

# MURAMOTO LATE NIGHT

Available from 10pm to 1am

## EDIBLES

<b>EDAMAME</b>	4
Boiled And Salted Baby Soybeans	
<b>SEAWEED SALAD</b>	7
Mixed Greens, Ginger Soy Vinaigrette	
<b>HOUSE SALAD</b>	7
Mixed Greens, Cabbage, Herb Mix, Sesame Vinaigrette	
<b>TSUKEMONO</b>	5
Assorted Japanese Pickles	
<b>SHRIMP TEMPURA</b>	9
Asparagus, Spicy Mayonnaise	
<b>FRIED CHICKEN WINGS</b>	9
Kimchi BBQ Sauce, Pickles	
<b>PORK BELLY</b>	9
Sweet Soy-Black Vinegar Glaze, Kimchi	
<b>BRISKET</b>	12
Curry Potato Salad, Confit, Scallion-Miso	

## SUSHI COMBINATION Chef's Choice:

<b>VEGGIE PLATE</b>	17
Chef's Choice 7 Pieces, 1 Roll	
<b>SMALL PLATE*</b>	15
1 Regular Roll & 5 Pieces of Nigiri Sushi	
<b>LARGE PLATE*</b>	25
1 Regular Roll & 9 Pieces of Nigiri Sushi	
<b>TUNA SAMPLER*</b>	16
Toro, Bluefin, Bigeye, Yellowfin & Albacore Nigiri (One Piece of Each)	
<b>MAKI COMBO*</b>	20
3 Rolls; 1 Regular Roll, 1 Inside-Out Roll, 1 Special Roll	
<b>SASHIMI PLATE*</b>	25
5 Different Kinds of Fish, About 12 Pieces	
<b>SUSHI SPECIAL COMBO*</b>	25
Any Two Special Rolls	

## SPECIAL ROLLS

<b>CATERPILLAR</b>	12
Fresh Water Eel, Cucumber, Avocado	
<b>DRAGON</b>	16
Tempura Shrimp, Eel, Avocado & Masago Mayo*	
<b>ECUADOR*</b>	16
Tuna, Yellowtail, Avocado, Masago Mayo*, Jalapeno, Scallion, Tempura Crumbs, Spicy Sauce	
<b>FIRE*</b>	12
Tempura Salmon, Cucumber, Avocado, Sprouts, Tobikko, Spicy Sauce	
<b>TARANTULA*</b>	16
Soft-Shell & Rock Crab, Cucumber, Avocado, Masago Mayo*, Tobikko, Scallion, Spicy Sauce	
<b>GODZILLA*</b>	16
Tempura Shrimp, Tobikko, Avocado, Cream Cheese, Spicy Mayo	
<b>RAINBOW*</b>	16
Rock Crab, Avocado, Cucumber, Tuna, Yellowtail & Salmon	
<b>MURAMOTO*</b>	16
Egg Paper, Tuna, Sweet Shrimp, Squid, Shiso, Sprouts, Salmon Roe, Shiso Mayo	
<b>DUCK*</b>	16
Mango, Avocado, Eel Sauce	

Additional sides of sauce are .50, Eel sauce is \$1. An 18% gratuity will be added to parties of six or more.\*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. \*\*steaks and proteins that are served rare or medium-rare may be undercooked and only served upon the consumers' request

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