**COLD**

**ROBATA YAKI**

**SHISHITO** $8  
Calvisius caviar, cucumber, tobazu jelly, wasabi (2 pcs)

**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

**ALASKAN KING CRAB** MP  
shiso ginger mayo, fried shallots

**MAGURO** $20  
Bafunago tuna, garlic shoyu, turnip, puffed buckwheat

**ABURI BURI** $19  
shiso vinaigrette, wakame tobazu, aka koshu, puffed buckwheat

**JIDORI KIMO** $14  
chicken liver paté, soba toast, green strawberry

**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, tobazu jelly, wasabi (2 pcs)

**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

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****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.

**EXECUTIVE CHEF GENE KATO**  
CHEF ISAAC HIGASHIHARA
On June 12th, 2020, we lost our friend and team member, Frank Muñoz. The staff at Momotaro would like you to join us in honoring Frank's light, unwavering kindness, and charming sense of humor. For the month of August, we will donate $1 from every Momomaki sold to Frank’s Memorial Fund through the American Foundation for Suicide Prevention. You can find more information at https://afsp.donordrive.com/campaign/For-Frank

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