

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 (2 pcs)

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, green strawberry

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

器は料理の着物

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

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
CHEF ISAAC HIGASHIHARA

**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.

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 tako, 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

** 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 food-borne illness.

CHEF SHIGERU KITANO

August 1, 2020