

# 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

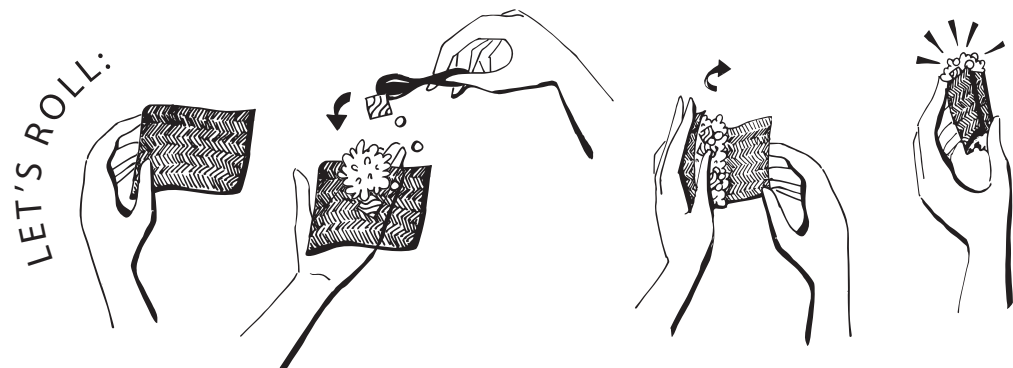
hand rolls

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

\*\* 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 YOUR FINAL BILL TO ASSIST IN COVERING THE COSTS OF BENEFITS FOR OUR VALUED TEAM MEMBERS.  
IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW. THANK YOU FOR YOUR SUPPORT!

# 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

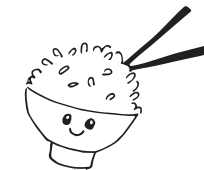


UNI PASTA \$23  
uni, rock shrimp, shiso



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



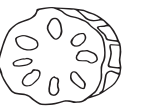
TUNA TOSTADA \$16  
crispy nori, tuna tartare, avocado,  
pickled red onion, lime



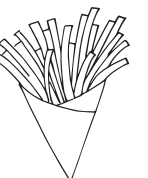
HAPPI SALADA \$12  
local greens, sunflower sprout,  
sunchoke, carrot dressing



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

