



## 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 3% 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 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

\*\*The Greater Chicago Food Depository is at the center of a network of more than 700 partner organizations and programs – food pantries, soup kitchens, shelters, mobile distributions and other partners – working to bring food, dignity and hope to our neighbors across Chicago and Cook County. Every \$1 donated can help provide three meals to those in need in our community. For the month of August, we will donate \$1 from every Momomaki sold to the 86 Hunger Campaign. Find out more at <https://www.chicagosfoodbank.org>.

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

**EXECUTIVE CHEF GENE KATO**  
**CHEF SHIGERU KITANO**