



ROBATA YAKI

SHISHITO.....\$8

green peppers, lemon, sea salt

SHIITAKE.....\$10

Japanese shiitake, Tokyo negi

GYUTAN*.....\$14

lemon, sea salt

TONTORO (BERKSHIRE PORK JOWL)*.....\$15

karashi, sea salt

NEGIMA (CHICKEN THIGH).....\$12

shiso marinade

JIDORI CHICKEN OYSTERS.....\$12

tender back muscle, yuzu kosho

TSUKUNE*.....\$12

ground chicken meatball, soft-poached egg, tare

BEEF TSUKUNE "SLIDERS"*.....\$16

ground wagyu, miso mustard, bao bun

KOHITSUJI (LAMB)*.....\$24

2pc bone-in chop, spicy miso

TAKO (SPANISH OCTOPUS).....\$12

black pepper, lime

UZURA (QUAIL)*.....\$14

French quail, quail egg, quail tare

ALASKAN KING CRAB.....MP

shiso ginger mayo, fried shallots

MISHIMA STRIP*.....\$20

2 oz steak, wasabi ponzu

FROM THE COALS

A5 MIYAZAKI STEAK*.....\$100

5 oz steak, mushroom, yuzu kosho

IMPERIAL STRIP*.....\$75

10 oz wagyu strip steak, grilled market vegetables, yuzu kosho

IZA CLASSICS

BLISTERED SHISHITO.....\$12

bonito mayonnaise, togarashi

MISHIMA SKIRT STEAK*.....\$15

seasoned with Japanese sea salt

CHICKEN NANBAN.....\$14

sweet and sour chicken, shishito tartar sauce

UNI PASTA.....\$23

uni, rock shrimp, shiso

HAMACHI KAMA (collar).....\$14

"kalbi" marinade

SAKANA MUSHI.....\$18

Chilean sea bass, shishito, shiitake, eggplant, soy butter sauce
(requires 15 min)

2019 RAMEN FEST'S AWARD-WINNING RAMEN.....\$16

Tantanmen

chicken broth, ground pork, sesame

THE MOMO ROYALE.....\$18

double-patty burger, house-made bao bun,
satsumaimo fries

SUTADON.....\$14

sizzling Slagel pork belly, garlic shoyu,
tamaki gold rice



RICE

YAKITORI DON*.....\$14

grilled chicken thigh, chicken tare,
soft-poached egg

CHAHAN*.....\$22

stone bowl beef fried rice, wild maitake,
soft-poached egg

TAMAKI GOLD SHORT GRAIN STEAMED RICE.....\$5

COLD

SALADA*.....\$12

mizuna, tea poached quail egg, seasonal vegetables, carrot-citrus dressing

TOFU.....\$12 (add uni* +\$8)

ikura, scallion, crispy ginger

MOMOTARO OYSTER*.....\$16

Calvisius caviar, cucumber, tosazu jelly, wasabi

MAGURO*.....\$20

Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

ABURI BURI*.....\$19

shiso vinaigrette, wakame tosazu, aka kosho, puffed buckwheat

JIDORI KIMO.....\$14

chicken liver paté, soba toast, seasonal jam

HOT

EDAMAME.....\$8

Japanese sea salt

MISO SOUP.....\$9

house tofu, wakame, honshimeji mushrooms

TSUKUNE DANGO*.....\$16

chicken dumpling, mochi rice, soft-poached egg, karashi miso
(requires 15 minutes)

MAPO TOFU.....\$19

Japanese-style chili tofu, broad bean, roast pork
(choice of rice or noodles)

SCALLOP MOTOYAKI*.....\$16

lemon miso, daikon, scallion crust

SPAGHETTI.....\$15

spicy beef curry, scallion oroshi, black garlic oil

TAKO SU.....\$18

Spanish octopus, cucumber seaweed salad, shiso mayo

THE IZAKAYA AT

MOMOTARO

**A 4% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full-time team members.

NIGIRI / SASHIMI*

{subject to availability}

KAMPACHI.....\$5

wild amber jack

HAMACHI.....\$5

yellowtail

SHIMA AJ.....\$5

striped jack

MADAI.....\$5

snapper

ISHIDAI.....\$7

striped beakfish

HIRAME.....\$5

ikejime flounder

SAKE.....\$4

faroe islands salmon

AKAMI.....\$6

bluefin tuna loin

CHUTORO.....\$9

medium fat bluefin belly

OTORO.....\$11

fatty bluefin belly

KOHADA.....\$6

gizzard shad

SABA.....\$5

mackerel

AJI.....\$5

horse mackerel

BOTAN EBI.....\$5

spot prawn

YARI IKA.....\$5

Japanese Hokkaido squid

BAJA UNI.....\$8

purple sea urchin

HOKKAIDO UNI.....\$10

bahun urchin

IKURA.....\$4

marinated salmon roe

UNAGI.....\$5

barbecued freshwater eel

TAMAGO.....\$3

sweet omelet

DONBURI*

TUNA DONBURI.....\$26

avocado, Japanese omelette, marinated ikura

NIGIRIZUSHI*

{chef's selected sushi}

AJI YAKUSUGI.....\$12

sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$6

salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$11

daikon, yuzu, sudachi ponzu

ABURI SABA TORO.....\$6

with daikon shoga ponzu

AKAMI TO NEGI TORO.....\$8

toro tartare, kizami wasabi

EDOMAE ANAGO.....\$6

Tokyo Bay saltwater eel, nitsume sauce

IKA TO SAKE.....\$8

spear squid, ikura, smoked salmon

HOKKAIDO HOTATE.....\$9

scallop, uni, ikura

CHEF'S SEASONAL NIGIRI SELECTION*.....\$59

CHEF'S SEASONAL SASHIMI SELECTION*.....\$55

SUSHI to SASHIMI*.....\$67

five pieces seasonal nigiri and eight slices of seasonal sashimi

FRESHLY GRATED WASABI ROOT.....\$6

MAKIMONO*

{sushi rolls}

CHILI TUNA.....\$15

bigeye tuna, sesame cucumbers, pickled radish

UNA-KYU.....\$14

barbecued eel, cucumber, unagi sauce

KANPYO ROLL.....\$8

traditional sweet braised gourd

MOMOMAKI**.....\$19

big eye tuna, spicy octopus, pickled daikon

KANI JOMAKI.....\$16

snow crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$10

bluefin tuna roll

NEGI TORO.....\$15

fatty tuna belly, Tokyo scallion

NEGI HAMACHI.....\$12

chopped yellowtail hamachi, Tokyo scallion

BABY SHIITAKE MAKI.....\$11

baby Washington state shiitake tempura, togarashi

** As October is Breast Cancer Awareness Month, we are excited to be partnering with The Lynn Sage Foundation. This month, we will donate \$1 from every Momomaki sold to their In Good Taste breast cancer research initiative.

*Please be advised that consuming raw and undercooked food items may result in foodborne illness

EXECUTIVE CHEF GENE KATO
CHEF SHIGERU KITANO