

SMALL BITES

EDAMAME.....\$8

fresh soybean, Japanese sea salt (v)

YASAI.....\$10

cherry tomato, Japanese cucumber, hierloom carrot, moromi miso (v)

TOFU*.....\$12

ikura, scallion, crispy ginger

POTATO SALADA.....\$8

cucumber, red onion, crispy potato skin (v)

MIZUNA SALADA.....\$10

carrot-citrus dressing, gobo (v)

SMOKED KAMO.....\$12

tea-smoked duck breast, mizuna, tokyo negi, karashi

UNI DEVEILED EGG*.....\$12

egg yolk mousse, shiso

MAGURO*.....\$12

big eye tuna, garlic, nori

BURI*.....\$14

hamachi, cucumber, serrano, ginger, lime

CHICKEN NANBAN.....\$14

sweet and sour chicken, shishito tartar sauce

SATSUMAIMO FRIES.....\$8

Japanese sweet potato, miso mayo (v)

BLISTERED SHISHITO.....\$12

bonito mayonnaise, togarashi

EBI FRY.....\$18

panko-crusted Pacifico shrimp, ginger mayo, lemon

UNI PASTA.....\$23

uni, rock shrimp, shiso

ASARI TOBAN.....\$18

clams, ginger, fresno, garlic, sake

THE ROCK*.....\$18

Mishima strip cooked on river rock

**For the month of March, we are donating \$1 for every Momomaki sold to the National MS Society of Greater Illinois, working to improve the quality of life for people affected by MS in Illinois and to raise funds for critical MS research.

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

WAFU (JAPANESE STYLE)

2019 RAMEN FEST'S AWARD-WINNING RAMEN.....\$16

Tantanmen

chicken broth, ground pork, sesame

KÁRE RAMEN.....\$16

pork belly, curry, lime, charred allium

MOMO ROYALE.....\$18

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

SUTADON.....\$14

sizzling Slagel pork belly, garlic shoyu, tamaki gold rice

SAKANA MUSHI.....\$18

Chilean sea bass, shishito, shiitake, eggplant, soy butter sauce
(requires 15 min)

IZAKAYA

AT MOMOTARO



EXECUTIVE CHEF GENE KATO
CHEF GIUSEPPE VILLA

MAKI*

MOMOMAKI**.....\$19

spicy tako, bigeye tuna loin

SABA GARI.....\$12

karashi miso, wa yakumi

CHILI TUNA.....\$15

bigeye tuna, sesame cucumber, radish

above offered until:

10:30pm Sunday - Thursday

11:00pm Friday

KAMA

(limited availability)

HAMACHI.....\$14

"kalbi" marinade

KAMPACHI.....\$14

"kalbi" marinade

MADAI.....\$14

japanese sea salt, lemon

MEAGRE.....\$14

japanese sea salt, lemon

ROBATA

ISOBE YAKI.....\$3

grilled mochi dipped in soy, nori

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

2pc bone-in chop, spicy miso

GYUTAN*.....\$14

beef tongue, sea salt and lemon

TAKO*.....\$12

Spanish octopus, black pepper and lime

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

seasoned with Japanese sea salt

[SAKE]

SEASIDE SPARKLING *sparkling junmai ...*\$19
fukucho, hiroshima

AKASHI-TAI SHIRAUME *plum ginjo...*\$15
akashi-tai, hyoga

SOUTHERN BEAUTY *plum junmai ...*\$21
nanbu bijin, iwate

BLUE HUE *honjozo...*\$12
tsukinowa, iwate

SNOWFLAKE *junmai kimoto...*\$11
dewanoyuki, yamagata

CHRYSANTHEMUM PRINCE *served hot ...*\$12
kikumamune, hyogo 500mL kettle \$48

BRIDE OF THE FOX *junmai ginjo...*\$14
kanbara, niigata

SUNRISE *dewasansan junmai ginjo ...*\$17
toko, yamagata

PEARLS OF SIMPLICITY *junmai daiginjo...*\$19
konteki, kyoto

OTTER FESTIVAL 50 *junmai daiginjo...*\$14
dassai goju, yamaguchi

HEAVEN & EARTH *junmai daiginjo ...*\$15
ten to chi, niigata

DEMON SLAYER *junmai daiginjo onikoroshi ...*\$16
wakatake, shizuoka

DREAMY CLOUDS *tokubetsu junmai nigori...*\$12
rihaku, shimane

GREEN RIDGE *namazake...*\$16
dewazakura, yamagata

PANDA CUP *junmai 180mL ...*\$22
miyozakura, gifu

DARUMA CUP *tokubetsu junmai 180mL ...*\$23
nishinoseki, ohita

BAMBI CUP *junmai 180mL ...*\$25
akishika, osaka

[SAKE FLIGHTS]

MIZU TO MAI...\$18
WATER + RICE = SAKE
snowflake | 1.5oz
blue hue | 1.5oz
dreamy clouds | 1.5oz

MOMOTARO...\$26
WHO WE ARE
heaven and earth | 1.5oz
otter fest | 1.5oz
demon slayer | 1.5oz

ICHIBANZAI!...\$32
SIMPLY THE BEST
pearls of simplicity | 1.5oz
green ridge | 1.5oz
southern beauty | 1.5oz

[BEER]

