

冷たい料理  
**COLD**

**SALADA\***.....\$12

mizuna, tea poached quail egg, seasonal vegetables, carrot-citrus dressing

**TOFU** (add uni\* +\$8).....\$12

ikura, scallion, crispy ginger

**MOMOTARO OYSTER\***.....\$16

Calvisius caviar, cucumber, tosaizu jelly, wasabi

**MAGURO\***.....\$20

Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

**ABURI BURI\***.....\$19

shiso vinaigrette, wakame tosaizu, aka kosho, puffed buckwheat

**JIDORI KIMO**.....\$14

chicken liver paté, soba toast, seasonal jam

暖かい料理  
**HOT**

**EDAMAME**.....\$8

japanese sea salt

**MISO SOUP**.....\$9

house tofu, wakame, honshimeji mushrooms

**TSUKUNE DANGO\***.....\$16

chicken dumpling, mochi rice, soft-poached egg, karashi miso (requires 15 minutes)

**MAPO TOFU**.....\$19 🔥🔥

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

**SCALLOP MOTOYAKI\***.....\$16

lemon miso, daikon, scallion crust

**SPAGHETTI**.....\$15

spicy beef curry, scallion oroshi, black garlic oil

**TAKO SU**.....\$18

Spanish octopus, cucumber seaweed salad, shiso mayo

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

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江戸っ子の初もの食い



強火の遠火で炎を立てず

炉端焼き

**ROBATA YAKI**

**SHISHITO**.....\$8

green peppers, lemon, sea salt

**SHIITAKE**.....\$10

Japanese shiitake, Tokyo negi

**GYUTAN\***.....\$14

lemon, sea salt

**TONTORO (BERKSHIRE PORK JOWL)\***.....\$15

karashi, sea salt

**UZURA (QUAIL)\***.....\$14

French quail, quail egg, quail tare

**NEGIMA (CHICKEN THIGH)**.....\$12

shiso marinade

**JIDORI CHICKEN OYSTERS**.....\$12

tender back muscle, yuzu kosho

**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

**TAKO (SPANISH OCTOPUS)**.....\$12

black pepper, lime

**ALASKAN KING CRAB**.....MP

shiso ginger mayo, fried shallots

**MISHIMA STRIP\***.....\$20

2 oz steak, wasabi ponzu

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

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

江戸っ子の初もの食い

**EXECUTIVE CHEF GENE KATO**

\*\*A 4% surcharge will be added to each guest check to ensure health and medical benefits for all of our valued full-time team members.

強火の遠火で炎を立てず

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

丼  
**DONBURI \***

**TUNA DONBURI**.....\$26  
avocado, Japanese omelette, marinated ikura

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

**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**

**CHILI TUNA**.....\$15  
bigeye tuna, sesame cucumbers, pickled radish

**UNA-KYU**.....\$14  
barbecued eel, cucumber, unagi sauce

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

**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 \***.....\$59  
**CHEF'S SEASONAL SASHIMI SELECTION \***.....\$55

**SUSHI to SASHIMI \***.....\$67  
five pieces seasonal nigiri and eight slices of seasonal sashimi

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

\*\* As October is Breast Cancer Awareness Month, we are excited to be partnering with The Lynn Sage Foundation. This month, we will donate \$1 from every Momomaki sold to their In Good Taste breast cancer research initiative.

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

**CHEF SHIGERU KITANO**

October 4, 2020