

IZAKAYA

SMALL PLATES TO SHARE AND ENJOY WITH FRIENDS.

Small plate Izakaya recipes from Executive Chef Brett Olstadt and his team.

GLUTEN-FREE? HERE'S SOME HELP.

GF next to the dish means it's gluten-free. **GFA** means it can be made gluten-free.

LET YOUR SERVER KNOW IF YOU HAVE ANY QUESTIONS. ENJOY!

FEB/MAR MENU

TO KEEP THINGS FRESH AND INTERESTING, WE WILL BE UPDATING OUR MENU EVERY TWO MONTHS. THIS ALLOWS US TO TAKE ADVANTAGE OF LOCAL AND SEASONAL INGREDIENTS

Please Note: An 18% gratuity for parties for 6 or more will be added to your bill.

GIFT CARDS

GIVE GIFT CARDS TO FRIENDS AND FAMILY FOR THE HOLIDAYS
Ask your server or visit restaurantmuramoto.com

SUNDAY SUNDAY SUNDAY ALL YOU CAN EAT SUSHI!

Served Sunday 5p-9p.

\$30 PER PERSON

Reservations are recommended.

* Mayo, aioli, baconnise, roe (masago, tobikko, salmon, smelt), and asian slaw dressing are made with raw eggs. Eggs served raw, over-easy, poached, sunny-side-up, or soft-boiled and steaks, fish and proteins that are served rare or medium-rare may be undercooked and only served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note: children 12 and under can only order raw or undercooked meat or fish with parental consent.

SALADS

ASIAN SLAW ^{GFA}

Sesame Dressing* 5

ANAGO GOMA-AE

Eel, Spinach, Shiitake, Sesame Seed, Frisee 8

OCTOPUS SALAD ^{GF}

Asparagus, Cucumber, Cellophane Noodle, Spicy Ume Boshi Sauce 8

SEAWEED SALAD ^{GFA}

Onion Soy Dressing 7

EDAMAME ^{GF}

Served Cold 4

PICKLES ^{GFA} 3

Seasonal

KIMCHEE ^{GF} 3

SASHIMI (Nigiri available on request)

SAMPLER ^{GF*}

Tuna, Yellowtail, Salmon (9 Pieces) 18

TUNA ^{GF*} (5 Pieces) 12

YELLOWTAIL ^{GF*} (5 Pieces) 10

SALMON ^{GF*} (5 Pieces) 9

SNAPPER ^{GF*} (5 Pieces) 10

SUSHI COMBO

NIGIRI COMBO ^{GFA*}

Tuna, Salmon, Hamachi, Snapper, Eel and 1 Regular Roll - Chef's Choice 15

MAKI COMBO ^{GFA*}

Chef's Choice Regular, Inside-Out, Special Rolls 20

GRILLED

HANGER STEAK ^{GFA*}

Satsuma Potato Salad, Miso Blue Cheese 15

BLACK COD ^{GFA}

Bok Choy 12

BEEF TONGUE ^{GF}

Miso Marinated 8

GRILLED SQUID ^{GF}

Wakame, Pa-Muchim, Sweet & Hot Sauce 9

OYSTERS*

HALF-DOZEN ^{GFA} 15

Ponzu Soy, Quail Egg*, Chive

DOZEN ^{GFA} 27

Ponzu Soy, Quail Egg*, Chive

RAW*

KOBE TARTAR ^{GFA*}

Quail Egg*, Crostini 10

CEVICHE ^{GF*}

Salmon*, Bell Pepper, Red Onion, Citrus, Peanuts, Chili 6

POKE ^{GF*}

Tuna*, Seaweed, Avocado, Sesame Oil 10

SCALLOP ^{GFA*}

Passion Fruit-White Soy Vinaigrette, Jalapeno, Macadamia Nuts, Farmhouse Greens 8

