

THE IZAKAYA AT

MUMOTARO

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

BLISTERED SHISHITO.....\$12

bonito mayonnaise, togarashi

GYOZA.....\$14

pork & chicken filling, soy dipping sauce, 6 pieces

SATSUMAIMO FRIES.....\$8

Japanese sweet potato fries, miso mayo

MISHIMA SKIRT STEAK*.....\$15

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

TANTANMEN RAMEN.....\$16

chicken broth, ground pork, sesame

THE MOMO ROYALE.....\$18

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

SUTADON.....\$14

sizzling Slagel pork belly, garlic shoyu, tamaki gold rice



TONKATSU

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 CURRY.....\$24

panko-crust chicken thigh, house curry sauce, pickled turnip

RICE

YAKITORI DON*.....\$14

grilled chicken thigh, chicken tare, soft-poached egg

CHAHAN*.....\$22

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

TAMAKI GOLD.....\$5

steamed short grain rice



** A 4% surcharge will be added to each guest check to ensure health and medical benefits for our valued team members

NIGIRI / SASHIMI*

{subject to availability}

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

HAMACHI.....\$5
yellowtail

SHIMA AJ.....\$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.....\$9
medium fat bluefin belly

OTORO.....\$11
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

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

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

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

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

TAMAGO.....\$3
sweet egg omelet



NIGIRIZUSHI*

{chef's selected sushi}

AJI YAKUSUGI.....\$12
sugi smoked aji, wa yakumi (2pcs)

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

ABURI OTORO.....\$11
daikon, yuzu, sudachi ponzu

MAKIMONO*

{sushi rolls}

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

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

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

MOMOMAKI.....\$19**
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.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, Tokyo scallion

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

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

** This month, we will donate \$1 from every Momomaki sold to the Boka Restaurant Group employee relief fund.

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



EXECUTIVE CHEF GENE KATO