

SASHIMI

pickled ginger, wasabi, myoga salad

SHIMA AJI \$12
striped jack mackerel

AKAMI \$12
bluefin tuna loin

ARTIC CHAR \$9

MADAI \$12
snapper

CHUTORO \$16
medium fat bluefin belly

ZUKE CHAR \$9

HAMACHI \$10
yellowtail

OTORO \$19
fatty bluefin belly

TEMAKI

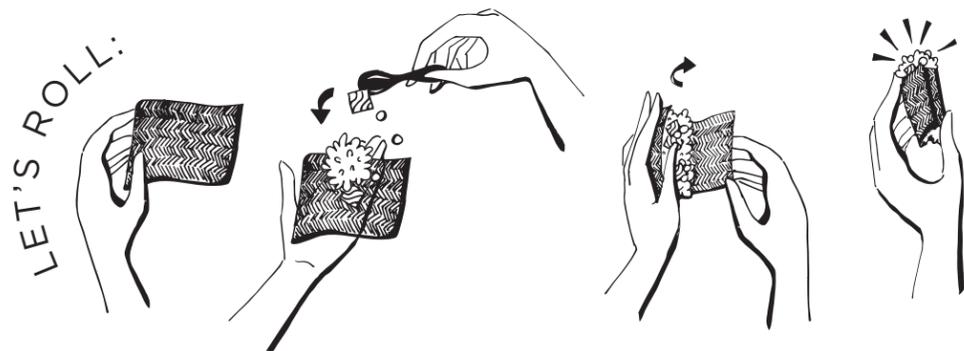
hand rolls

MOMO JR. \$24
spicy octopus, tuna tartar,
pickled daikon, nikiri

SHIO KOJI SAKE \$14
salmon, avocado yuzu mousse,
salmon skin, ikura

SCALLOP \$16
diver scallop, yuzu kosho, pickled onion, fried
garlic

KING CRAB \$28
King crab, ginger mayo,
tempura shallot, lemon wedge



DONBURI

TUNA, TUNA, TUNA \$35
akami, chutoro, tartare, nikiri,
myoga salad, wasabi

JEWEL BAKO \$45
Chef's selection of seasonal fish and
caviar, with myoga salad,
pickled watermelon radish,
pickled ginger, nori sheet

CHEF DE CUISINE **CHRIS JUNG**
SOUS CHEF **BRANDON BARRIOS**
EXECUTIVE CHEF **GENE KATO**

IZA CLASSICS



NEW WAVE TOKYO RAMEN \$24
shoyu chicken broth, pork + chicken chashu,
pickled menma, negi



FROM THE COALS
red miso lamb chops (2pc) \$24
hamachi collar \$14



MOMO ROYALE \$20
double-patty burger, house-made bao bun,
satsumaimo fries



**NAGOYA STYLE
TEBASAKI WINGS** \$18
sweet soy-pepper glazed wings, Belgium endive,
ranchi sauce



UNI PASTA \$23
uni, rock shrimp, shiso



SCALLOP \$16
scallop, kabosu cherry blossom, pickled cherries, shiso

RICE



K-TOWN JOGAE* \$18
rice cake, garlicky clams, xo sauce,
perilla

CHAHAN* \$22
stone bowl beef fried rice,
wild maitake, soft-poached egg

TAMAKI GOLD \$6
steamed short grain rice

TONKATSU

EBI KATSU DON \$26
panko breaded tiger shrimp,
sweet soy,
scallion tartar sauce,
pickled shishito

CHICKEN CURRY \$24
crispy chicken thigh,
sweet + savory curry sauce,
pickled turnip

SMALL PLATES

GYOZA
\$14

pork & chicken filling,
soy dipping sauce
(6 pcs)



MISO SOUP
\$9

shimeji mushroom, seaweed,
scallion, tofu



EDAMAME
\$8

Japanese sea salt



CUCUMBER ALA BAGEL
\$14

shio koji dressed cucumber,
smoked trout roe, robiolina, bagel spice,
crispy salmon skin



TUNA TOSTADA
\$16

crispy nori, tuna tartare, avocado,
pickled red onion, lime



HAPPI SALADA
\$12

local greens, sunflower sprout,
sunchoke, carrot dressing



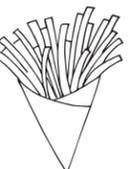
RENKON HASAMI-AGE
\$12

sweet + spicy chicken and pork, lotus root,
herb salad, shogun dressing



SATSUMAIMO FRIES
\$9

Japanese sweet potato fries,
miso mayo



BLISTERED SHISHITO
\$12

bonito mayo, togarashi



** EACH MONTH, WE WILL DONATE \$1 FROM EVERY MOMOMAKI SOLD TO A DIFFERENT ORGANIZATION THAT BENEFITS THOSE IN NEED.

PLEASE INQUIRE WITH THE TEAM FOR MORE DETAILS.

*PLEASE BE ADVISED THAT CONSUMING RAW AND UNDERCOOKED FOOD ITEMS MAY RESULT IN FOODBORNE ILLNESS.

***A 3% SURCHARGE WILL BE ADDED TO EACH CHECK TO SUPPORT HEALTH BENEFITS FOR OUR TEAM MEMBERS