

MORIMOTO

GROUP DINING MENUS

JAPANESE

Contemporary Japanese Cuisine brilliantly crafted by the world-renowned Iron Chef, Masaharu Morimoto, sets this restaurant apart from the pack. Blending traditional ingredients with contemporary cooking techniques, this menu does not disappoint the most discerning palates.

723 CHESTNUT STREET, PHILADELPHIA | MORIMOTORESTAURANT.COM



FEATURES

- Lunch available Monday – Friday
- Dinner available seven days a week
- The Private “Omakase” Dining Room seats up to 17 guests.
- Morimoto is available to be reserved exclusively for up to 125 people.
- Extensive specialty cocktail, wine and sake lists.
- Morimoto Lounge can accommodate up to 25 guests privately Sunday – Thursday.

FOR MORE INFORMATION CONTACT NICOLE@STARR-RESTAURANTS.COM | 267-886-1408

*menus subject to change

OMAKASE MENU

Omakase is a tasting experience designed by the chef. The menu below is a sample menu, as omakase changes daily to reflect the availability of select ingredients.

FIRST COURSE

TORO TARTARE

SECOND COURSE

WHITEFISH CARPACCIO

THIRD COURSE

CHEF'S SASHIMI SALAD

FOURTH COURSE

BLACK COD MISO

<< INTERMEZZO >>

FIFTH COURSE

SEASONAL FISH

SIXTH COURSE

AUSTRALIAN WAGYU STRIP

SEVENTH COURSE

CHEF'S SELECTION OF SUSHI

DESSERT

CHEF'S DESSERT

\$125.00 PER PERSON*

ADD AN 8 COURSE WINE OR SAKE PAIRING // \$75 Per Person*

*Amount does not include taxes, gratuity or special events fee.

FAMILY STYLE

CHEF MORIMOTO'S SUSHI COMBINATION - \$200.00*

Optional Upon Arrival // Half Portions Available for Parties of 8 and fewer

FOUR MAKI ROLLS // 24 PIECES OF CHEF'S NIGIRI // 28 PIECES OF CHEF'S SASHIMI

FIRST COURSE (SELECT THREE)

MIXED BABY GREENS yuzu vinaigrette

TORO TARTARE caviar and fresh wasabi (\$10 supplement)

YELLOWTAIL TARTARE caviar and fresh wasabi

ROCK SHRIMP TEMPURA spicy kochujan aioli

SPICY KING CRAB (\$10 supplement)

SEARED WHITEFISH CARPACCIO garlic, ginger, mitsuba & chives, yuzu - citrus soy

TUNA PIZZA tuna carpaccio, jalapeno, anchovy aioli, crisp tortilla

PORK KAKUNI braised pork belly and hot rice porridge

WAGYU DUMPLINGS kanzuri-miso broth

SECOND COURSE (SELECT THREE)

BLACK COD MISO su miso sauce

WAGYU SKIRT STEAK carrot, ginger, haricot vert, aka miso (\$10 supplement)

SENAT FARMS CHICKEN soy glaze, braised daikon, romanesco, maitake

MORIMOTO SURF AND TURF wagyu filet, hamachi ribbons, avocado salad, herbed potatoes (\$15 supplement)

ROASTED DUCK BREAST duck confit fried rice, mandarin oolong reduction

KING SALMON xo sauce, yu choy, daikon

CHILEAN SEA BASS koji marinated and grilled, seasonal vegetables, dashi nage (\$5 supplement)

DESSERT (SELECT TWO)

GINGER MATCHA fresh ginger ice cream, matcha cream sauce, espresso mochi cake, gingersnap

KINAKO AND JAPANESE HONEY kinako custard "udon", ginger cream, kuromitsu, pomegranate, pistachio

KABOCHA S'MORE kabocha mousse, chocolate crunch, miso caramel, meringue, togarashi pepitas

HOJICHA TEA CAKE brown butter cake, roasted green tea and vanilla mousse, pecans, persimmon

CHEF'S SELECTION SORBET TRIO

CHEF'S ICE CREAM OF THE DAY

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change

ZENSAI

PORK GYOZA

with ponzu

ROCK SHRIMP TEMPURA

spicy kochujan aioli

MORIMOTO SASHIMI

assorted sashimi in porcelain spoons (\$5 supplement)

MINI TUNA PIZZA

tuna carpaccio and anchovy aioli on a crisp wonton

SPICY LOBSTER SKEWERS

spicy aioli & cilantro

MORIMOTO TEMPURA

assorted vegetables and shrimp with dipping sauces

\$40.00 PER PERSON*

2 hours // choice of 3 plus chef's selection maki rolls

\$60.00 PER PERSON*

2 hours // choice of 5 plus chef's selection maki rolls

*Amount does not include taxes, gratuity or special events fee.

HAPPY HOUR

PORK GYOZA

with ponzu

ROCK SHRIMP TEMPURA

spicy kochujan aioli

MORIMOTO SASHIMI

assorted sashimi in porcelain spoons (\$5 supplement)

MINI TUNA PIZZA

tuna carpaccio and anchovy aioli on a crisp wonton

SPICY LOBSTER SKEWERS

spicy aioli & cilantro

MORIMOTO TEMPURA

assorted vegetables and shrimp with dipping sauces

SELECT TWO ITEMS + CHEF'S SELECTION OF MAKI ROLLS

\$30.00 PER PERSON*

2 hour event booked at 6pm or earlier, Monday through Thursday

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE HOUSE

WINE

HOUSE RED

HOUSE WHITE

SAKE

HOUSE SELECTION

BOTTLED BEER

SAPPORO

KIRIN

KIRIN LIGHT

HEINEKEN

KALIBER

\$40.00 PER PERSON*

Unlimited within legal limit for the contracted event time.

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE PREMIUM

WINE

HOUSE RED
HOUSE WHITE

SAKE

HOUSE SELECTION

BOTTLED BEER

SAPPORO
KIRIN
KIRIN LIGHT
HEINEKEN
KALIBER

HOUSE COLLECTION LIQUOR

SMIRNOFF VODKA
BEEFEATER GIN
BACARDI RUM
SAUZA BLANCO TEQUILA
JIM BEAM BOURBON
SEAGRAMS 7 WHISKEY
DEWARS SCOTCH

SPECIALTY COCKTAILS

OTA
vodka, pear, yuzu, mint

KINKAKU JI
bourbon, honey, lemon, togarashi seven spice

ZAKURO
tequila, pomegranate, lime, chili

\$60.00 PER PERSON*

Unlimited within legal limit for the contracted event time.

No shots will be served, house liquors are available for classic cocktails and mixed drinks.

*Amount does not include taxes, gratuity or special events fee.