morii

V - Vegetarian
VG - Vegan
GF - Gluten Free

While we take every precaution to prevent cross-contamination, our kitchen handles a range of allergens and we cannot guarantee that any dish is entirely free from traces. We're happy to advise on suitable options and make adjustments where possible.

Morii Itameshi
The Morii Experience

Morii is the desire to hold onto fleeting, beautiful moments, and that is the heart of our table.

Morii has always been rooted in Italy, inspired by its food, its traditions and the simple pleasure of sharing a meal, all expressed through our own Cape Town sense of place. As Morii evolves, we continue to build on that foundation, while finding new ways to bring familiar flavours to the table.

Our new menu explores Itameshi, where Italian cooking meets Japanese influence. Inspired by the Japanese approach to simplicity, balance and seasonality, we bring new ingredients and techniques to dishes that remain recognisably Italian at heart.

It is an approach that feels naturally at home at Morii. Both cultures share a respect for seasonality, quality ingredients and allowing flavour to speak for itself. The result is food that feels familiar, with something a little unexpected.

The menu will continue to evolve with the seasons, the ingredients available to us and the ideas coming from our kitchen. Italy remains at the heart of Morii. Itameshi simply gives us a new way to express it.

VEGETALE / YASAI

Vegetables, leaves and grains, guided by the seasons and inspired by Italy, Japan and the Cape.

Caesar, romaine lettuce, white anchovies, white miso croutons, dill and buttermilk dressing **185**

with chicken katsu **210**
with crispy pancetta **205**

Burrata, grilled stone fruit, sweet rocket, pistachio and chilli crisp **195**

Artichoke, ponzu, grape and onion salsa, candied almonds **185**

Caprese, stracciatella, tomato jelly, balsamic and soy dressing, basil oil **185**

Carrot and celery leaf terrine, baby heirloom carrot ribbons, calamansi **175**

Risotto, smoked gem squash, toasted pine nuts, red onion jam and gochujang-charred zucchini **195**

FRUTTI DI MARE / GYOKAIRUI

From the sea, bringing Italian flavours together with Japanese ingredients and techniques.

Seared tuna loin, apple, radish, daikon, pickled ginger and crispy rice **255**

Squid, caponata, miso bagna càuda, crispy onions and tomato fondue **215**

Octopus, wafu curry sauce, grilled artichokes and garlic crisps **235**

Prawn and corn chawanmushi, coal-roasted prawns and brown butter sweetcorn purée **265**

Scallops, crispy sweetbreads, caramelised cauliflower purée and cauliflower florets **385**

Linefish, potato noodles, mussels, lemongrass and coconut velouté **325**

Salmon and nori mosaic, black garlic purée, dashi beurre blanc and salmon skin furikake **345**

CARNE / NIKU

From familiar Italian favourites to slow-cooked and grilled meats, reimagined the Morii way.

Pollo, spring onion risotto, chicken thigh and shiitake yakitori	**235**
Vitello tonnato, katsuobushi, capers and citrus	**285**
Osso buco, creamy polenta and burnt mandarin salsa verde	**275**
Chicken Parm, togarashi arrabbiata, Parmesan and fior di latte	**265**
Duck, Sichuan pepper-crusted, 14-day aged breast, green olive and blood orange caponata, confit leg	**275**
Beef, layered nori and potato bake, grilled broccoli rabe and Shaoxing shallots	**345**

CONTORNI / FUKUSAI

Made for the table. A little extra, a little indulgent and always good for sharing.

Duck fat roast potatoes	**125**
Pickled fries	**120**
Vineyard aged balsamic onion arancini	**120**
Braised short rib-stuffed olives	**135**
Spinach and ricotta gnudi	**125**
Green onion risotto	**145**
Fig and blue cheese brûlée	**130**

PASTA / PASUTA

Made fresh daily with twice-milled semolina flour and traditional bronze dies. Enjoy as a starter or main course portion.

Lasagne

spinach, ricotta and Parmesan	**155 / 245**
Bolognese, béchamel and Parmesan	**165 / 265**

Linguine

butter and dashi beurre monté	**125 / 185**
prawn, lime, garlic and basil	**185 / 245**
chilli crunch and Parmesan	**125 / 185**
Amatriciana and nori	**135 / 195**

Pappardelle, beef ragù, Italian sausage, porcini and bone marrow — **165 / 265**

Spaghetti carbonara, char siu lardons and miso-cured egg yolk — **155 / 245**

Gnocchi, fermented chilli, roasted butternut, sesame and sweet potato espuma — **145 / 235**

Cannelloni, goat's cheese, asparagus, edamame and petite leaf salad — **165 / 265**

Radiatori, lamb shoulder diavola, roasted parsnips and crispy carrots — **165 / 265**

Gigli, wild and cultivated mushrooms, umami pesto, pickled shimeji and sweet onion — **165 / 265**

Orzo, tonkatsu pork, shelled peas and spring onion purée — **155 / 245**

Casarecce, vodka sauce, semi-dehydrated tomatoes, fresh basil and crispy nori — **145 / 235**

PIZZA / PITSA

Neapolitan-style, 22 cm pizzas, also available gluten-free.

Each pizza is a meeting of craft and simplicity - inspired by Italy, made for Cape Town.

