

Hub Hall

80 Causeway St 02114-1603 · +16172638900 · Updated: Jan 14, 2026

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A5 WAGYU BEEF SPECIAL SELECTION 6

A5 Ishiyaki* (2oz minimum order)

\$29.00

seared tableside with 3 signature sauces

Hot Oil Wagyu Carpaccio*

\$35.00

hot oil seared, yuzu soy, ginger, garlic, micro greens

A5 "Surf & Turf" sushi roll combo*

AVAILABLE OPTIONS

A5 Ishiyaki served with choice of any sushi roll. Additional (\$5) for shrimp tempura roll or softshell crab roll

2oz of A5: \$65.00

4oz of A5: \$120.00

Wine & Dine

\$250.00

6oz A5 Wagyu steak* "al la carte" paired with a bottle of 2017 Grgich Hills Estate "Morimoto Dream" Cabernet Sauvignon

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SMALL PLATE & SHAREABLE 15

Peking Duck

\$42.00

(only available after 5PM) house roasted ½ duck, served with flour tortilla, hoisin, apricot sweet chili and pico de gallo.

Fish Carpaccio

\$14.00

hot oil seared salmon, yuzu soy, ginger, garlic, micros cilantro

Seaweed Salad

\$7.00

sesame seed

House Green Salad

\$12.00

spring lettuce mix, tomato, orange segments, fried shallot white miso-sesame vinaigrette

Kakuni Bao

\$7.00

braised pork belly, lettuce, and dijon mayo

Soft Shell Crab Bao

\$14.00

crispy fried soft shell crab, lettuce, pickled cucumber, spicy mayo

Crispy Brussels Sprouts

\$12.00

balsamic-soy reduction, fried onions, bonito flakes

Chef Morimoto's Signature Sticky Ribs	\$14.00
twice cooked pork ribs with hoisin chili sauce	
Edamame	\$7.00
sea salt	
Duck Tacos	\$12.00
house roasted duck, apricot sweet chili in crispy gyoza shell	
Spicy Wonton	\$14.00
chicken wontons in szechuan sesame chili sauce	
Karaage	\$12.00
japanese-style fried chicken with spicy garlic soy	
Popcorn Shrimp	\$12.00
tempura battered and tossed with spicy gochujang aioli	
Duck Fat Fries	\$8.00
cooked in rendered duck fat, sea salt, ketchup	
Pork Gyoza	\$14.00
pan fried pork dumplings served with scallion ginger sauce	

RICE DISH 3

Kakuni Bap	\$22.00
pork belly, pickled vegetable, egg yolk & sweet ginger-garlic soy seared tableside in a hot stone bowl	
Poke Don*	\$18.00
choice of salmon* or tuna* (+\$2) poke sauce, scallion, avocado, nori, chili oil, over rice	
Salmon Ikura Don*	\$20.00
salmon* with marinated salmon roe served over rice	

NIGIRI 1

5 Piece Nigiri Combo	\$18.00
1-tuna*, 1-salmon*, 1-hamachi*, 1-eel, 1-shrimp	

SUSHI ROLL 10

Sushi Roll & Nigiri Combo*	\$20.00
choice of spicy tuna or salmon avocado roll served with three pieces of nigiri (tuna/salmon/hamachi) No Substitutions	
Soft Shell Crab Roll	\$15.00
Shrimp Tempura Roll	\$14.00
Spicy Tuna Roll*	\$11.00

California Roll	\$9.00
Spicy Salmon Roll*	\$11.00
Salmon Avocado Roll*	\$11.00
Spicy Yellowtail Roll*	\$11.00
Vegetable Roll	\$9.00
Eel & Avocado Roll	\$11.00

MOMOSAN RAMEN 8

All Star	\$29.00
for hearty meat lovers! pork broth, chashu pork, kakuni pork belly, steamed chicken, kikurage, takana, menma, ajitama*	
Spicy Tonkotsu	\$19.00
pork broth, kakuni pork, ajitama*, menma, scallion & spicy yuzu miso	
Tonkotsu	\$17.00
pork broth, chashu pork, ajitama*, kikurage and scallion	
Tokyo Chicken	\$17.00
chicken broth, steamed chicken, menma, kikurage and ajitama*	
Tsukemen	\$17.00
dipping noodles with tonkotsu broth, ajitama*, chashu pork, and menma	
Spicy Tan-Tan	\$17.00
spicy sesame broth, miso ground pork, cilantro, scallion and ajitama*	
Spicy Vegan Miso	\$17.00
spicy miso broth, oat milk, tomato, kale, corn and miso glazed tofu	
Spicy Dan Dan - Brothless	\$16.00
spicy sesame chili sauce, miso ground pork, kale namul, and ajitama*	

