

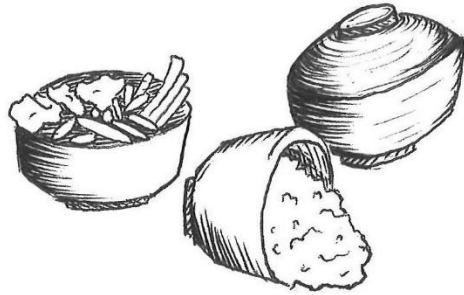
THE IZAKAYA AT

MOMOTARO

- MISO SOUP** *aburaage, shimeji mushrooms, and Tokyo negi* 9
- SMOKED GYUTAN SARADA** *smoked & grilled beef tongue, potato egg salad, chips* 12
- SPICY KING CRAB SALAD** *cucumber scallion kimchi* 9
- GOMA AE** *broccoli rabe, sweet sesame sauce* 8
- ABURI BURI** *Kyushu Island Hamachi, garlic shoyu, shimeji mushrooms* 16
- UNISHU** *uni shooter, ikura, shoyu dashi, satsuma shochu* 10
- BINCHO GRILLED CHICKEN WING** *stuffed with chicken and pork meatball* 10
- CHEF ERIK'S WAGYU OMURICE** *wagyu fried rice topped w/a badass omelet, spiced ketchup demi* 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*** *tuna sashimi, avocado* 22 (add uni 8)
- TOKYO SHOYU RAMEN** *Berkshire pork belly, bamboo shoot, wood ear mushrooms, organic egg* 15
- ROYALE WITH CHEESE** *all-American burger, house-made bao bun, togarashi fries* 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

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

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

TONKATSU *panko fried Berkshire pork cutlet* 14 (add fried organic egg 3)

STEAK *Imperial beef wagyu skirt steak, shoyu koji* 28

SAKANA *fish of the day* 18

Make it a set with miso soup, rice and iceberg salad 8

MAKI

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

SABA GARI* *karashi miso, wa yakumi* 12

CHILI TUNA* *bigeye tuna, sesame cucumbers, pickled radish* 15

D.I.Y UNI HAND ROLL 20

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