



冷たい料理
COLD

ASPARAGUS GOMA-AE.....\$ 14
chilled jumbo asparagus, toasted sesame sauce

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

SILKEN TOFU.....\$ 12
tofu, tomato dashi, trout roe, pickled shimeji mushrooms, crispy ginger

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

BURI*.....\$ 16
sliced yellowtail, avocado, pickled turnip, ume vinaigrette

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

SHISO SOBA.....\$ 15
house soba, shiso buds, bottarga, white tensuyu

暖かい料理
HOT

EDAMAME.....\$ 8
japanese sea salt

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

TAKO SU.....\$ 22
Spanish octopus, cucumber seaweed salad, shiso mayo

SCALLOP MOTOYAKI*.....\$ 16
lemon miso, daikon, scallion crust

SPAGHETTI.....\$ 15
spicy beef curry, scallion oroshi, black garlic oil

TSUKUNE DANGO*.....\$ 16
chicken dumpling, mochi rice, soft-poached egg, karashi miso (requires 15 minutes)

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

米
RICE

YAKITORI DON*.....\$ 14
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.....\$ 5

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

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

器は料理の着物
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江戸っ子の初もの食い

炉端焼き

ROBATA YAKI

SHISHITO.....\$ 8
green peppers, lemon, sea salt

SHIITAKE.....\$ 14
Japanese shiitake, Tokyo negi

GYUTAN*.....\$ 14
lemon, sea salt

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

NEGIMA (CHICKEN THIGH)\$ 13
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.....\$ 15
seasoned with Japanese sea salt

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK*.....\$ 100
5 oz steak, mushroom, yuzu kosho

IMPERIAL STRIP*.....\$ 75
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

江戸っ子の初もの食い

強火の遠火で炎を立てず

**A 3% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full-time team members.

握りと刺身
NIGIRI/SASHIMI *
(subject to availability)

KAMPACHI.....\$5
wild amber jack

HAMACHI.....\$5
yellowtail

SHIMA AJI.....\$5
striped jack

MADAI.....\$5
snapper

ISHIDAI.....\$7
striped beakfish

HIRAME.....\$5
ikejime flounder

SAKE.....\$4
faroe islands salmon

AKAMI.....\$6
bluefin tuna loin

CHUTORO.....\$9
medium fat bluefin belly

OTORO.....\$11
fatty bluefin belly

KOHADA.....\$6
gizzard shad

SABA.....\$5
mackerel

AJI.....\$5
horse mackerel

BOTAN EBI.....\$5
spot prawn

YARI IKA.....\$5
Japanese Hokkaido squid

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

HOKKAIDO UNI.....\$10
bahun urchin

IKURA.....\$4
marinated salmon roe

UNAGI.....\$5
barbecued freshwater eel

TAMAGO.....\$3
sweet omelet

握り寿司
NIGIRIZUSHI *
CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$12
sugi smoked aji, wa yakumi (2pcs)

ABURI BENI TORO.....\$6
salmon belly, karashi miso, battera konbu

ABURI OTORO.....\$11
daikon, yuzu, sudachi ponzu

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

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

HOKKAIDO HOTATE.....\$9
scallop, uni, ikura

AKAMI TO NEGI TORO.....\$8
toro tartare, kizami wasabi

EDOMAE ANAGO.....\$6
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**.....\$19
big eye tuna, spicy octopus, pickled daikon

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

TEKKA MAKI.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, tokyo scallions

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

BABY SHIITAKE MAKI.....\$11
baby Washington state shiitake tempura, togarashi

CHEF'S SEASONAL NIGIRI SELECTION *.....\$69
CHEF'S SEASONAL SASHIMI SELECTION *.....\$64

FRESHLY GRATED WASABI ROOT.....\$6
(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.

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