coconut adobo sauce	
Mama's Egg Rolls	6	Chicken Wings	14
shrimp, pork, veg, & rice noodles, served with nouc mam		fish sauce caramel, chili, toasted peanuts, cilantro, lime	

nigiri specials

2 pieces per order

Hokkaido Scallop	10
lemongrass XO, maldon salt, evoo, chives	
Striped Bass	10
orange kosho	
House Smoked Salmon	10
creme fraiche, ikura, everything bagel seasoning	
Seared Salmon Belly	10
bourbon maple syrup, smoked salt, chives	
Salmon Belly	10
ginger-shallot sauce, daikon sprout	
Yellowtail Belly	10
jalapeno, lime zest sauce, micro cilantro	
Seared Bigeye Belly	10
sambal, caramelized shallot, thai basil	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Hotategai hokkaido scallop	8 • 12
Suzuki striped bass	8 • 12
Tai red snapper	8 • 12
Unagi eel	9 • 13
Masu ocean trout	8 • 12
Sake ora king salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Ikura soy marinated salmon roe	10 • 14
Uni California sea urchin	10 • 15
	+ Quail Egg 5

roll out classic, innovative, & reinterpreted sushi rolls

Fall? What Fall?	16	Wasabi Root	15	Fresh Wasabi	5	Pickled Sunchoke	4	Mama's Hot Sauce	3	Japanese Soy	4
tempura kabocha squash, avocado, tahini creme, topped with smoked salmon, soy maple syrup, chives, gochugaru		One Up		12		Don't Ig-nori Me		16		hamachi, truffle ponzu emulsion, tempura flakes, cucumber, topped with tuna, garlic aioli, yuzu tobiko, roasted shredded nori, & a wedge of lemon	
Nikkei Maki		15		Bangkok Dangerous		16		Royal Treatment		17	
tempura snapper, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, micro arugula		salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, arugula		crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micro greens		Anaconda*		17		tempura shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki	
Rising Sun		14		Kissed By Fire		17		Acevichado		15	
tempura aparagus, tuna, tobanjan aioli, topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce		crab mix, masago, garlic aioli, scallions, asparagus, topped with blowtorched trout, tobanjan aioli, kabayaki, tempura flakes, chives		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, micro arugula		tempura snapper, jalapeno, avocado, creme fraiche, topped with snapper, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro					
Ceviche		15		So Fresh & So Clean		14					
hamachi, avocado, fried shallot, chipotle lime sauce, topped with snapper, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime											

We kindly ask that guest checks be split a maximum of three ways

FULLY COOKED

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

14

South-By (shaken, served up)
london dry gin, shiso, blanc vermouth,
lime, florida cane, celery bitters

Daily Vitamin (shaken, rocks)
vodka, green tea, elderflower, honey, lemon, bubbles

Lychee Martini (stirred, served up)
vodka, lychee, jasmine, rose aperitif, sake

Japanese Old Fashioned (large cube)
japanese whisky, salted plum,
dandelion & burdock bitters

Tokyo Drift (shaken, crushed ice)
vodka, blood orange, lime, hibiscus, ginger beer

Mamie Palmer (shaken, served long)
bourbon, amaro, peach, ginger, lemon, earl grey

Nude Beach (shaken, served up)
mezcal, aperol, pamplemousse, lime, pineapple

The Highball 12

*our take on a Japanese classic -
imported whisky, gin, or shochu,
lengthened with bubbly water & a
hint of umami bitters*

bubbly wine

Simonet Blanc de Blanc, Brut, FR, N/V 11•44

Roger Goulart Brut, Cava Gran Reserva, SP, '12 14•54

Mumm Napa Rose Napa Valley, Brut, CA, N/V 15•58

S junmai

Amabuki Omachi 720ml 14•81

Dance of Discovery 300ml 13•32

Emperor's Well 300ml 15•36

k nigori

Snow Maiden 720ml 10•56

Sacred Mist 300ml 11•26

e

Road to Osaka 720ml 84

& whiskey

Basil Hayden's 12

Basil Hayden's Dark Rye 13

Elijah Craig Small Batch 11

Knob Creek 9yr 12

Knob Creek Rye 12

Jim Beam Black 9

Legent 12

Whistle Pig 15yr 40

Wild Turkey Kentucky Spirit 14

Wild Turkey Master's Keep 45

Woodford Reserve Rye 12

Woodford Reserve Bourbon 12

Little Book '21 25

Makers 46 12

S

Whistle Pig Piggyback Rye 12

junmai ginjo

Momokawa 720ml 10•56

Bride of the Fox 720ml 16•92

White Sun 720ml 16•92

alternative

Moonstone Asian Pear 750ml 8•44

Funagachi Gold Can 200ml 16

Mighty Peaks 720ml 13•74

Snow Grass Honjozo 300ml 39

junmai daiginjo

Dassai 45 720ml 15•84

Kakurei 720ml 19•110

Master's Pride 720ml 140

glossary

junmai - sake made from only rice, koji, & water

ginjo - rice polished to at least 60%

daiginjo - rice polished to at least 50%

honjozo - sake made with a small amount of added brewers alcohol and polished to 70%

