

SMALL PLATES

EDAMAME.....\$8

Japanese sea salt

BABY GREEN SALAD.....\$12

mizuna, carrot-citrus dressing

UNI DEVILED EGG.....\$12

curry spice, chive, shiso

MISO SOUP.....\$8

house tofu, wakame, honshimeji mushroom

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.....\$8

Japanese sweet potato fries, miso mayo

SHAKE'N KATO WINGS.....\$14

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

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, red miso crust, garlic aioli

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

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

THE MOMO ROYALE.....\$18

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

THE IZAKAYA AT

MUMOTARO



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*.....\$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

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.....\$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



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

** This month, we will donate \$1 from every Momomaki sold to Asian Americans Advancing Justice Chicago, whose main focus is addressing the civil rights issues faced by Asian Americans and Pacific Islanders in Chicago through bystander intervention training, advocacy, and civic engagement.
<https://www.advancingjustice-chicago.org/what-we-do/bystander-intervention-trainings/>

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