**COLD**

**KABOCHA GOMA-AE** ..... $12
roasted kabocha, honey crisp apple, sesame

**KAISO SALADA** ..... $14
fresh seaweed, amebei, cucumber, ponzu

**MAGURO** ..... $20
Baflegó tuna, garlic shoyu, turnip, puffed buckwheat

**LIVE PRAWNS** ..... $24
live spotted prawn, yuzu, perilla oil, tomato, soymilk

**BURI** ..... $16
sliced yellowtail, avocado, grapefruit ponzu, radish

**JIDORI KIMO** ..... $14
chicken liver paté, soba toast, seasonal jam

**CHILLED SOMEN** ..... $16
made somen noodle, bonito, myaga, shiso, tentsuyu

**HOT**

**EDAMAME** ..... $8
japanese sea salt

**MISO SOUP** ..... $8
house tofu, wakame, honshimeji mushrooms

**DAIKON NIMONO** ..... $18
dashi-braised daikon, foie gras, horseradish

**TAKO SU** ..... $24
Spanish octopus, cucumber seaweed salad, shiso mayo

**SCALLOP MOTOYAKI** ..... $22
lemon miso, daikon, scallion crust

**SPAGHETTI** ..... $16
spicy beef curry, scallion oroshi, black garlic oil, yuzu kosho

**TSUKUNE DANGO** ..... $18
chicken dumpling, mochi rice, soft-poached egg, truffle, karashi miso
(required 15 minutes)

**MAPO TOFU** ..... $22
Japanese-style chili tofu, broad bean, roast pork
(choice of rice or noodles)

**GALICIAN TURBOT** ..... $36
Panko crusted Spanish Turbot, spicy bamboo shoots, ramps, yuzu miso tare

**RICE**

**YAKITORI DON** ..... $16
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** ..... $6

EXECUTIVE CHEF GENE KATO
Each month, we will donate $1 from every Momomaki sold to a different organization that benefits those in need. Please inquire with the team for more details.

*Served raw or uncooked, or contains raw or undercooked ingredients.

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