ADDITIONAL RAMEN TOPPINGS 12

Spicy Yuzu Ball	\$2.00
Make your ramen SPICY!	
Kakuni	\$5.00
braised pork belly	
Chashu	\$4.00
sliced pork belly	
Steamed Chicken	\$4.00
chicken thigh	

Ajitama*	\$3.00
soy marinated soft boiled egg	
Nori	\$2.00
toasted seaweed	
Menma	\$3.00
braised bamboo shoot	
Takana	\$3.00
spicy mustard green	
Kikurage	\$2.00
wood ear mushroom	
Fried Tofu	\$3.00
miso sauce	
Kaedama	\$4.00
side of ramen noodle	

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SPIRITS LIST 5

Vodka

Haku Japanese | Absolut | Titos | Ketel One

Tequila

Camarena | Patron | Casamigos

Gin

Hendricks | Roku Japanese | Empress 1908

Rum

Bacardi Light | Cruzan 2yr | Malibu | Captain Morgan

Whisky, Bourbon, Scotch

Suntory Toki | Johnnie Walker Black | Jameson | Buffalo Trace | Makers Mark | Jim Beam | Jack Daniels

SIGNATURE COCKTAILS 9

Seasonal Sangria Pitcher	\$26.00
sake, wine, umeshu, seasonal fruit	
Tokyo Mule	\$14.00
haku vodka, yuzu, shiso, ginger syrup, fever tree ginger beer	
Spiced Car	\$14.00
toki whiskey, honey syrup, lemon, togarashi rim	

Mango Matchashu	\$14.00
sake, mango puree, matcha	
Jasmine GT Chūhai	\$15.00
mizu matcha shochu, jasmine flower-green tea simple, soda water	
Momo Gin Rickey	\$14.00
roku gin, raspberry syrup, lime, sprite	
Sake-Tini Yuzu	\$15.00
Yuzu Sake, lemon, simple syrup, triple sec and topped with a float prosecco.	
Yuzu Margarita	\$14.00
silver tequila, triple sec, lime, yuzu	
Eastern Tradition	\$15.00
our version of an "old fashioned". suntory toki whiskey, simple syrup, dash of bitters	

SHOCHU 6

Morimoto, Fukumitsuya Sake Brewery	\$15.00
rice, water filtered for 100 years-clean, rounded finish	
Mizu Green Tea	\$15.00
barley, black koji rice, Ureshino green tea leaves.	
Mizu Saga Barley	\$15.00
barley, black koji rice	
Rihei Ginger, Ochai Distillery	\$15.00
rice, barley, ginger	
Awa No Kaori Sudachi, Nisshin Shurui	\$12.00
citrus, kome	
Ginza No Suzume, Yatsushika Sake Brewery	\$12.00
barley, mugi	

JAPANESE WHISKEY 6

Suntory Toki	\$15.00
green apple, bright citrus, pink grapefruit	
Yamazaki 12 yr	\$40.00
woody and sweet with vanilla, dried apricots, peaches, pineapple,	
Suntory Hibiki Harmony	\$36.00
burnt caramel, floral, honey and oak	
Nikka Taketsuru	\$36.00
red apple, toffee, local herbs	

Legent Kentucky Straight Bourbon Whiskey

\$15.00

notes of fruits, prunes, cherries, cocoa, and vanilla on the background of oak spices. The finish is long with hints of oak and chocolate. Collaboration between two whiskey legends. Fred Noe, from Jim Beam's seventh-generation Master Distiller and Shinji Fukuyo, from the founding house of Japanese whisky and Suntory's fifth-ever Chief Blender.

