



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

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.....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

**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
(requires 15 min)

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

BLISTERED SHISHITO.....\$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 vinaigrette, wakame tosazu, aka kosho, puffed buckwheat

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

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

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

** 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>

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

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

HOKKAIDO HOTATE.....\$9

scallop, uni, ikura

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

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 tako, pickled daikon

KANI JOMAKI.....\$16

snow crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$10

bluefin tuna roll

NEGI TORO.....\$15

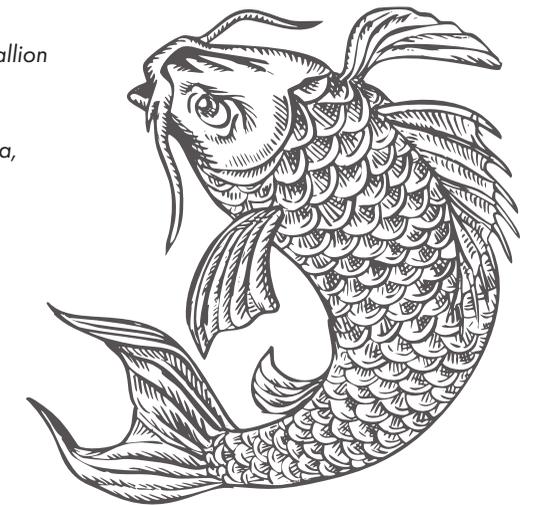
fatty tuna belly, Tokyo scallion

NEGI HAMACHI.....\$12

chopped yellowtail hamachi, Tokyo scallion

BABY SHIITAKE MAKI.....\$11

baby Washington state shiitake tempura, togarashi



EXECUTIVE CHEF GENE KATO
CHEF GIUSEPPE VILLA