

Morita - A la carte

Entree

Garlic Bread	\$10.00
Original Seafood onion gratin soup	\$10.00
Something you don't see in any other Japanese restaurants in Auckland, is our Onion gratin soup. It is homemade seafood Consomme.	
Grilled NZ mussel – Burgundy style	\$10.00
NZ mussel pot – in white wine w herbs	\$10.00
We use a Japanese pot called 'donabe' which literally means 'Mud Pot'. It is cooked in a French style with herbs and garlic in white wine with tomatoes.	
Chicken galantine and halloumi cheese in ginger sauce	\$15.00
KAKIAGE and kumara tempura served w curry salt and ten-tsuju	\$15.00
The traditional Japanese cuisine 'Tempura' served in MORITA's style the 'crispy Kakiage' Attention to the two layered sauce that comes in a cocktail glass!	
Market fish carpaccio in tapenade sauce	\$16.00
Market fish SASHIMI w original soy sauce mix	\$16.00
Duck and foie gras – marinated duck w caramelised foie gras	\$19.50
Probably the best matching combination, but in our restaurant it is served in a Japanese French fusion twist. Duck is marinated in a Japanese styled marinade and Foie gras is caramilised.	

Salad

Fried fish NANBAN salad	\$20.00
Served in homemade nanban (Japanese style soy vinegar)	
New Zealand's fresh fish served in a Japanese style Nanban marinade. One of our popular dishes	
Black sesame seafood salad	\$24.00
Served in black sesame dressing and avocado in wasabi mayonnaise sauce	
The chef's recommendation, Black sesame seafood salad. Fresh fish tartare and avocado wasabi mayonnaise with homemade black sesame dressing. A surprise to how well it matches!	
White sesame wagyu beef tataki salad	\$28.00
Served in white sesame sauce w tofu	

Main

Tempura – Morita style	\$29.00
Market Fish – baked w herbs	\$30.00
With the change in the waters and markets in Auckland every day, the chef serves it to you in the best way for the different fish we get every day. A delightful dish!	
Beef tongue steak Vienna style served w mustard sauce	\$32.00
Beef tongue, softness is just an ordinary thing. But in Auckland's Restaurant MORITA we serve it to you in a Vienna style which on the surface, it is crispy! A very popular dish.	
Homard Lobster poeler in Morita's specialty Americaine sauce	\$34.00

*Prices and availability subject to change without notice
Up to date as of 13/04/2012

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Main (contd)

- Japo beef steak – steak in 'japo' sauce** **\$35.00**
A dish the chef is proud for the volume and taste! Served in a Japanese styled sauce.
- Grilled lamb – cooked in butter and herbs** **\$38.00**
- Roasted duck – in Manuka honey red wine sauce** **\$40.00**
Cooked in a 3 star French Restaurant style, but have added the New Zealand taste of Manuka Honey with herbs!
A mouth watering dish! Come sample the 3 star taste in Auckland!!
- Wagyu beef steak – in wasabi soy butter sauce** **\$48.00**
Every Japanese restaurant in Auckland will be proud of the Japanese representative wagyu beef. Try it with our wasabi soy sauce.

Sushi

- TAMAGOYAKI and vegetable roll** **\$32.00**
Vegetable sushi roll served w homemade Japanese traditional egg roll
Large portions of vegetable sushi with our proud homemade Japanese traditional egg roll. Comes off the pan super soft and hot!
- Foie gras roll sushi** **\$38.00**
Also served w wagyu beef and duck nigiri
One of the dishes served at the French restaurant the chef studied in Paris. It was very popular with the French people. This is definitely what you call French Japanese fusion!
- Nigiri sushi** **\$42.00**
Market fish and 'O-ebi' nigiri sushi
Served with 'o-ebi' literally meaning large prawn. Only seen at restaurant MORITA with our freshly bought fish from the market. Please note, we use red wine vinegar in our sushi rice. Which is very popular in Japan!

Dessert

- Homemade brownie w ice cream** **\$14.00**
- Homemade nougat glace and crème brulee** **\$15.00**

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