



冷たい料理  
**COLD**

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

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

**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\***.....\$ 18  
*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\***.....\$ 15  
*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

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

器は料理の着物

江戸っ子の初もの食い

炉端焼き

**ROBATA YAKI**

**SHISHITO**.....\$ 9  
*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)**.....\$ 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*

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

炭焼き

**FROM THE COALS**

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

**IMPERIAL STRIP\***.....\$ 80  
*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**.....\$6  
*wild amber jack*

**HAMACHI**.....\$6  
*yellowtail*

**SHIMA AJI**.....\$7  
*striped jack*

**MADAI**.....\$7  
*snapper*

**ISHIDAI**.....\$8  
*striped beakfish*

**HIRAME**.....\$6  
*ikejime flounder*

**SAKE**.....\$6  
*faroe islands salmon*

**AKAMI**.....\$7  
*bluefin tuna loin*

**CHUTORO**.....\$10  
*medium fat bluefin belly*

**OTORO**.....\$12  
*fatty bluefin belly*

**KOHADA**.....\$7  
*gizzard shad*

**SABA**.....\$6  
*mackerel*

**AJI**.....\$6  
*horse mackerel*

**BOTAN EBI**.....\$6  
*spot prawn*

**YARI IKA**.....\$6  
*Japanese Hokkaido squid*

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

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

**IKURA**.....\$6  
*marinated salmon roe*

**UNAGI**.....\$6  
*barbecued freshwater eel*

**TAMAGO**.....\$4  
*sweet omelet*

握り寿司  
**NIGIRIZUSHI \***  
**CHEF'S SELECTED SUSHI**

**AJI YAKUSUGI**.....\$14  
*sugi smoked aji, wa yakumi (2pcs)*

**ABURI BENI TORO**.....\$7  
*salmon belly, karashi miso, battera konbu*

**ABURI OTORO**.....\$12  
*daikon, yuzu, sudachi ponzu*

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

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

**HOKKAIDO HOTATE**.....\$10  
*scallop, uni, ikura*

**AKAMI TO NEGI TORO**.....\$9  
*toro tartare, kizami wasabi*

**EDOMAE ANAGO**.....\$7  
*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\*\***.....\$20  
*big eye tuna, spicy octopus, pickled daikon*

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

**TEKKA MAKI**.....\$12  
*bluefin tuna roll*

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

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

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

**CHEF'S SEASONAL NIGIRI SELECTION \***.....\$70  
**CHEF'S SEASONAL SASHIMI SELECTION \***.....\$80

**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.