

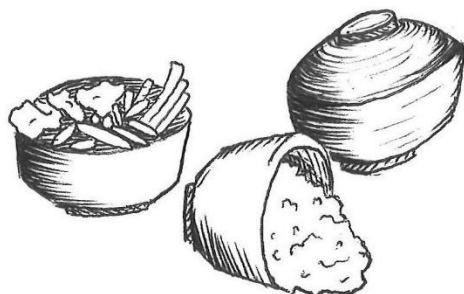
THE IZAKAYA AT

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
- TOMATO SARADA** *Okinawa sweet potato dressing* 7
- SUNOMONO** *hand-dived seaweed, sweet onion and rice wine vinegar* 7
- GOMA AE** *broccoli rabe with sweet sesame sauce* 8
- CHICKEN ABURAAGE** *fried tofu pouch, gyoza dumpling filling* 12
- EBI NO TEMPURA** *angel prawns with tentsuyu dipping sauce* 10
- SIMMERING CLAMS** *with sake broth and garlic bread* 18
- UNI AND IKA SPAGHETTI** *braised squid, baja uni, garlic shiso butter* 16
- SIZZLING HAMBAGU STEAK** *loco maco style with onion gravy, butter corn and onion rings* 18 (add egg 3)
- ABURI BURI** *Kyushu Island hamachi with garlic shoyu and shimeji mushrooms* 16
- TEKKA DON BURI RICE BOWL*** *with tuna sashimi and avocado* 22 (add uni \$8)



KUSHI YAKI*



BACON AND EGG *with tare and Fuji apple* 11

SHIITAKE *with Tokyo negi and shiso* 10

HATSU *jidori chicken hearts, black pepper koshu* 8

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

WASHUGYU *shoyu marinated wagyu skirt steak, shishito* 15

SETS (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, 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

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

ZUKE SALMON* *ikura and smoked skin* 16

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

*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!