HEIRLOOM TOMATO.....$12
local heirloom tomatoes, rosazu jelly, yuzu vinaigrette, shiso

KAISO SALADA .....$14
fresh seaweed, amaebi, cucumber, ponzu

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

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

BERKSHIRE PORK LOIN*.....$16
shiso, scallion, mustard, ponzu

NEGIMA (CHICKEN THIGH).....$14
shiso marinade

YUKIMURO “SNOW” WAGYU**.....$120
5 oz Niigata wagyu, ponzu, yuzu kosho

IMPERIAL STRIP**.....$80
10 oz wagyu strip steak, grilled market vegetables, yuzu kosho

EXECUTIVE CHEF GENE KATO
CHEF DE CUISINE CHRIS JUNG
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.