COLD

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

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

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

LIVE PRAWN*.....$24
live spotter 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, myaga, shiso, tentsuyu

HOT

EDAMAME .....$8
japanese sea salt

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

SOFTSHELL CRAB.....$24
crispy garlic brined crab, amazake aioli, onion

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, machi 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)

MOMOTARO

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, rare

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

HOTATE BATAYAKI.....$20
brown butter miso, endive, shiso-pepper vinaigrette, toasted togarashi

ALASKAN KING CRAB.....$MP
shiso ginger mayo, fried shallots

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

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

CHEF DE CUISINE CHRIS JUNG

There will be a 3% Benefit Surcharge added to each bill. this charge goes to aiding our teams in health insurance. please see a member of our team with any inquiries
**NIGIRI/SASHIMI * (subject to availability)**

**KAMPACHI**…$6  
wild amber jack

**HAMACHI**…$6  
yellowtail

**SHIMA AJI**…$7  
striped jack

**MADAI**…$7  
pickerel

**ISHIDAI**…$8  
striped sea trout

**HIRAME**…$6  
white octopus

**SAKE**…$6  
sake

**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  
Japanese spot prawn

**YARI IKA**…$6  
Japanese Hokkaido squid

**BAJA UNI**…$8  
purple sea urchin

**HOKKAIDO UNI**…$MP  
brown urchin

**IKURA**…$7  
marinated salmon roe

**UNAGI**…$6  
barbecued freshwater eel

**TAMAGO**…$4  
sweet omelet

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**CHEF’S SELECTED SUSHI**

**AJI YAKUSUGI**…$14  
sugoi 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 shaga ponzu

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**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

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**CHEF’S SEASONAL NIGIRI SELECTION *…$70**

**CHEF’S SEASONAL SASHIMI SELECTION *…$80**

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**FRESHLY GRATED WASABI ROOT**…$8  
(limited availability)

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All of our BlueFin Tuna is from BlueFiná, the leading purveyor of sustainable Bluefin.
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.