nigori - loosely filtered, cloudy sake

whisky

Johnnie Walker Blue Label 55

Glenfiddich 14yr / 15yr 14 / 15

Macallan 15yr Triple Cask 28

Macallan 18yr Sherry Cask 40

Balcones Single Malt 14

Balvenie Sweet Toast 12yr 16

Bastille Single Malt 14

Glenfiddich 15yr 15

Glenfiddich Fire & Cane 14

japanese

Hibiki Harmony 21

Iwai Tradition 17

Kaiyo Cask Strength 16

Nikka Coffey Grain 18

Fuji Single Grain 23

Nikka Days 12

Suntory Toki 9

white wine

Blanco Seco Clasico, CVNE, Rioja, SP, '18 17•62

Sauvignon Blanc, Allan Scott, Marlborough, NZ, '20 12•46

Gruner Veltliner, Pratsch, Niederosterreich, AT, '20 11•44

Pinot Grigio, Terra Alpina, Alto Adige, IT, '20 12•46

Chardonnay, MacRostie, Sonoma Coast, CA, '19 13•50

Syrah Rose, Chateau de Campuget, Nimes, FR, '20 12•46

red wine

Zweigelt/Blaufrankisch, Heinrich, Burgenland, AT '18 12•46

Pinot Noir, Pike Road, Willamette, OR, '19 13•52

Pinot Noir, Au Contraire Dutton Ranch, RRV, CA, '14 17•68

Grenache, Little James Basket Press, FR, N/V 12•46

Red Blend, Conundrum, CA, '19 13•48

Cabernet, Le P'tit Paysan, Central Coast, CA, '16 16•64

draft beer

Sawa Plum (Plum Sour) 4.7% 8
Japas Cervejaria - Brazil

Zen Garden NE IPA 6.8% 8
Clown Shoes - Boston, MA

Clearwater Kolsch 4.8% 7
Captain Lawrence - Elmsford, NY

Half Moon Island Wheat Ale 5.2% 7
Royal Palm - Palm Beach, FL

Sapporo Premium 4.9% 7
Sapporo Breweries - Tokyo, Japan

packaged beer

Matsurika Jasmine Pilsner 5.0% 8
Japas Cervejaria - Brazil - (16oz)

Hop Commander IPA 6.5% 7
Captain Lawrence - Elmsford, NY

Castillo Coconut Porter 6.3% 7
Ancient City Brewing - St. Augustine, FL

No. 139 Dry Rose Cider 6.9% 8
Wolfer Estate - Sagaponack, NY

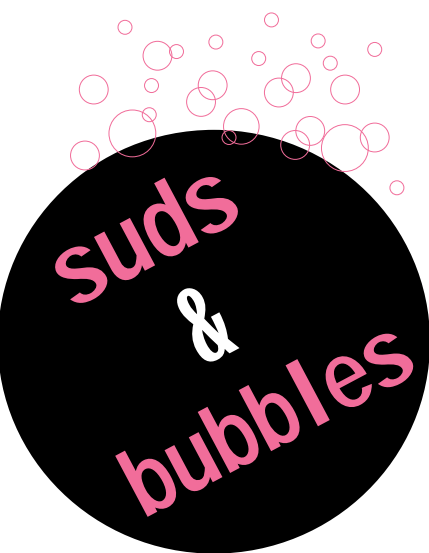
Asahi Super Dry 5.0% 6
Asahi Breweries - Tokyo, Japan

flights

Sake Flight 14
MoonStone Asian Pear, Snow Maiden, Momokawa

Premium Sake Flight 19
Mighty Peaks, Sacred Mist, White Sun

Build Your Own Flight 23
choose any 3 different sakes by the glass



kitchen sauce

Round of beers for the team 10

Round of shots for the team 20

n/a bev

soft drinks coke, diet coke, sprite 3

mocktail coconut, pineapple, ginger, lime 6

green tea service 5

shirley temple house-made grenadine, sprite 4

happy endings

P. M. S. 8
peanut butter powder, molten chocolate cake,
salted carmel ice cream, raspberry coulis

Snap, Crackle, Flan 8
puffed rice crispies, candied kabocha with maple syrup
& japanese whisky, pepitas, burnt caramel sauce

team

Chef | Owner **Chau Trinh**

General Manager **Sean Griffin**

Beverage Director **Dylan March**

Sous Chef **Sinji Toguchi**

Kitchen Manager **Dominick Jean-Louis**