

SMALL PLATES

EDAMAME.....\$8

Japanese sea salt

BABY GREEN SALAD.....\$12

mizuna, carrot-citrus dressing

UNI DEVEILED EGG.....\$12

curry spice, chive, shiso

MISO SOUP.....\$8

house tofu, wakame, honshimeji mushroom

NIKKEI SCALLOP CEVICHE.....\$16

sashimi scallop, pickled persimmon, pine nuts, shiso oil

BLISTERED SHISHITO.....\$12

bonito mayonnaise, togarashi

TUNA TOSTADA*.....\$16

crispy nori, tuna tartare, avocado, pickled red onion, lime

GYOZA.....\$14

pork & chicken filling, soy dipping sauce
(6 pieces)

SATSUMAIMO FRIES.....\$9

Japanese sweet potato fries, miso mayo

SHAKE'N KATO WINGS.....\$16

kaarage chicken wings
(choice of ramen or fire spice blends)

MISHIMA SKIRT STEAK*.....\$18

robata yaki, seasoned with Japanese sea salt

KOHITSUJI (LAMB)*.....\$24

robata yaki, 2pc bone-in chop, spicy miso

IZA CLASSICS

UNI PASTA.....\$23

uni, rock shrimp, shiso

HAMACHI KAMA (collar).....\$14

"kalbi" marinade, red miso crust, garlic aioli

A5 CUP NOODLE*.....\$38

sliced A5 tenderloin, pickled shishito, umami paste,
soft-poached egg, shio tare

THE MOMO ROYALE.....\$20

double-patty burger, house-made bao bun,
satsumaimo fries

THE IZAKAYA AT

MOMOTARO



EXECUTIVE CHEF GENE KATO



TONKATSU BY SAKUSAKU

BERKSHIRE PORK RIBS.....\$18

8oz baby back ribs, curry spice, white kimchi, ponzu,
Asian chimichurri

JUMBO SHRIMP.....\$20

2 giant tiger prawns, ginger tartar sauce, white kimchi, ponzu,
Asian chimichurri

CHICKEN KATSU.....\$24

crispy panko-crust chicken thigh, sweet and savory curry sauce,
pickled turnip

RICE

YAKITORI DON*.....\$15

grilled chicken thigh, chicken tare,
soft-poached egg

CHAHAN*.....\$22

stone bowl beef fried rice, wild maitake,
soft-poached egg

TAMAKI GOLD....\$6

steamed short grain rice

NIGIRI / SASHIMI*

{subject to availability}

KAMPACHI.....\$6
wild amber jack

HAMACHI.....\$6
yellowtail

SHIMA AJI.....\$7
striped jack

MADAI.....\$7
snapper

ISHIDAI.....\$8
striped beakfish

HIRAME.....\$6
ikejime flounder

SAKE.....\$6
faroe islands salmon

AKAMI.....\$7
bluefin tuna loin

CHUTORO.....\$10
medium fat bluefin belly

OTORO.....\$12
fatty bluefin belly

KOHADA.....\$7
gizzard shad

SABA.....\$6
mackerel

AJI.....\$6
horse mackerel

BOTAN EBI.....\$6
spot prawn

YARI IKA.....\$6
Japanese Hokkaido squid

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

HOKKAIDO UNI.....\$10
bahun urchin

IKURA.....\$6
marinated salmon roe

UNAGI.....\$6
barbecued freshwater eel

TAMAGO.....\$4
sweet egg omelet



NIGIRIZUSHI*

{chef's selected sushi}

AJI YAKUSUGI.....\$14
sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$7
salmon belly, karashi miso,
battera konbu

ABURI OTORO.....\$12
daikon, yuzu, sudachi ponzu

MAKIMONO*

{sushi rolls}

KARAI TUNA.....\$16
bigeye tuna, gochujang, sesame oil,
togarashi, honey

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

KANPYO ROLL.....\$8
traditional sweet braised gourd

MOMOMAKI.....\$20**
big eye tuna, spicy octopus, pickled daikon

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

SHIO KOJI SAKE.....\$14
salmon, avocado yuzu mousse, salmon skin

TEKKA MAKI.....\$12
bluefin tuna roll

NEGI TORO.....\$16
fatty tuna belly, Tokyo scallion

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

BABY SHIITAKE MAKI.....\$12
baby Washington state shiitake tempura,



***A 3% surcharge will be added to each guest check to ensure health and medical benefits for our valued team members
November 2021

** Each month, we will donate \$1 from every Momomaki sold to a different organization that benefits those in need. Please inquire with the team for more details.

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