Suntory AO World Whiskey

\$36.00

sweet malt, toasted oak and a fruity orange note. A blend of the world's five major whiskies from Scotland, Ireland, America, Canada and Japan with unique history and craft. AO means the color blue, as in the sea that unites the continents

SPARKLING WINE ⁶

Brut, Treveri Cellars, "Morimoto Dream" ,Washington

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Sparkling Rosé, Treveri Cellars, "Morimoto Dream" ,Washington

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Prosecco, Mionetto, Treviso Brut, Italy

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$60.00

Sparkling Rosé, Gruet, New Mexico

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$60.00

Champagne, Nicolas Feuillatte, France

\$98.00

Champagne, Moet & Chandon Imperial, France

\$105.00

WHITE WINE ⁵

Sauvignon Blanc, Goldschmidt Vineyards, New Zealand 2020

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$60.00

Riesling, Clean Slate, Germany 2021

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

Pinot Grigio, Tiamo, Italy 2020

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$50.00

Chardonnay, J Lohr, "Riverstone" California 2020

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$55.00

Chardonnay, Grgich Hills, "Morimoto Dream" California 2020

\$105.00

ROSE ¹

Rose of Pinot, Angeline, California 2021**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$50.00

RED WINE 3**Pinot Noir, J Lohr, "Falcon's Perch" California 2021****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$49.00

Cabernet Sauvignon, Harmony & Soul, California 2020**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Cabernet Sauvignon, Grgich Hills, "Morimoto Dream" California 2017**\$105.00****ON DRAFT** 6**Rogue Brewery, Morimoto Soba Ale, 4.8% ABV****\$14.00**

buckwheat, barley, toasted nuts, medium body ale

True North, Juicy IPA, Ipswich, MA 6.7% ABV**\$17.00**

"Northern Haze" fruit-forward ale

Jack's Abby, Light Lager, Framingham, MA 3.8% ABV ABV**\$16.00**

"Banner City" light hoppy lager

Sapporo Premium Lager, 4.9% ABV**\$12.00**

lager

Kirin Ichiban 5% ABV**\$12.00**

Pale lager

Downeast Cider, MA 5.1% ABV**\$17.00**

"Original"

BOTTLED & CANNED BEER 6**Hitachino Nest "Red Rice", 7% ABV****\$12.00****Hitachino Nest "White Ale" 7.0% ABV****\$12.00****Echigo "Flying IPA" 6% ABV****\$12.00****Echigo Koshihikari Rice Beer 5%ABV****\$17.00****Bud Light 4.2% ABV****\$9.00****Corona Extra 4.6% ABV****\$10.00****NON-ALCOHOLIC BEVERAGE** 2

Shiso Yuzu Spritzer

\$9.00

shiso, yuzu, sprite

Momosan Iced Tea

\$8.00

blueberry, calpico, iced tea

MORIMOTO SAKE 5

Morimoto Junmai

Honeyed walnuts, sweet finish.

AVAILABLE OPTIONS

Glass (4 oz): \$11.00

Carafe (10 oz): \$29.00

Bottle (720 ml): \$70.00

Bottle (1.8 L): \$145.00

Morimoto Junmai Ginjo

Caramelized pear, stone fruit.

AVAILABLE OPTIONS

Glass (4 oz): \$13.00

Carafe (10 oz): \$32.00

Bottle (1.8 L): \$155.00

Morimoto Junmai Daiginjo

Melon, honeysuckle, rich texture.

AVAILABLE OPTIONS

Glass (4 oz): \$16.00

Carafe (10 oz): \$50.00

Bottle (1.8 L): \$230.00

Morimoto Sparkling Nigori

\$35.00

semi- sparkling nigori, fresh and clean aftertaste

Easy Cup Morimoto Junmai

\$13.00

single serve, premium rice notes, dry flavor, balanced texture

SAKE FLIGHT - MORIMOTO 1

Morimoto Sake Flight

\$38.00

a study in the evolution of sake. a selection of chef morimoto's junmai, junmai ginjo, junmai daiginjo and sparkling nigori

SHOCHU - MORIMOTO 1

Morimoto (Rice)

\$15.00

Water filtered for 100 years-clean, sake lees rounded finish.

WINE - MORIMOTO 4

Cabernet Sauvignon, Grgich Hills, Morimoto "Dream"

\$105.00

bold, blackberries and cassis

Chardonnay, Grgich Hills, "Morimoto Dream" California 2020

\$105.00

Sparkling Rosé, Treveri Cellars, "Morimoto Dream" ,Washington

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Brut, Treveri Cellars, "Morimoto Dream" ,Washington

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

AGED SAKE - MORIMOTO 2

Morimoto '5 Year'

Toasty honey graham, sweet chili pepper.

AVAILABLE OPTIONS

2 oz: \$25.00

Bottle (300 ml): \$100.00

Morimoto '10 Year'

Chestnut, highland malt, walnut cream finish.

