

## SMALL BITES

**EDAMAME.....\$8**  
fresh soybean, Japanese sea salt

**TSUKEMONO.....\$8**  
salt-cured Japanese cucumber, togarashi

**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

**MISO SOUP.....\$9**  
aburaage, shimeji mushrooms, and Tokyo negi

**UNI DEVEILED EGG\*.....\$12**  
egg yolk mousse, shiso

**SASHIMI (CHEF'S DAILY CHOICE)\*.....\$16**  
chef's daily choice

**ONSEN TAMAGO\*.....\$8**  
63° 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**

**HAMACHI**  
"kalbi" marinade

**MADAI**  
Japanese sea salt, lemon

**KAKUNI.....\$14**  
soy-braised Berkshire pork belly, kabocha, kaiware, karashi

**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

**ROYALE WITH CHEESE ....\$16**  
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



## MAKI\*

**MOMOMAKI.....\$18**  
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 with barley miso (v)

**KOHITSUJI (LAMB)\*.....\$24**  
2pc bone-in chop with spicy miso

**GYUTAN\*.....\$14**  
beef tongue with lemon and sea salt

**HATSU\*.....\$8**  
chicken heart, sea salt and lemon

**TAKO\*.....\$12**  
Spanish octopus with black pepper and lime

**UZURA (QUAIL)\*.....\$8**  
French quail with quail egg and quail tare

**MISHIMA SKIRT STEAK\*.....\$15**  
seasoned in Japanese sea salt

offered until:  
10:30pm Sunday - Thursday  
11:00pm Friday

## AMAIMONO (DESSERT)

**ICE CREAM SANDWICH.....\$5**  
kabocha or koji

**KINAKO DONUTS.....\$5**  
dulcey filled

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

## [SAKE]

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

**CHOYA NOUVEAU** plum wine 2017 ...\$14  
*choya, mie*

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

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

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

**BAMBI CUP** 180mL ...\$18  
*akishika, osaka*

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

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

**CHRYSANTHEMUM PRINCE** served hot ...\$12  
*kikumasamune, hyogo*  
500mL kettle \$48

**BRIDE OF THE FOX** ...\$13  
*kanbara, niigata*

**PEACH BOY'S TREASURE** ...\$16  
*nanbu bijin, iwate*

**PEARLS OF SIMPLICITY** ...\$19  
*konteki, kyoto*

**OTTER FESTIVAL 50** ...\$13  
*dassai goju, yamaguchi*

**DEMON SLAYER** onikoroshi ...\$15  
*wakatake, shizuoka*

**HEAVEN AND EARTH** ...\$15  
*musashino, niigata*

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

## [SAKE FLIGHTS]

**MIZU TO MAI**...\$18  
**WATER + RICE = SAKE**  
snowflake | 1.5oz  
otter festival | 1.5oz  
dreamy clouds | 1.5oz

**MOMOTARO**...\$25  
**THE LEGEND OF THE PEACH BOY**  
heaven and earth | 1.5oz  
peach boy's treasure | 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

**PBR 12OZ**...\$4

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

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

**HALF ACRE TUNA**...\$10  
*extra pale ale, chicago, il*

**COEDO 'RURI'**...\$11  
*pilsner, kanto, japan*

**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**...\$13  
*american style porter, nagano, japan*

**YO-HO SUIYUBI NO NEKO**...\$13  
*belgian-style white ale, nagano, japan*

**YO-HO SORRY UMAMI**...\$13  
*ipa with clove, orange & bonito, 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]

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

**YUKI ONNA**...\$14  
*broker's gin, barolo chinato, sumac, black mushroom, lime*

**HIGHLAND HIGBALL**...\$14  
*glenmorangie 10 year, peach pear sparkling water*

**MONK'S JOURNEY CONTINUED**...\$14  
*ketel one vodka, aloe liquor, matcha, lime, mint*

**SESAME SWIZZLE**...\$14  
*olmeca altos tequila, sesame leaf, pinot grigio, lemon, shochu*

**MELON DAIQUIRI**...\$14  
*flor de caña rum, cantaloupe, sake, barley, burdock, lime*

**KABA OLD FASHIONED**...\$14  
*evan williams bourbon, mars iwai whisky, turbinado sugar, cherry bark, sarsaparilla bitters*

**GRAPE ESCAPE**...\$14  
*absolut elyx vodka, black grape, pisco, lime, peach boy's treasure sake*

**SMOKY, PLUMMY, BOOZY**...\$15  
*peloton mezcalt, pineapple rum, plum, bitters, chartreuse*

**THE GOLDEN TIGER**...\$14  
*ceres vodka, turmeric, pineapple, coconut milk, vietnamese cinnamon, caramelized sugar*

**TOKI HIGBALL**...\$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**...\$22

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

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

**YAMAZAKI 12**...\$30



## [WINE]

### SPARKLING & CHAMPAGNE

**BORGOLUCE PROSECCO** treviso DOC brut...\$13  
*(veneto, italy, nv)*

**ILLINOIS SPARKLING CO.** 'brut ombré rosé'...\$15  
*(illinois, united states, nv)*

**CANARD DUCHENE** 'brut authentic'...\$27  
*(champagne, france, nv)*

### WHITE

**FANTINEL** pinot grigio...\$12  
*(friuli-venezia guilia, italy, 2017)*

**CHATEAU HARLAFTIS** savatiano...\$12  
*(attica, greece, 2016)*

**SILENI ESTATE** sauvignon blanc...\$12  
*(marlborough, new zealand, 2016)*

**WEINGUT STADT KREMS** grüner veltliner...\$13  
*(kremstal, austria, 2016)*

**RK KOLLEKTION** riesling...\$15  
*(mosel, germany, 2017)*

**JACKY PREYS** sauvignon blanc...\$15  
*(loire valley, france, 2015)*

**SAMUEL BILLAUD** chardonnay...\$16  
*(chablis, france, 2015)*

**CARNEROS HIGHWAY** chardonnay...\$14  
*(carneros, california, 2015)*

### ROSÉ

**LIONEL OSMIN** 'la vie en rosé' négrete...\$13  
*(toulouse, vin de france, 2017)*

### RED

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

**SALEM WINE CO.** pinot noir...\$18  
*(willamette valley, oregon, 2016)*

**G.D. VAJRA** 'langhe rosso' nebbiolo blend...\$13  
*(piemonte, italy, 2016)*

**MAAL** 'biutiful' malbec...\$15  
*(mendoza, argentina, 2016)*

**CLOS DU MONT-OLIVET** syrah/grenache...\$14  
*(côtes du rhône, france, 2016)*

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

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

# BEVERAGE BY THE GLASS