DRAFT

COEDO SHIRO...\$12
german-style hefeweizen, kanto, japan

ASAHI SUPERDRY...\$8
pale lager, japan

BOTTLES + CANS

SAPPORO...\$8
rice lager, japan

ORION...\$8
rice lager, japan

MARZ JUNGLE BOOGIE...\$9
rooibois tea-infused pale wheat, chicago, illinois

HITACHINO NEST YUZU LAGER...\$12
lager with yuzu fruit, naka, japan

HITACHINO NEST RED RICE ALE...\$13
red ale, naka, japan

HITACHINO NEST GINGER NON ALE...\$13
non alcoholic ale with yuzu and ginger, naka, japan

YO-HO TOKYO BLACK...\$13
american style porter, nagano, japan

YO-HO SUIYOUBI NO NEKO...\$13
belgian-style white ale, nagano, japan

[LIQUOR FLIGHTS]

KANBANSHOUHIN (WHISKY)...\$24
FLAGSHIP
mars iwai | 1oz
akashi ume plum | 1oz
suntory toki | 1oz

GIN SHOTTO (GIN)...\$32
SILVER SHOT
suntory roku | 1oz
ki no bi | 1oz
nikka coffee | 1oz

SUBETE NO ICHI (SHOCHU)...\$23
ONE OF EACH
hebes coolimo | 1oz
ginrei shiro | 1oz
kintaro | 1oz

[COCKTAILS]

BAMBOO...\$13
lustau fino sherry, sweet potato shochu, dolin dry, shiso

MONK'S JOURNEY CONTINUED...\$14
chicago distilling ceres vodka, aloe liquor, matcha, lime, mint

NASHI IN THE SKY...\$15
olmeca altos tequila, cynar, sancho-spiced pear, lemon

DRAGON'S BREATH...\$14
peloton mezcal, fresno, pomegranate, lime, togarashi

USAGI NO TAMASHI...\$14
flor de cana rum, persimmon, maple, blue hue sake, grapefruit, lime

575...\$14
*tanqueray mushroom
cocchi americano
savory & dry*

LEAF ON THE WIND...\$15
old overholt rye, hojicha, chai, lime, mizu lemongrass shochu, winter melon bitters

OYABUN...\$16
coconut-washed glenmorangie 10 year scotch, amaro kim, cocchi di torino, honey herbal bitters

KABA OLD FASHIONED...\$15
evan williams bourbon, mars iwai whisky, turbinado, cherry bark and sarsaparilla bitters

TOKI HIGHBALL...\$14
suntory draft cocktail

[JAPANESE WHISKY]

AKASHI...\$16

AKASHI SINGLE MALT...\$40

AKASHI SAKE CASK...\$50

ICHIRO'S 'MALT & GRAIN'...\$38

KURAYOSHI SHERRY CASK...\$28

KURAYOSHI 18YR PURE MALT...\$65

MARS IWAI...\$16

MARS IWAI TRADITION...\$25

NIKKA COFFEY GRAIN...\$26

NIKKA MIYAGIKYO...\$35

NIKKA TAKETSURU 17...\$75

SUNTORY TOKI...\$16



[WINE]

SPARKLING & CHAMPAGNE

CANARD DUCHENE 'brut authentic'...\$30/\$70/\$135
(champagne, france, nv)

CAVES SAO JOAO 2018 'bruto rosé'...\$14/\$56
(beiras, portugal)

BORGOLUCE PROSECCO *treviso DOC brut...*\$13/\$52
(veneto, italy, nv)

WHITE

O FILLA DA CONDESA *albarino...*\$12/\$48
(rias baixas, spain, 2018)

CAPOLINO PERLINGIERI *fiano...*\$15/\$60
(campania, italy, 2018)

SEA PEARL *sauvignon blanc...*\$13/\$52
(marlborough, new zealand, 2018)

WEINGUT STADT KREMS *grüner veltliner...*\$13/\$52
(kremstal, austria, 2018)

JEAN MARC BERNHARD *riesling...*\$14/\$56
(alsace, france, 2015)

FOUCHER LEBRUN *sauvignon blanc...*\$18/\$72
(sancerre, france, 2018)

ETIENNE BOILEAU *chardonnay...*\$18/\$72
(petit chablis, france, 2018)

KNUTTEL *chardonnay...*\$16/\$64
(russian river, california, 2018)

ROSÉ

DOM. DES CORBILLIERES *pinot noir...*\$12/\$48
(loire, france, 2017)

RED

GLATZER *blaufränkisch...*\$13/\$52
(carnuntum, austria, 2017)

SEAN MINOR *pinot noir...*\$17/\$68
(sanoma coast, california, 2017)

ELLENA GIUSEPPI *nebbiolo doc...*\$17//\$68
(piedmonte, italy, 2017)

MOMMESSI COTE DU PY *gamay...*\$16//\$64
(beaujolais, france, 2016)

MAAL 'biutiful' *malbec...*\$15/\$60
(mendoza, argentina, 2017)

FREDERIC BROUCA *grenache/syrah/cinsault...*\$15/\$60
(languedoc, france, 2017)

MATCHBOOK *cabernet sauvignon...*\$16/\$64
(dunnigan hills, california, 2017)

CHATEAU LAMOTHE *merlot/cab sauv...*\$17/\$68
(bordeaux, france, 2016)