

冷たい料理
COLD

TOMATO SARADA.....\$14
heirloom tomato salad with tomato dashi and sunflower

MISO YASAI.....\$9
grilled Green City Market vegetables in pinenuf. miso dressing

KATSUO NO TATAKI*.....\$20
baby bonito with satsuma ponzu and miyoga

AJI NANBAN ZUKE.....\$18
fried aji dressed with sweet and sour vegetables and chili

IKE MIZUDAKO*.....\$18
Hokkaido octopus sashimi with wasabi and our shoyu

MIYAZAKI BEEF.....\$24
A5 Japanese wagyu with daikon and wild wasabi

MAGURO NO NAMERO*.....\$22
Balfegó tuna dressed with ginger and miso with battera konbu and toasted nori

ABURI BURI*.....\$19
Kyushu hamachi with shimeji mushrooms and fried garlic shoyu

MOMOTARO TARTARE.....\$14
sweet tomato tartare on Japanese milk bread

RAIBU KANI.....\$18
live Dungeness crab with karashi dressing and vegetable kakiage

暖かい料理
HOT

MISO SOUP.....\$9
shio miso with wakame and chanterelle mushrooms with sweet corn

AGE DASHI TOFU.....\$14
fried house tofu with mountain vegetables and soy dashi

UNAGI DONBURI.....\$16
barbecued eel on kanpyo rice with sansho pepper

CHAHAN.....\$22
stone bowl beef rice with wild maitake and organic egg

CHAWAN MUSHI.....\$18
dashi egg custard with sweet corn and truffle with Baji Uni

CURRY UDON.....\$19
simmering heritage pork curry and futo udon

MENTAIKO SPAGHETTI*.....\$15
a Tokyo specialty of spicy cod roe with organic egg and katsuobushi

GINDARA CHIMAKI.....\$28
koji marinated cod with preserved konbu shiitake rice in bamboo leaf

SAKE NO SUGI.....\$30
Ora king salmon cooked on cedar with our ikura

は、旬の品をさりげなく出し、
主人自ら調理して、おてなす事である。
伊達政宗

器は料理の着物
北大路魯山人

器は料理の着物
北大路魯山人

江戸っ子の初もの食い

強火の遠火で炎を立て



強火の遠火で炎を立てず

串焼き

KUSHI YAKI

SHISHITO.....\$8
green peppers with barley miso

SHIITAKE.....\$10
Japanese shiitake with Tokyo negi

ANGEL PRAWNS.....\$12
soft shell prawns with aka kosho and ichimi

IWASHI.....\$12
grilled sardines with tomato chomiryo

HATSU.....\$8
Jidori chicken hearts with black pepper kosho

NEGIMA.....\$12
organic chicken thighs with negi

JIDORI CHICKEN OYSTERS.....\$12
tender back muscle with yuzu kosho

TSUKUNE*.....\$12
ground chicken meatball with ginger and quail eggs

BACON + EGGS*.....\$12
soy marinated quail eggs wrapped in bacon

WASHUGYU.....\$16
wagyu skirt steak in garlic shoyu

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK*.....\$100
5 oz steak with abalone mushroom and summer squash

IMPERIAL STRIP*.....\$69
Wagyu strip steak with grilled market vegetables and momiji miso

ALASKAN KING CRAB.....\$26
aka kosho and ichimi

米

RICE

TAMAKI GOLD SHORT GRAIN STEAMED RICE....\$5

目に青葉
山ほととぎす
初がつ

江戸っ子の初もの食い

山

握りと刺身
NIGIRI/SASHIMI *
 {subject to availability}

KAMPACHI.....\$5
wild amber jack

HAMACHI.....\$5
yellowtail

SHIMA AJI.....\$5
striped jack

MADAI.....\$5
snapper

ISHIDAI.....\$7
striped beakfish

HIRAME.....\$5
ikejime flounder

SAKE.....\$4
faroe islands salmon

AKAMI.....\$6
bluefin tuna loin

CHUTORO.....\$8
medium fat bluefin belly

OTORO.....\$10
fatty bluefin belly

KOHADA.....\$6
gizzard shad

SABA.....\$5
mackerel

AJI.....\$5
horse mackerel

BOTAN EBI.....\$5
spot prawn

YARI IKA.....\$5
Japanese Hokkaido squid

TAMAGO.....\$3
sweet omelet

BAJA UNI.....\$8
purple sea urchin

IKURA.....\$4
marinated salmon roe

UNAGI.....\$5
barbecued freshwater eel

丼
DONBURI *

CHIRASHI.....\$22
scattered sashimi, tamago, ikura

TUNA DONBURI.....\$25
*avocado, Japanese omelette,
 marinated ikura
 add baja uni \$8*

握り寿司
NIGIRIZUSHI *

CHEF'S SELECTED SUSHI

ABURI BENI TORO.....\$6
salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$10
daikon, yuzu, sudachi ponzu

ABURI SABA TORO.....\$6
with daikon shoga ponzu

ABURI BOTAN EBI.....\$6
with ebi miso

HOKKAIDO HOTATE.....\$9
scallop, uni, ikura

KUMAMOTO BEEF TO HOTATE.....\$12
garlic sauce, fried shiso

AKAMI TO NEGI TORO.....\$7
toro tartare, kizami wasabi

EDOMAE ANAGO.....\$6
Tokyo Bay saltwater eel, nitsume sauce

IKA TO SAKE.....\$8
spear squid, ikura, smoked salmon

巻き寿司
MAKIMONO * SUSHI ROLLS

SABA GARI.....\$12
karashi miso, wa yakumi

ZUKE SALMON.....\$16
*citrus soy, ginger, salmon skin, smoked
 ikura*

CHILI TUNA.....\$15
*bigeye tuna, sesame cucumbers, pickled
 radish*

UNA-KYU.....\$14
barbecued eel, cucumber, unagi sauce

MOMOMAKI.....\$18**
big eye tuna, spicy tako, pickled daikon

KANI JOMAKI.....\$16
king crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, tokyo scallions

NEGI HAMACHI.....\$12
chopped yellowtail hamachi, tokyo scallion

BABY SHIITAKE MAKI.....\$11
*baby Washington state shiitake tempura,
 togarashi*

A5 EBI UNI MAGURO.....\$35
*charred A5 Miyazaki beef, botan ebi, uni,
 bigeye tuna maki (limit ten per evening)*

CHEF'S SEASONAL NIGIRI SELECTION *.....\$59
CHEF'S SEASONAL SASHIMI SELECTION *.....\$55

SUSHI to SASHIMI *.....\$67
five pieces seasonal nigiri and eight slices of seasonal sashimi

FIVE PIECE VEGETARIAN NIGIRI SELECTION.....\$18

FRESHLY GRATED WASABI ROOT.....\$6

****FOR THE MONTH OF OCTOBER, ONE DOLLAR FROM EVERY
 MOMOMAKI SOLD WILL BE DONATED TO THE LYNN SAGE FOUNDATION.**

**please be advised that consuming raw and undercooked food items may result in foodborne illness.*

DESSERT

BUDOU PARFAIT.....\$12

concord grape sorbet, yogurt mousse, spiced pizzelle cookies

MOMOTARO CRUNCH.....\$4 ea

matcha ganache, milk and dark chocolate

NAMA CHOCOLATE TART.....\$12

espresso caramel, malted miso ice cream

YUZU UME KUMO.....\$11

citrus semifreddo, toasted honey meringue, plums

FIGGY PUFF.....\$12

choux au craquelin, black sesame custard, caramelized figs