ROBATA YAKI

SHIISHITO.....$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

UZURA (QUAIL)*.....$14
French quail, quail egg, quail tare

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

ALASKAN KING CRAB.....$16
shiso ginger mayo, fried shallots

MISHIMA STRIP*.....$20
2 oz steak, wasabi ponzu

FROM THE COALS

AS MIYAZAKI STEAK*.....$100
5 oz steak, mushroom, yuzu kosho

IMPERIAL STRIP*.....$75
10 oz wagyu strip steak, grilled market vegetables, yuzu kosho

* A 3% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full-time team members.

IZA CLASSICS

2019 RAMEN FEST’S AWARD-WINNING RAMEN.....$16
Tantanmen
chicken broth, ground pork, sesame

MOMO ROYALE.....$18
double-patty burger, house-made bao bun, satsumaimo fries

SUTADON.....$14
sizzling Slagel pork belly, garlic shoyu, tamaki gold rice

SAKANA MUSHI.....$18
Chilean sea bass, shishito, shiitake, eggplant, soy butter sauce
(require 15 min)

CHICKEN NANBAN.....$14
sweet and sour chicken, shishito tartar sauce

BLISTERED SHIISHITO.....$12
bonito mayonnaise, togarashi

UNI PASTA.....$23
uni, rock shrimp, shiso

HAMACHI KAMA (collar).....$14
“kalbi” marinade

MISHIMA SKIRT STEAK*.....$15
seasoned with Japanese sea salt

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 vinagrette, wakame tosazu, aka kasha, puffed buckwheat

JIDORI KIMO.....$14
chicken liver paté, soba toast, Asian pear

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

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### Nigiri/Sashimi

**NigiriZushi** *(chef's selected sushi)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Aji Yakusugi*</td>
<td>$12</td>
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<tr>
<td>Aburi Beni Toro</td>
<td>$6</td>
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<tr>
<td>Aburi Otoro*</td>
<td>$11</td>
</tr>
<tr>
<td>Aburi Saba Toro</td>
<td>$6</td>
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</table>

**Nigirizushi** *(chef's selected sushi)*

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<tr>
<td>Aburi Beni Toro</td>
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<td>Aburi Otoro</td>
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</tr>
<tr>
<td>Aburi Saba Toro</td>
<td>$6</td>
</tr>
</tbody>
</table>

**Kampachi**...$5

wild amber jack

**Hamachi**...$5

yellowtail

**Shima Aji**...$5

striped mackerel

**MadaI**...$5

snapper

**Ishida**...$7

striped sea bream

**Hirame**...$5

ikejime flounder

**Sake**...$4

farois island salmon

**Akami**...$6

bluefin tuna loin

**Chutoro**...$9

medium fat bluefin belly

**Otoro**...$11

fatty bluefin belly

**Donburi**

Tuna Donburi...$26

avocado, Japanese omelette, marinated ikura

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**Execution Chef Gene Kato
Chef Giuseppe Villa**

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**MakimonO** *(sushi rolls)*

<table>
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<tr>
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<tr>
<td>Una-Kyu</td>
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<tr>
<td>Kanpyo Roll</td>
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<tr>
<td>Momomaki**</td>
<td>$19</td>
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<tr>
<td>Kani Jomaki</td>
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<tr>
<td>Tekka Maki</td>
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<tr>
<td>Negi Toro</td>
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<tr>
<td>Negi Hamachi</td>
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</tr>
<tr>
<td>Baby Shiitake Maki</td>
<td>$11</td>
</tr>
</tbody>
</table>

*On June 12th 2020, we lost our friend and team member, Frank Muñoz. The staff at Momotaro would like you to join us in honoring Frank’s light, unwavering kindness, and charming sense of humor. For the month of August, we will donate $1 from every Momomaki sold to Frank’s Memorial Fund through the American Foundation for Suicide Prevention. You can find more information at https://afsp.donordrive.com/campaign/For-Frank

**Freshly Grated Wasabi Root**...$6

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