AVAILABLE OPTIONS

2 oz: \$50.00

Bottle (300 ml): \$200.00

BEER - MORIMOTO 1

Rogue Brewery, Morimoto Soba Ale, 4.8% ABV

\$14.00

buckwheat, barley, toasted nuts, medium body ale

SINGLE CUP SAKE 4

Easy Cup Morimoto Junmai

\$13.00

premium rice notes, dry flavor, balanced texture

Joto "Grafitti Cups"

\$11.00

Soto Junmai

\$15.00

Yuki Otoko "Yeti Cup"

\$16.00

SAKE SELECTION 12

Tozai "Typhoon" | Futsu-shu

AVAILABLE OPTIONS

Glass (4 oz): \$9.00

Carafe (10 oz): \$22.00

Bottle (1.8 L): \$140.00

Shichi Hon Yari "The 7 Spearsmen" | Junmai

AVAILABLE OPTIONS

Glass (4 oz): \$12.00

Carafe (10 oz): \$26.00

Bottle (1.8 L): \$155.00

Hoyo "Farmers Daughter" | Tokubetsu Junmai

AVAILABLE OPTIONS

Glass (4 oz): \$12.00

Carafe (10 oz): \$26.00

Bottle (1.8 L): \$155.00

Tedorigawa Yamahai "Silver Mountain" | Junmai

AVAILABLE OPTIONS

Glass (4 oz): \$12.00
Carafe (10 oz): \$26.00
Bottle (1.8 L): \$155.00

Maboroshi "Mystery" | Junmai Ginjo

AVAILABLE OPTIONS

Glass (4 oz): \$13.00
Carafe (10 oz): \$28.00
Bottle (1.8 L): \$170.00

Yuki No Boshu "Cabin in the Snow" | Junmai Ginjo

AVAILABLE OPTIONS

Glass (4 oz): \$14.00
Carafe (10 oz): \$35.00
Bottle (1.8 L): \$180.00

Koshi No Kanbai "Blue River" | Junmai Ginjo

AVAILABLE OPTIONS

Glass (4 oz): \$17.00
Carafe (10 oz): \$40.00
Bottle (720 ml): \$110.00

Dewazakura "Tenth Degree" | Ginjo

AVAILABLE OPTIONS

Glass (4 oz): \$13.00
Carafe (10 oz): \$32.00
Bottle (1.8 L): \$170.00

Ryujin "Dragon God" Kakushi | Ginjo

AVAILABLE OPTIONS

Glass (4oz): \$14.00
Carafe(10oz): \$35.00
Bottle(1.8L): \$170.00

Tedorigawa "Lady Luck" | Daiginjo

AVAILABLE OPTIONS

Glass (4 oz): \$19.00
Carafe (10 oz): \$45.00
Bottle (1.8 L): \$240.00

Kubota | Junmai Daiginjo

AVAILABLE OPTIONS

Glass (4 oz): \$19.00
Carafe (10 oz): \$45.00
Bottle (720 ml): \$116.00

Higashiyama Konteki "Tears of Dawn" | Daiginjo

AVAILABLE OPTIONS

Glass (4 oz): \$17.00
Carafe (10 oz): \$40.00
Bottle (1.8 L): \$210.00

PLUM SAKE 2

Kiuchi Umeshu

AVAILABLE OPTIONS

Glass (4 oz): \$16.00
Bottle (500 ml): \$60.00

Kamoizumi "Umelicious"

AVAILABLE OPTIONS

Glass (4 oz): \$15.00

Bottle (720 ml): \$95.00

SPECIALTY SAKE 3

Iinuma Honke Yuzu Sake

AVAILABLE OPTIONS

Glass (4 oz): \$15.00

Bottle (720 ml): \$105.00

Kamoizumi "Happy Bride"

AVAILABLE OPTIONS

Glass (4 oz): \$16.00

Carafe (10 oz): \$36.00

Bottle (500ml): \$65.00

Rihaku Shuzo "Dreamy Clouds" Junmai

AVAILABLE OPTIONS

Glass (4 oz): \$13.00

Carafe (10 oz): \$30.00

Bottle (1.8 L): \$170.00

SOFT BEVERAGES 3

Coke® Products

\$4.00

Juice

\$4.00

Orange, Grapefruit, Cranberry

Morimoto Signature Hot Tea

\$6.00

chef morimoto's green tea blend