

SMALL BITES

EDAMAME.....\$8

fresh soybean, Japanese sea salt (v)

TSUKEMONO.....\$8

salt-cured Japanese cucumber, togarashi (v)

TOFU*.....\$12

ikura, scallion, crispy ginger

GOBO.....\$12

braised burdock, shungiku, goma dare

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

SASHIMI (CHEF'S DAILY CHOICE)*.....\$16

chef's daily choice

ONSEN TAMAGO*.....\$8

63° soft-poached egg, tentsuyu, ikura, pickled shimeji mushroom

JIDORI KARAAGE.....\$12

Japanese style fried chicken, yuzu kosho

SATSUMAIMO FRIES.....\$8

Japanese sweet potato, miso mayo (v)

KAMA (COLLAR)*...\$14 (limited availability)

hamachi
"kalbi" marinade

madai
Japanese sea salt, lemon

KAKUNI.....\$14

soy-braised Berkshire pork belly, kabocha, kaiware, karashi

THE ROCK*.....\$18

Mishima strip cooked on river rock

WAFU (JAPANESE STYLE)

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

Tantanmen

chicken broth, ground pork, sesame

C.E. NATSUMEN RAMEN.....\$16

shiro shoyu broth, chicken, tamago, yuzu

ROYALE WITH CHEESE*\$16

all-American burger, house-made bao bun, satsumaimo fries

SAKANA MUSHI*.....\$18

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

IZAKAYA

AT MOMOTARO



EXECUTIVE CHEF GENE KATO
CHEF CAINAN EDWARDS

MAKI*

MOMOMAKI**.....\$19

spicy tako, bigeye tuna loin

SABA GARI.....\$12

karashi miso, wa yakumi

CHILI TUNA.....\$15

bigeye tuna, sesame cucumber, radish

ROBATA

SHISHITO.....\$8

green peppers with lemon and sea salt (v)

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

2pc bone-in chop with spicy miso

GYUTAN*.....\$14

beef tongue with lemon and sea salt

HATSU*.....\$8

chicken heart, sea salt and lemon

TAKO*.....\$12

Spanish octopus with black pepper and lime

UZURA (QUAIL)*.....\$14

French quail with quail egg and quail tare

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

seasoned in Japanese sea salt

offered until:
10:30pm Sunday - Thursday
11:00pm Friday

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

** for the month of May, BRG will be donating \$1 of every Momomaki sold to support IRC.

[SAKE]

SEASIDE SPARKLING sparkling junmai ...\$18
fukucho, hiroshima

HAKATSURU umeshu ...\$14
hakatsuru, hyoga

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

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

PANDA CUP junmai 180mL ...\$15
miyozakura, gifu

BAMBI CUP junmai 180mL ...\$18
akishika, osaka

DARUMA CUP tokubetsu junmai 180mL ...\$18
nishinoseki, ohita

SNOWFLAKE junmai kimoto...\$10
dewanoyuki, yamagata

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

BRIDE OF THE FOX junmai ginjo...\$13
kanbara, niigata

SUNRISE dewasansan junmai ginjo ...\$16
toko, yamagata

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

OTTER FESTIVAL 50 junmai daiginjo...\$13
dassai goju, yamaguchi

DEMON SLAYER junmai daiginjo onikoroshi ...\$15
wakatake, shizuoka

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

[SAKE FLIGHTS]

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

MOMOTARO...\$25
WHO WE ARE
heaven and earth | 1.5oz
otter fest | 1.5oz
demon slayer | 1.5oz

ICHIBANZAI!...\$30
SIMPLY THE BEST
pearls of simplicity | 1.5oz
bride of the fox | 1.5oz
southern beauty | 1.5oz

[BEER]

DRAFT

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

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

BOTTLES + CANS

PBR 12OZ...\$4

SAPPORO...\$8
rice lager, japan

ORION...\$8
rice lager, japan

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

HALF ACRE TUNA...\$10
extra pale ale, chicago, il

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

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

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

YO-HO SUIYUBI 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

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

TARU (SHOCHU)...\$48
THE CASK COLLECTION
fukano whiskey cask | 1oz
ohishi brandy cask | 1oz
ohishi kaito's cask | 1oz

[COCKTAILS]

RHUHAI...\$15
broker's gin, lemongrass shochu, rhubarb, lemon, celery

UME Q...\$14
chicago distilling finn's gin, umeshu, floral tonic, lemon, mint, cucumber

MONK'S JOURNEY CONTINUED...\$14
ketel one vodka, aloe liquor, matcha, lime, mint

UMAMI MEETS THE MATADOR...\$15
olmeca altos tequila, china china, pineapple, shio koji shrub, black lime

KABUKI QUEEN...\$14
peloton mezcal, port, falernum, lime, szechuan, ginger

THINKING OF YUZU...\$14
flor de cana rum, zhimir, yuzu oleo, lime, peychauds

SAKURA VESPER...\$16
absolut elyx vodka, roku gin, sakura infused cocchi americano

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

KI STREET...\$15
knob creek rye, vermouth, bitters di torino, carob, grapefruit

HIGHLAND HIGBALL...\$14
glenmorangie 10 year scotch, peach pear sparkling water

TOKI HIGBALL...\$14
suntory draft cocktail

[JAPANESE WHISKY]

AKASHI UME PLUM...\$14

AKASHI...\$16

KURAYOSHI SHERRY CASK...\$28

ICHIRO'S 'MALT & GRAIN'...\$32

MARS IWAI...\$16

MARS IWAI TRADITION...\$20

OHISHI BRANDY CASK...\$28

NIKKA COFFEY GRAIN...\$22

NIKKA TAKETSURU PURE MALT...\$21

SUNTORY TOKI...\$16

YAMAZAKI 12...\$30



[WINE]

SPARKLING & CHAMPAGNE

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

ILLINOIS SPARKLING CO. 'brut ombré rosé'..\$15/\$60
(illinois, united states, nv)

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

WHITE

FANTINEL pinot grigio...\$12/\$48
(friuli-venezia giulia, italy, 2017)

CHATEAU HARLAFTIS savatiano...\$12/\$48
(attica, greece, 2016)

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

GERARD BERTRAND picpoul..\$12/\$48
(languedoc, france, 2017)

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

RK KOLLEKTION riesling...\$15/\$60
(mosel, germany, 2017)

FOUCHER LEBRUN sauvignon blanc...\$18/\$72
(sancerre, france, 2017)

LA CHABLISIENNE chardonnay...\$17/\$68
(chablis, france, 2015)

CARNEROS HIGHWAY chardonnay...\$15/\$60
(carneros, california, 2017)

ROSÉ

LIONEL OSMIN 'la vie en rosé' négrette...\$13/\$52
(toulouse, vin de france, 2017)

RED

GLATZER blaufränkisch...\$15/\$60
(carnuntum, austria, 2017)

J.K CARRIERE 'provocateur' pinot noir...\$19/\$76
(willamette valley, oregon, 2016)

G.D. VAJRA 'langhe rosso' nebbiolo blend...\$13/\$42
(piemonte, italy, 2016)

MAAL 'biutiful' malbec...\$15/\$60
(mendoza, argentina, 2016)

CLOS DU MONT-OLIVET syrah/grenache...\$14/\$56
(côtes du Rhône, france, 2016)

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

BEVERAGE BY THE GLASS