



旬の品をさりげなく出し、
主人自ら調理して、もてなす事である。

伊達政宗

冷たい料理
COLD

HEIRLOOM TOMATO.....\$ 12

local heirloom tomatoes, tosazu jelly,
yuzu vinaigrette, shiso

KAISO SALADA.....\$ 14

fresh seaweed, amaebi, cucumber, ponzu

MAGURO*.....\$ 20

Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

LIVE PRAWN*.....\$ 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

house made somen noodle, bonito, myoga, shiso, tentsuyu

暖かい料理
HOT

EDAMAME.....\$ 8

japanese sea salt

MISO SOUP.....\$ 8

house tofu, wakame, honshimeji mushrooms

SOFTSHELL CRAB.....\$ 24

crispy garlic brined crab, amazuke aioli, ramps

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
(requires 15 minutes)

MAPO TOFU.....\$ 22

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

GALICIAN TURBOT*.....\$ 29

Panko crusted Spanish Turbot, spicy bamboo shoots,
ramps, yuzu miso tare

米
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

強火の遠火で炎を立てず

器は料理の着物

北大路魯山人

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北大路魯山人

江戸っ子の初もの食い

強火の遠火で炎を立てず

江戸っ子の初もの食い

炉端焼き

ROBATA YAKI

SHISHITO.....\$ 10

green peppers, lemon, sea salt

SHIITAKE.....\$ 14

Japanese shiitake, Tokyo negi

GYUTAN*.....\$ 14

lemon, sea salt

BERKSHIRE PORK LOIN*.....\$ 16

shiso, scallion, mustard, ponzu

NEGIMA (CHICKEN THIGH).....\$ 14

shiso marinade

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

MISHIMA SKIRT STEAK.....\$ 18

seasoned with Japanese sea salt

ALASKAN KING CRAB.....\$ MP

shiso ginger mayo, fried shallots

炭焼き

FROM THE COALS

YUKIMURO "SNOW" WAGYU**.....\$ 120

5 oz Niigata wagyu, ponzu, yuzu kosho

IMPERIAL STRIP**.....\$ 80

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

目に青葉

山ほととぎす

初がつち

山

EXECUTIVE CHEF GENE KATO
CHEF DE CUISINE CHRIS JUNG

江戸っ子の初もの食い

握りと刺身
NIGIRI/SASHIMI *
{subject to availability}

KAMPACHI.....\$6
wild amber jack

HAMACHI.....\$6
yellowtail

SHIMA AJI.....\$7
striped jack

MADAI.....\$7
snapper

ISHIDAI.....\$8
striped beakfish

HIRAME.....\$6
ikejime flounder

SAKE.....\$6
faroe islands salmon

AKAMI.....\$7
bluefin tuna loin

CHUTORO.....\$11
medium fat bluefin belly

OTORO.....\$13
fatty bluefin belly

KOHADA.....\$7
gizzard shad

SABA.....\$6
mackerel

AJI.....\$6
horse mackerel

BOTAN EBI.....\$6
spot prawn

YARI IKA.....\$6
Japanese Hokkaido squid

BAJA UNI.....\$8
purple sea urchin

HOKKAIDO UNI.....\$MP
bahun urchin

IKURA.....\$7
marinated salmon roe

UNAGI.....\$6
barbecued freshwater eel

TAMAGO.....\$4
sweet omelet

握り寿司
NIGIRIZUSHI *
CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$14
sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$7
salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$13
daikon, yuzu, sudachi ponzu

ABURI SABA TORO.....\$6
with daikon shoga ponzu

KUMAMOTO BEEF TO HOTATE.....\$14
garlic sauce, fried shiso

HOKKAIDO HOTATE.....\$10
scallop, uni, ikura

AKAMI TO NEGI TORO.....\$10
toro tartare, kizami wasabi

EDOMAE ANAGO.....\$8
Tokyo Bay saltwater eel, nitsume sauce

IKA TO SAKE.....\$8
spear squid, ikura, smoked salmon

巻き寿司
MAKIMONO * SUSHI ROLLS

KARAI TUNA.....\$16
bigeye tuna, gochujang, sesame oil,
togarashi, honey

UNA-KYU.....\$14
barbecued eel, cucumber, unagi sauce

KANPYO ROLL.....\$8
traditional sweet braised gourd

SHIO KOJI SAKE.....\$14
salmon, avocado yuzu mousse, salmon skin

MOMOMAKI.....\$20
big eye tuna, spicy octopus, pickled daikon

KANI JOMAKI.....\$16
snow crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$12
bluefin tuna roll

NEGI TORO.....\$16
fatty tuna belly, tokyo scallions

NEGI HAMACHI.....\$12
chopped yellowtail hamachi, tokyo scallion

BABY SHIITAKE MAKI.....\$12
baby Washington state shiitake tempura, togarashi

CHEF'S SEASONAL NIGIRI SELECTION *.....\$70
CHEF'S SEASONAL SASHIMI SELECTION *.....\$80

FRESHLY GRATED WASABI ROOT.....\$8
(limited availability)

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.