Blanco, cream cheese, garlic, Parmesan, anchovies, bagna càuda, mortadella, pistachio and rocket	**220**
Caprese, bocconcini, cherry tomatoes, fresh basil and yuzu pesto	**205**
Margherita, San Marzano tomato, fior di latte, fresh basil and extra virgin olive oil	**185**
Gorgonzola, fresh figs, gorgonzola, walnuts, wild rocket and aged balsamic reduction	**235**
Gamberi, coal-roasted prawns, wild rocket, shaved lemon-pickled fennel and chilli	**265**
Salmon, stracciatella, soy and honey-glazed smoked salmon, capers, red onion, lemon zest and garden fennel	**275**
Pollo, teriyaki chicken, caramelised onion and candied walnuts	**235**
Anatra, five-spice duck prosciutto, red onion, aged balsamic reduction and shaved Forelle pear	**265**
Prosciutto, fior di latte, Parma ham, wild rocket, shaved Parmesan and garlic aioli	**275**
Pepperoni, spicy Italian sausage, oregano, buffalo mozzarella and roast garlic crème fraîche	**235**

DOLCI / DEZÁTO

Every dessert at Morii is made to linger. A final, fleeting moment worth holding onto.

Tiramisu to share, cocoa-pod tiramisu, our signature interpretation of a timeless classic	**185**
White chocolate and truffle oil namelaka, vanilla brown butter sponge, toasted hazelnuts, vanilla-poached pears, pear gel and brown butter crumb	**145**
Shades of red, lemon-scented stracciatella and mascarpone mousse, tomato sorbet, strawberry gel, lemon and olive oil financier, macerated strawberries, candied tomato and basil oil	**135**
Cannoli, phyllo cannoli with basil mousse, strawberry and cucumber, lemon crémeux, limoncello granita and olive oil sponge	**145**
Torta di mele, vanilla bean ice cream, oven-roasted apple, meringue shards and apple gel	**135**
Gelato / sorbet, per scoop, served in a sugar-cone bowl	**65**

Gelato
Stracciatella (vegan)
Balsamic and dulce de leche
Toasted hazelnut
Vanilla bean

Sorbet
Sicilian blood orange
Lemon
Strawberry and basil

Sicilian blood orange
Lemon
Lavender
Strawberry and basil

GLOSSARY

A few of the ingredients, flavours and techniques you may come across at Morii.

Bagna càuda
A warm Piedmontese sauce of anchovy, garlic and olive oil.

Beurre blanc
A classic French butter sauce made with white wine and vinegar.

Beurre monté
A silky emulsified butter sauce.

Bocconcini
Small, bite-sized balls of fresh mozzarella.

Broccoli rabe
A leafy green with small florets and a pleasantly bitter flavour.

Caponata
A Sicilian dish of aubergine, tomato and celery with a sweet-and-sour character.

Calamansi
A small Southeast Asian citrus fruit with a bright, tart flavour.

Char siu
Chinese-style roasted pork with a sweet and savoury glaze.

Chicken katsu
Japanese-style breaded and fried chicken with a crisp panko coating.

Chawanmushi
A delicate Japanese savoury steamed egg custard, usually made with dashi.

Crémeux
A rich, smooth cream with a texture between custard and mousse.

Daikon
A crisp Japanese white radish with a fresh, mildly peppery flavour.

Dashi
A Japanese stock traditionally made with kombu and bonito, rich in umami.

Duck prosciutto
Duck breast cured and air-dried in the style of Italian prosciutto.

Edamame
Young green soybeans with a naturally sweet and savoury flavour.

Espuma
A light, aerated foam.

Financier
A small French almond cake traditionally made with brown butter.

Fior di latte
Fresh Italian cow's milk mozzarella with a delicate, creamy flavour.

Furikake
A Japanese seasoning typically made with sesame, seaweed and other savoury ingredients.

Gnudi
Tuscan ricotta and spinach dumplings, similar to ravioli filling without the pasta.

Gochujang
A Korean fermented chilli paste with heat, sweetness and umami.

Katsuobushi
Dried, smoked and fermented bonito flakes, prized for their intense umami flavour.

Namelaka
An exceptionally smooth and silky chocolate cream.

Ponzu
A Japanese citrus and soy-based sauce with bright acidity and umami.

Shaoxing
A Chinese fermented rice wine with a rich, slightly sweet and savoury flavour.

Shimeji
Small Japanese mushrooms with a delicate, nutty flavour.

Stracciatella
Soft Italian cheese made from mozzarella curds and cream, also the name of a classic gelato flavour.

Sweetbreads
A culinary term for the thymus or pancreas, prized for its delicate texture and rich flavour.

Sichuan pepper
An aromatic spice known for its citrus notes and distinctive tingling sensation.

Togarashi
A Japanese chilli seasoning typically combining chilli, citrus, sesame and spices.

Tonkatsu
Japanese-style breaded and fried pork, traditionally served with a savoury-sweet sauce.

Umami
The savoury fifth taste, found naturally in ingredients such as Parmesan, mushrooms, miso and dashi.

Velouté
A classic French sauce, also used to describe smooth, silky sauces and purées.

Vitello tonnato
An Italian dish of veal traditionally served with a creamy tuna, caper and anchovy sauce.

Wafu
Japanese-style, bringing Japanese ingredients, techniques or flavour principles to another cuisine.

Yuzu
An aromatic Japanese citrus with notes of lemon, mandarin and grapefruit.




ITALIAN SOUL, CAPE SPIRIT
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AT THE VINEYARD HOTEL