

SPECIAL EVENT MENUS

MORIMOTO

Contemporary 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.

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.

morimoto

723 CHESTNUT ST
PHILADELPHIA

morimotorestaurant.com

For more info
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OMAKASE menu I

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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

HAMACHI TARTARE

SECOND COURSE

WHITEFISH CARPACCIO

THIRD COURSE

CHEF'S SASHIMI SALAD

FOURTH COURSE

BLACK COD MISO

FIFTH COURSE

SEASONAL FISH

SIXTH COURSE

CRISPY DUCK LEG

SEVENTH COURSE

CHEF'S SELECTION OF SUSHI

DESSERT

CHEF'S DESSERT

\$100.00 PER PERSON*

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

OMAKASE menu II

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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

SEASONAL

THIRD COURSE

CHEF'S SASHIMI SALAD

FOURTH COURSE

SEASONAL FOIE GRAS

FIFTH COURSE

SEASONAL FISH

SIXTH COURSE

SEASONAL WAGYU

SEVENTH COURSE

CHEF'S SUSHI

DESSERT

CHEF'S SEASONAL DESSERT

\$150.00 PER PERSON*

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

FAMILY STYLE

morimoto



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

FIVE PIECE SUSHI COMBINATION chef's choice (\$5 supplement)

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

PORK KAKUNI braised pork belly and hot rice porridge

WAYGU DUMPLINGS kanzuri-miso broth

SECOND COURSE (SELECT THREE)

BLACK COD MISO su miso sauce

DRY AGED NEW YORK STRIP STEAK tempura vegetables and two sauces (\$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)

CHEF'S SUSHI COMBINATION (\$5 supplement)

DESSERT (SELECT TWO)

AMAZAKE ÉCLAIR amazake cremeux, strawberry meringue, pickled seasonal fruit

SHISO CHEESECAKE plum gelée, charred citrus salad, blood orange

YUZU AND CURRANT CASTELLA red currant jam, blackberry coulis, cassis crèmeux

DARK CHOCOLATE MATCHA TORTE

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.

CHEF'S CHOICE SUSHI COMBINATION

SUSHI, SASHIMI, AND MAKI

priced per tray