

## 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

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

### SUTADON.....\$14

sizzling Slagel pork belly, garlic shoyu, tamaki gold rice

### 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\* ....\$17

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, lemon and sea salt (v)

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

2pc bone-in chop, spicy miso

### GYUTAN\*.....\$14

beef tongue, sea salt and lemon

### HATSU\*.....\$8

chicken heart, sea salt and lemon

### TAKO\*.....\$12

Spanish octopus, black pepper and lime

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

French quail, quail egg and quail tare

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

seasoned with Japanese sea salt

offered until:

10:30pm Sunday - Thursday

11:00pm Friday

\*\*for the month of September, BRG will donate \$1 of every Momomaki sold to support The Greater Chicago Food Depository's 86 Hunger campaign.

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

## [SAKE]

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

**HAKATSURU** plum wine ...\$14  
hakatsuru, hyoga

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

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

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

**CHRYSANTHEMUM PRINCE** served hot ...\$12  
kikumasamune, 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

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

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

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

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

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

**BAMBI CUP** junmai 180mL ...18  
akishika, osaka

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

## [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

**SAPPORO**...\$8  
rice lager, japan

**ORION**...\$8  
rice lager, japan

**MARZ JUNGLE BOOGIE**...\$9  
rooibois 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**...\$15  
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]

**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

**SUIKA**...\$14  
tanqueray gin, green tea shochu, genepy, watermelon, lime

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

**OYABUN**...\$15  
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

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

**TOKI HIGHBALL**...\$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**...\$26

**NIKKA TAKETSURU PURE MALT**...\$21

**SUNTORY TOKI**...\$16



# BEVERAGE BY THE GLASS

## [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)

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

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

**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, 2018)

### ROSÉ

**LIONEL OSMIN** 'la vie en rosé' négrette...\$13/\$52  
(toulouse, vin de france, 2018)

### RED

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

**J.K CARRIERE** 'provocateur' pinot noir...\$19/\$76  
(willamette valley, oregon, 2017)

**G.D. VAJRA** 'langhe rosso' nebbiolo blend...\$13//\$52  
(piemonte, italy, 2017)

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

**DOMAINE MONT-OLIVET** syrah/grenache...\$14/\$56  
(côtes du Rhône, france, 2017)

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

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