Morimoto by Sea

Japanese-inspired cuisine by Chef Masaharu Morimoto

SAMPLE MENU • HOLLAND AMERICA LINE

APPETIZERS

Popcorn Shrimp
Tempura-crispy shrimp, Morimoto-style gochujang aioli, wasabi citrus aioli, honey soy toasted peanut

Pork Gyoza
Hand-folded dumplings, seasoned pork, cabbage and garlic chives, scallion ginger sauce

Vegetable Wonton
Asian sesame garlic chili sauce

Taco Two Ways®
Hamachi, yuzu soy, tuna, spicy mayo, avocado crème

Lobster Miso Soup
White miso broth, lobster essence, scallion

Sticky Ribs
Hoisin chili glazed ribs

SUSHI & SASHIMI

Chef's Combination
Sushi and sashimi

Nigiri & Sashimi (2 pieces)
Seasonal white fish, maguro tuna, sake salmon, hamachi yellowtail, unagi freshwater eel, hotate scallop, tako octopus, ikura salmon roe, otoro fatty tuna, chutoro medium fatty tuna

CHEF'S SIGNATURE SUSHI ROLLS

Shrimp Tempura
California roll, tempura shrimp, gochujang aioli

Lobster Tempura
Avocado, romaine lettuce, tobiko, cucumber, scallion

Tako Yaki
Tempura octopus, cabbage, tonkatsu sauce, mayo, bonito flakes

California
Snow crab, cucumber, avocado

Spicy Tuna
Tuna, scallion, spicy sauce

Spicy Salmon
Salmon, scallion, spicy sauce

Aburi Salmon
Salmon avocado roll, spicy mayo, torched

MAIN COURSES

Morimoto Buri-Bop
Japanese-Korean fusion hot stone rice bowl, hamachi, egg yolk

Orange Chicken
Tempura chicken, market vegetables, orange glaze

Japanese Curry
Fried tofu, seasonal vegetables, aromatic sweet Japanese curry

Fresh Catch "Port to Plate"
Crisp-skinned fillet, sweet tamarind-chili sauce, pickled vegetables

Butter Poached 12 oz Lobster Tails
Warm yuzu butter drizzled over lobster

Miso Lamb Chop
Kombu-braised daikon, gochujang-infused lamb jus

Grilled US Prime Rib
Yakiniku BBQ sauce by Chef Masaharu Morimoto

Tan Tan Noodles
Red curry broth, miso-infused ground chicken, cilantro, soy marinated egg

SIDE DISHES

House Fried Rice
Egg, shrimp, chicken, scallion, vegetables

Steamed White or Brown Rice

Balsamic Glaze Brussels Sprouts

Sautéed Bok Choy

Furikake Fries

DESSERTS

Chocolate Sphere
Dark chocolate shell, marshmallow cream, chocolate sorbet, warm salted caramel

Strawberry Panna Cotta
Berry crunch, Morimoto syrup

White Chocolate Lime Ganache
Coconut foam, rice pudding, mango yuzu sorbet

Sorbet Trio
Lychee, mango yuzu and blueberry sorbets