



冷たい料理

COLD

OGO.....\$6

Hawaiian seaweed, nopales, konbu

TOMATO SARADA.....\$11

Leaning Shed heirloom tomatoes, summer beans, kosho dressing

MOMOTARO TARTARE.....\$14

sweet tomato, Japanese milk bread

BALFEGÓ TUNA FROM TARRAGONA, SPAIN.....\$20

tartare of belly, zuke akami, taro root

KUMAMOTO BEEF TARTARE....\$25

A5 grade black wagyu, shimeji, Maui onion, rice

HOTATE.....\$18

Hokkaido diver scallop, preserved kumquat, citrus kosho

CHILLED TOMATO DASHI SOUP.....\$13

Mighty Vine tomatoes, silken tofu, summer herbs

SAWARA NO TATAKI.....\$22

hand-dived seaweed, cucumber tataki, orange ponzu

暖かい料理

HOT

GREEN ACRES FARM SHISHITOS.....\$8

blistered green peppers, miso dressing

MISO SOUP.....\$10

shimeji mushrooms, Tokyo negi, aburage

UNAGI DON BURI.....\$16

barbecued eel rice, kanpyo, sansho

LIVE DUNGENESS RICE.....\$28

dungeness crab, uni, ikura, split peas

AGE DASHI TOFU.....\$14

house tofu, chanterelle mushrooms, broccoli rabe

EBI NO KARRAGE.....\$20

fried soft shell prawns, tentsuyu, wasabi

GYUDON.....\$18

imperial beef donburi, sweet onion, tamaki gold rice

CEDAR ROASTED KURODAI.....\$30

whole sea bream, yakumi, shiso dressing

WILD STRIPED BASS AND CLAMS.....\$32

grilled and steamed, yuzu pepper dashi, summer greens

米と麺

RICE & NOODLES

CHAHAN.....\$18

imperial beef fried rice, maitake, pickled ginger

MENTAIKO SPAGHETTI.....\$15

Tokyo specialty, organic egg, chili spiked cod roe

CURRY UDON.....\$19

simmering Heritage pork curry, futo udon

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

強火の遠火で炎を立て

は、旬の品をさりげなく出し、
主人自ら調理して、もてなす事である。

伊達政宗

北大路魯山人

器は料理の着物

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江戸っ子の初もの食い

強火の遠火で炎を立てず

串焼き

KUSHI YAKI

ANGEL PRAWN.....\$10

grilled soft shell prawns, aka kosho

NEGIMA.....\$10

organic chicken thigh, Tokyo scallion

HATSU.....\$8

jidori chicken hearts, black pepper kosho

TSUKUNE.....\$10

ground chicken meatballs, quail eggs

SHORTRIB MEATBALL.....\$12

ground beef short rib, karashi mayo cucumber pickle

BACON + EGGS.....\$11

soy marinated quail eggs wrapped in bacon

JAPANESE SHIITAKE.....\$10

Tokyo negi, shiso ohba marinade

WASHUGYU.....\$15

shoyu marinated wagyu skirt steak, shishito

炭焼き

FROM THE COALS

A5 KUMAMOTO STRIPLOIN.....\$100

grilled vegetables from our local farms, five ounce cut

IMPERIAL NEW YORK STRIP.....\$69

Green City vegetables, oishinko, sesame miso

ALASKAN KING CRAB.....\$26

red chili kosho butter

江戸っ子の初もの食い

SEPTEMBER IS CHICAGO FOOD DEPOSITORY MONTH!
* For the month of September, we will be donating a dollar from each Momomaki ordered to the Chicago Food Depository to end hunger in Chicago.

江戸っ子の初もの食い

山ほととぎす

初がつ

山

握り寿司

NIGIRI/SASHIMI

{subject to availability}

KAMPACHI.....\$5

wild amber jack

HAMACHI.....\$5

wild Japanese amberjack

SHIMA AJI.....\$5

striped jack

MADAI.....\$5

red seabream

KINMEDA.....\$7

fatty red bream

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

HOKKAIDO UNI.....\$10

sea urchin

IKURA.....\$4

marinated salmon roe

UNAGI.....\$5

barbecued freshwater eel

ドンブリはボウル

DONBURI

CHIRASHI.....\$22

scattered sashimi, tamago, ikura

TUNA DON BURI.....\$25

avocado, Japanese omelette,
marinated ikura
add baja uni \$8

握り寿司

NIGIRIZUSHI

CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$12

smoked shimaji, 1000 year old cypress
(2pcs)

ABURI BENI TORO.....\$6

salmon belly, karashi miso, battera

ABURI OTORO.....\$10

daikon, kaiware, sudachi ponzu

HOKKAIDO HOTATE.....\$9

scallop, uni, ikura

IKA TO SAKE.....\$8

spear squid, ikura, smoked salmon

KUMAMOTO BEEF TO

HOTATE.....\$12

garlic sauce, fried shiso

AKAMI TO NEGI TORO.....\$7

toro tartare, kizami wasabi

BOTAN EBI.....\$6

spot prawn, mentaiko yakumi

EDOMAE ANAGO.....\$6

Tokyo Bay saltwater eel, nitsume sauce

巻き寿司

MAKIMONO SUSHI ROLLS

HIKARIMONO.....\$10

aji, ginger, sesame soy, wa yakumi

ZUKE SALMON.....\$16

citrus soy, ginger, smoked skin, ikura

TUNA JAGA.....\$15

big eye tuna, chili sesame, pickled onion

UNA-KYU.....\$13

barbequed eel, cucumber, avocado
yuzu kosho

* **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

GO TAKARA.....\$24

akami tuna, hamachi, hokkaido scallop,
salmon, madai snapper, spicy tuna

CHEF'S SEASONAL SUSHI OR SASHIMI SELECTION.....\$55

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

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