

THE IZAKAYA AT

# MOMOTARO

**POTATO SARADA** *with turnip and mustard dressing* 6

**TOMATO SARADA** *okinawa sweet potato dressing* 7

**SUNOMONO** *hand-dived seaweed, sweet onion and rice wine vinegar* 7

**SUMMER BEAN GOMA AE** *with sweet sesame sauce* 8

**CHICKEN ABURAAGE** *fried tofu pouch with gyoza dumpling filling* 12

**TAKOYAKI** *karashi mayo, tonkatsu sauce, katsuobushi* 10

**SIMMERING CLAMS** *with sake broth and garlic bread* 18

**HIYASHI RAMEN** *chilled with local vegetables, shrimp and shabu shabu pork belly* 18

**SIZZLING HAMBAGU STEAK** *with onion beef gravy, panko fried onion rings, buttered corn and rice* 18 (add egg \$3)

**BACON AND EGG SKEWERS\*** *with tare and Fuji apple* 11

**SHIITAKE SKEWERS\*** *with Tokyo negi and shisho* 10

**MISO SOUP OF THE DAY** 9

**STEAMED TAMAKI GOLD RICE** 4

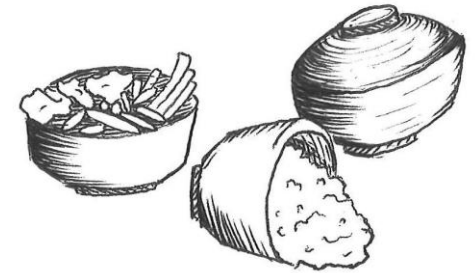


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# MOMOTARO

**SETS** (all sets come with miso soup, steamed Tamaki gold rice and choice of iceberg or potato salad)

- A) **POP'S GINGER CHICKEN SET** / organic Green Circle chicken cooked over bincho coals in teriyaki marinade 19
- B) **TONKATSU SET** / panko fried pork cutlet from Heritage Farms 22 (add fried organic egg \$3)
- C) **STEAK SET** / wagyu skirt steak from Imperial Beef with shoyu koji 29
- D) **SAKANA SET** / fish of the day 28



## MAKI AND SASHIMI

**MOMOMAKI\*\*** spicy octopus and big eye tuna loin 18

**ZUKE SALMON\*** with smoked ikura and fried skin 16

**TUNA JAGA\*** with spicy tuna and fried mochi 15

**TEKKA DON BURI RICE BOWL\*** with tuna sashimi and avocado 22 (add uni \$8)

**SASHIMI OF THE DAY** 21

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

\*\*For the month of September, we will donate \$1 to the Chicago Food Depository for every Momomaki sold!