



## beverage menu

### sake

<b>morimoto signature sake</b>	4oz   10oz   720ml   1.8L
<b>morimoto junmai</b>	9 20 60 110
honeyed walnuts, sweet finish	
<b>morimoto junmai ginjo</b>	13 25 85 150
caramelized pear, stone fruit	
<b>morimoto junmai daiginjo</b>	19 40 145 230
melon, honeysuckle, rich texture	
<b>morimoto sparkling nigori</b>	35/300ml
semi-sparking, fresh and clean aftertaste	
<b>easy-cup morimoto junmai</b>	7/210ml
premium rice notes, dry flavor, balanced texture	
<b>morimoto signature sake flight</b>	38
a study in the evolution of sake. a selection of chefmorimoto's junmai, jumao ginjo, junmai daiginjo and shochu	
<b>aged sake</b>	2oz   300ml
<b>morimoto '5 year'</b>	25 100
toasty honey graham, sweet chili pepper	
<b>morimoto '10 year'</b>	50 200
chestnut, highland malt, walnut cream	
<b>morimoto '30 year'</b>	50 200
citrus oil, tropical, fruity finish	

<b>light and elegant</b>	4oz glass	10oz carafe	1.8L bottle
<b>maboroshi junmai ginjo</b>	14	28	165
bright, crisp, green apple			
<b>hana no mai junmai ginjo</b>	10	22	125
soft, light, floral			
<b>dassai 45 junmai daiginjo</b>	15	32	185
orange blossom, rice, elegant			
<b>ten to chi junmai daiginjo</b>	16	35	210
dry, mild, clean, delicate			
<b>mizubasho ginjo</b>	11	24	145
smooth, fruity, fresh			
<b>bold and rich</b>	4oz glass	10oz carafe	1.8L bottle
<b>otokoyama tokubetsu junmai</b>	13	26	165
dry, bright acidity, umami			
<b>kurosawa kimoto junmai</b>	12	25	155
bold, earthy, smooth			
<b>ban ryu honjozo</b>	9	20	115
dry, strong, crisp			
<b>hakkaisan tokubetsu hanjozo</b>	11	24	145
medium acidity, dry, smooth			
<b>mutsu otokoyamka chokara junmai</b>	14	28	175
rich, umami, koji			
<b>asabiraki sui jin junmai</b>	10	22	125
smooth, earthy, dry			
<b>momosan sake flight - served cold</b>			35
rotating selection of four playful sakes			



### shochu

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

<b>morimoto (rice)</b>	2oz   720ml
made with water filtered for 100 years, clean, sake lees, rounded finish	16 120
<b>sudachi awa no kaori (barley and citrus)</b>	10 50
lemon, lime, citrus	
<b>aka kirishima (purple potato)</b>	12 60
red wine notes, sweet finish	
<b>ginza no suzume (barley)</b>	9 40
earthy and sweet caramel	
<b>iichiko (barley)</b>	9 40
light and clean	
<b>kakushigura (barley)</b>	12 60
oak aged barley with nose of sweet vanilla and a rich flavor	
<b>kaikozu (kuri kogane special potato)</b>	12 60
floral, earthy, dry	

### beer

<b>draft beer</b>	10oz/20oz
<b>rotating local draft</b>	6/10
ask server for daily selection	
<b>kirin ichiban, japan</b>	5/8
malt, light, crisp	
<b>bottled and canned beer</b>	
<b>rogue brewery's finest, oregon</b>	8
<b>morimoto soba ale, 12oz</b>	8
<b>morimoto soba daze, 12oz</b>	8
<b>rainier lager, tall boy</b>	5
<b>echigo rice lager, 12oz</b>	10
<b>fremont dark star imperial stout, 12oz</b>	7
<b>kirin lite, 12oz</b>	6





## japanese whisky

<b>hibiki harmony</b> toffee, apricot, almond	2oz 22
<b>suntory toki</b> shortbread, fruity sweet, heat finish	16
<b>nikka "taketsuru"</b> cinnamon toast, light peat	40
<b>nikka "coffey grain"</b> vanilla, citrus, spice	30
<b>nikka "coffey malt"</b> maple and pecan, slight sweetness	35
<b>nikka "from the barrel"</b> cocoa, honey, nutmeg	30
<b>togouchi</b> apple, butterscotch, pepper	20
<b>hakushu - 12 yr</b> pear, basil, peat, pine, toffee	60
<b>yamazaki - 12 yr</b> almond, lemon zest, mulling spice, tropical fruit	70
<b>yamazaki - 18 yr</b> cigar leaves, toffee, apples, plum wine, black pepper	150

## wine

<b>white</b>		
<b>morimoto "dream" chardonnay, mendocino, ca</b> clean and crisp with light citrus	glass   720ml 14 60	
<b>efeste feral sauvignon blanc</b> ancient lakes, wa	14 65	
<b>torresella pinot grigio</b> veneto, italy	11 40	
<b>red</b>		
<b>morimoto "dream" cabernet sauvignon napa valley, ca</b> blackberries, cassis, chocolate, espresso	glass   720ml 80	
<b>morimoto grgich hills estate cabernet sauvignon napa valley, ca</b> dark fruit, rose blossom, black pepper, cigar leaves	110	
<b>kerloo cellars black rock syrah</b> yakima valley, wa	14 65	
<b>union, kings ridge pinot noir</b> wilamette valley, or	15 75	
<b>in sheeps clothing cabernet sauvignon</b> columbia valley, wa	13 55	
<b>structure cellars foundation red blend</b> columbia valley, wa	80	
<b>orin swift "machete" petit syrah</b> saint helena, ca	90	
<b>rosé</b>		
<b>sodo cellars love birds rosé</b> columbia valley, wa	glass   720ml 12 55	
<b>sparkling</b>		
<b>treveri blanc de blanc brut</b> columbia valley, wa	glass   375ml 15 30	
<b>vueve clicquot brut</b> champagne, france	720ml 100	
<b>krug grand cuvee</b> champagne, france	300	



## signature cocktails

<b>toki old fashioned</b> suntory toki, bitters, sugar, flamed orange twist	18
<b>spiced car</b> japanese whisky, yuzu, honey, togarashi	16
<b>mech suit</b> gin, campari, grapefruit, yuzu	15
<b>honey don't</b> vodka, cucumber, honeydew milk tea, cilantro	15
<b>yuzu margarita</b> blanco tequila, yuzu	16
<b>mango matchashu</b> sake, mango puree, matcha	12
<b>shochu hi</b> choice of iced green or oolong tea or soda water	11

## non-alcoholic beverages

<b>mocktails</b>	
<b>momosan iced tea</b> calpico, blueberry, tea	7
<b>shiso yuzu spritzer</b> yuzu, shiso, sprite	7
<b>mango lemonade</b> fresh lemonade, mango puree	7
<b>soft drinks</b> coke, diet coke, sprite, ginger ale, cranberry	4
<b>fresh squeezed juice</b> orange, grapefruit	7
<b>hot and cold tea</b>	
<b>chef morimoto's genmai cha (hot)</b>	4
iced oolong/iced green tea/iced matcha	5