BRAISED / POACHED

SNAPPER HEAD

Braised Greens 7

MUSSELS

Chinese Sausage, Fermented Black Bean, Bok Choy, Cilantro 8

RAMP KIMCHEE DDUKBOKKI ^{GF}

Rice Cake, Scallions, Peas 11

NIBITASHI

Eggplant, Kabocha, Shishito in Sweet Soy Dashi 5

REGULAR ROLLS

AVOCADO ^{GF}

With Sesame Seeds 3

NEGIHAMA ^{GF*}

Scallion & Yellowtail* 4

KAMPYO

Marinated Gourd 3

SALMON ^{GF*}

With Wasabi 4

KAPPA ^{GF}

Cucumber 3

SMOKED SALMON ^{GF*}

With Wasabi 4

OSHINKO

Pickled Daikon 3

TEKKA ^{GF*}

Tuna* & Wasabi 5

INSIDE-OUT ROLLS

ALASKA ^{GFA*}

Salmon* & Avocado 5

ASPARAGUS ^{GF*}

Asparagus & Shiso Mayo* 5

BOSTON ^{GF*}

Tuna* & Avocado 6

CALIFORNIA ^{GF}

Crab Meat, Avocado & Cucumber 6

HOTATEGAI*

Scallop, Avocado & Masago Mayo* 8

NEW YORK

Shrimp & Avocado 6

PHILLY*

Smoked Salmon* & Cream Cheese 6

SHRIMP TEMPURA*

Tempura Shrimp, Masago Mayo*, Eel Sauce 8

SOFT-SHELL CRAB

Fried Soft-Shell Crab, Masago Mayo* 10

SPICY SHRIMP*

Shrimp, Masago Mayo*, Scallion, Seven Spice & Chili Oil 8

SPICY TUNA ^{GF*}

Tuna* & Spicy Mayo* 8

UNAGI

Fresh Water Eel, Cucumber, Eel Sauce 8

VEGETABLE TEMPURA ^{GF}

Seasonal Vegetables 6

SPECIAL ROLLS

DUCK*

Mango, Avocado, Duck Soy Reduction 12

DEADLY CATCH*

Tempura King Crab, Tobikko*, Wasabi Mayo* 18

BUMBLE BEE*

Fried Salmon Skin, Cream Cheese, Yuzu Habanero Tobikko*, Mayo* 12

SPICY TUNA SPECIAL*

Avocado, Wasabi Tobikko*, Masago Mayo*, Spicy Sauce, Eel Sauce* 10

RAINBOW ^{GF*}

Tuna*, Hamachi*, Salmon*, Crab, Avocado, Cucumber 16

VIPER*

Hamachi*, Avocado, Eel, Spicy & Eel Sauce 15

DRAGON*

Shrimp Tempura, Eel, Avocado, Eel Sauce, Mayo* 15

DANTE*

Hamachi*, Cucumber, Greens, Habanero Tobikko* 13

TOKYO PICNIC

Crispy Pork Belly, Asian Slaw*, Baconnise* 12

HARVEST ^{GF}

Pickled Beets, Mizuna, Cucumber, Walnuts, Miso Blue Cheese 12

GUN SMOKE ^{GFA*}

Smoked Salmon*, Tomato, Mizuna, Bacon-Tempura Crunch 14

FAVORITES

SATSUMA POTATO SOUP ^{GF}

Smoked Shiitake, Fried Burdock 7

MISO SOUP ^{GF}

Wakame, Tofu 3

JAPANESE EGGPLANT WRAPPED

TOFU NASU DENGAKU ^{GF}

Frisee, Scallion, Yuzu Miso, Sesame Seed 12

STEAMED DUCK WONTON

Baby Bok Choy, Scallion, Cashew, Spicy Garlic Sauce 6

SPICY COCONUT SHRIMP ^{GFA}

Bell Pepper, Onion, Peanuts, Cilantro 11

SPICY COCONUT TOFU ^{GFA}

Bell Pepper, Onion, Peanut, Cilantro 8

DASHIMAKI

Japanese Omelet, Grated Daikon 7

PORK BELLY BUNS (3)

Steamed Bun, Pickles, Hoisin 8

SCALLOP ^{GFA}

Mashed Potato, Butter Soy, Roasted Mushrooms 15

SPICY OCTOPUS & SCALLION PAJON

Korean Pancake Served With Black Vinegar Soy Dipping Sauce 8

FRIED

KING CRAB TEMPURA

Truffle Béarnaise* 15

CRAB CROQUETTES

Seaweed Aioli*, Tonkatsu Sauce 8

CHICKEN KARAAGE

Sweet Chili, Cilantro 7

SOFT SHELL SHRIMP ^{GF}

Garlic, Thai Chili, Cilantro, Lime 10

KING CRAB CAKES

Yuzu Kosho Mayo*, Farmhouse Mix 12

SKEWERS

Skewers Are Panko Fried Served With Tonkatsu & Mustard Mayo*

MUNE

Chicken Breast 2

BUTA

Pork 1.5

EBI

Shrimp 2

HOTATE*

Scallop* 2.25

SHISHITO

Japanese Green Pepper 1.5

TOFU

1.25

RICE+NOODLE

SALMON* BOWL ^{GFA}

Ikura*, Daikon Sprouts 9

GRILLED EGG BOWL ^{GF*}

Bonito Flakes, Scallion 5

PORK BELLY BOWL

Smoked Egg*, Scallion 7

GRILLED WAGYU RIBEYE BOWL ^{GF}

Ramp Kimchee, Mushroom, Smoked Egg 9

PAN FRIED UDON

Cabbage, Onion, Bonito, Spicy Tonkatsu Sauce, Tempura Flake 7

GRILLED CHICKEN UDON

Cilantro, Lime, Cold Sweet Soy Broth 6

CURRY UDON

Ground Pork, Scallion 6

SPICY SHORT RIB UDON

Smoked Egg*, Mizuna 8

VEGETABLE TEMPURA UDON

Carrot, Onion, Kabocha, Scallion, Soy Broth 6

DESSERT

STRAWBERRY SPRING ROLL

Honey Ginger Ice Cream 7

CHOCOLATE SATSUMA BEIGNETS

Miso Caramel 7

GINGER CAKE

Mango Whipped Cream, Thai Tea Ice Cream 7

CHOCOLATE CHIFFON CAKE

Cherries, Vanilla Ice Cream, Espresso Kurozato Caramel 7

HONEY GINGER ^{GFA}

Ice Cream 4

BLACK SESAME ^{GFA}

Ice Cream 4

DESSERT SAMPLER

Chef's Choice 14

MURAMOTO RESTAURANT

executive chef **BRETT OLSTADT**
sous chef **MATT MORRIS**
manager **MICHAEL MOODY**