

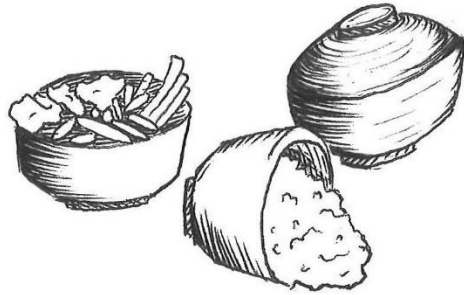
THE IZAKAYA AT

MOMOTARO

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- MISO SOUP** *aburaage, chanterelles and Tokyo negi* 9
- POTATO SARADA** *with hakurei turnip and nori from the Coast of Maine* 6
- SPICY KING CRAB SALAD** *cucumber scallion kimchi* 9
- GOMA AE** *broccoli rabe with sweet sesame sauce* 8
- ABURI BURI** *Kyushu Island hamachi with garlic shoyu and shimeji mushrooms* 16
- UNISHU** *uni shooter, ikura, shoyu dashi, satsuma shochu* 10
- CHICKEN ABURAAGE** *fried tofu pouch, gyoza dumpling filling* 12
- SIMMERING CLAMS** *with sake broth and garlic bread* 18
- CHICKEN KARAAGE** *shishito mustard, pickled okra* 12
- UNI AND IKA SPAGHETTI** *braised squid, baja uni, garlic shiso butter* 16
- TEKKA DON BURI RICE BOWL*** *with tuna sashimi and avocado* 22 (add uni 8)
- TOKYO SHOYU RAMEN** *Berkshire pork belly, bamboo shoot, organic egg* 15
- ROYALE WITH CHEESE** *all-American burger with house-made bao bun* 16



KUSHI YAKI*



BACON AND EGG *soy marinated quail eggs wrapped in bacon* 12

SHIITAKE *Japanese shiitake with Ohba marinade* 10

HATSU *organic chicken hearts with smoked pepper koshu* 8

ANGEL PRAWN *grilled soft shell prawns with aka koshu* 10

WASHUGYU *imperial wagyu skirt steak marinated in garlic shoyu* 16

POP'S GINGER CHICKEN *organic Green Circle chicken thighs, bincho grilled in teriyaki marinade* 14

TONKATSU *panko fried pork cutlet from Heritage Farms* 14 (add fried organic egg 3)

STEAK *wagyu skirt steak from Imperial Beef with shoyu koji* 28

SAKANA *fish of the day* 18

Make it a set with miso soup, rice and choice of iceberg or potato sarada 8

MAKI

MOMOMAKI* *spicy tako and big eye tuna loin* 18

SABA GARI* *karashi miso, wa yakumi* 10

TUNA JAGA* *big eye tuna and chili sesame* 15

D.I.Y UNI HAND ROLL 20

*Offered until 10:30pm Sunday-Thursday; 11pm Friday