

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

bluefin 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

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.....\$26

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

米
RICE

YAKITORI DON*.....\$18

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

a 3% surcharge will be added to each guest check to ensure health
benefits for all of our team members.

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

北大路魯山人

器は料理の着物

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



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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

HOTATE BATAYAKI.....\$20

brown butter miso, endive,
shiso-pepper vinaigrette, toasted togarashi

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**.....\$85

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

江戸っ子の初もの食い

江戸っ子の初もの食い

目に青葉

山ほととぎす

初がつち

山

EXECUTIVE CHEF GENE KATO
CHEF DE CUISINE CHRIS JUNG

握りと刺身

NIGIRI (1pc)

SASHIMI (2pc) *

(subject to availability)

KAMPACHI.....\$6/\$9
wild amber jack

HAMACHI.....\$6/\$9
yellowtail

SHIMA AJI.....\$7/\$11
striped jack

MADAI.....\$7/\$11
snapper

ISHIDAI.....\$8/\$12
striped beakfish

HIRAME.....\$6/\$9
ikejime flounder

SAKE.....\$6/\$9
faroe islands salmon

AKAMI.....\$7/\$11
bluefin tuna loin

CHUTORO.....\$10/\$15
medium fat bluefin belly

OTORO.....\$12/\$18
fatty bluefin belly

KOHADA.....\$7/\$11
gizzard shad

SABA.....\$6/\$9
mackerel

AJI.....\$6/\$9
horse mackerel

BOTAN EBI.....\$6/\$9
spot prawn

YARI IKA.....\$6/\$9
Japanese Hokkaido squid

BAJA UNI.....\$10/\$15
purple sea urchin

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

IKURA.....\$8/\$12
marinated salmon roe

UNAGI.....\$6/\$9
barbecued freshwater eel

TAMAGO.....\$4/\$6
sweet omelet

握り寿司

NIGIRIZUSHI *

CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$16
sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$9
salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$14
daikon, yuzu, sudachi ponzu

ABURI SABA TORO.....\$7
with daikon shoga ponzu

KUMAMOTO BEEF TO HOTATE.....\$16
garlic sauce, fried shiso

HOKKAIDO HOTATE.....\$11
scallop, uni, ikura

AKAMI TO NEGI TORO.....\$11
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.....\$15
barbecued eel, cucumber, unagi sauce

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

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

MOMOMAKI.....\$24
big eye tuna, spicy octopus, pickled daikon

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

TEKKA MAKI.....\$14
bluefin tuna roll

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

NEGI HAMACHI.....\$14
chopped yellowtail hamachi, tokyo scallion

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

CHEF'S SEASONAL NIGIRI SELECTION *.....\$75

CHEF'S SEASONAL SASHIMI SELECTION *.....\$85

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.