



冷たい料理
COLD

SUNCHOKE GOMAE.....\$12
garlic roasted sunchoke, sunchoke crumb,
toasted sesame sauce

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, citrus ponzu, radish

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

KANI SOMEN.....\$17
house made somen noodle, dungeness crab, mentaiko, shiso pesto

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 your final bill to assist in covering the costs of benefits for our valued team members. If you would like this removed, please let us know. Thank you for your support!

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

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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

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EXECUTIVE CHEF GENE KATO
CHEF DE CUISINE CHRIS JUNG

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握りと刺身

NIGIRI (1pc)

SASHIMI (2pc) *

{subject to availability}

KAMPACHI.....\$6/\$10
wild amber jack

HAMACHI.....\$6/\$10
yellowtail

SHIMA AJI.....\$7/\$12
striped jack

MADAI.....\$7/\$12
snapper

ISHIDAI.....\$8/\$14
striped beakfish

HIRAME.....\$6/\$10
ikejime flounder

SAKE.....\$6/\$10
faroe islands salmon

AKAMI.....\$7/\$12
bluefin tuna loin

CHUTORO.....\$10/\$18
medium fat bluefin belly

OTORO.....\$12/\$22
fatty bluefin belly

KOHADA.....\$7/\$14
gizzard shad

SABA.....\$6/\$10
mackerel

AJI.....\$6/\$10
horse mackerel

BOTAN EBI.....\$6/\$10
spot prawn

YARI IKA.....\$6/\$10
Japanese Hokkaido squid

BAJA UNI.....\$10/\$18
purple sea urchin

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

IKURA.....\$8/\$14
marinated salmon roe

UNAGI.....\$6/\$10
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.