



冷たい料理
COLD

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

TOFU (add uni* +\$8).....\$ 12
ikura, scallion, crispy ginger

MAGURO*.....\$ 20
Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

ABURI BURI*.....\$ 19
yuzu vinaigrette, pickled shimeji mushrooms, aka kosho, radish

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

暖かい料理
HOT

EDAMAME.....\$ 8
japanese sea salt

MISO SOUP.....\$ 8
house tofu, wakame, honshimeji mushrooms

TAKO SU.....\$ 18
Spanish octopus, cucumber seaweed salad, shiso mayo

SEA BREAM COLLAR.....\$ 14
crispy fried collar, lemon, sea salt, scallion

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

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

炉端焼き
ROBATA YAKI

SHISHITO.....\$ 8
green peppers, lemon, sea salt

SHIITAKE.....\$ 10
Japanese shiitake, Tokyo negi

GYUTAN*.....\$ 14
lemon, sea salt

BERKSHIRE PORK LOIN*.....\$ 16
shiso, scallion, mustard

NEGIMA (CHICKEN THIGH)\$ 12
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.....\$ 15
seasoned with Japanese sea salt

ALASKAN KING CRAB.....\$ 38
shiso ginger mayo, fried shallots

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

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

江戸っ子の初もの食い

強火の遠火で炎を立てず

** 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.

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

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

SHIO KOJI SAKE.....\$14
salmon, avocado yuzu mousse, salmon skin

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
six pieces seasonal nigiri and five slices of seasonal sashimi

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

** This month, we will donate \$1 from every Momomaki sold to the Boka Restaurant Group employee relief fund. This fund is designed to help any of our team members who are in need during this difficult time.

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



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伊達政宗

冷たい料理

COLD

BABY GREEN SALAD.....\$5
carrot-citrus dressing

DUCK TATAKI*\$12
smoked duck breast, scallion-watercress salad, karashi

暖かい料理

HOT

EDAMAME.....\$5
japanese sea salt

MISO SOUP.....\$5
house tofu, wakame, honshimeji mushrooms

GYOZA.....\$9
4 pieces, chicken & pork dumpling, soy dipping sauce

UNI SPAGHETTI.....\$24
uni, shrimp, shiso, mentaiko

TANTANMEN RAMEN.....\$16
chicken broth, ground pork, sesame

THE MOMO ROYALE*.....\$18
double-patty burger, house-made bao bun, satsumaimo fries

MAPO TOFU.....\$22
*Japanese-style chili tofu, broad bean, roast pork
(choice of rice or noodles)*

KID'S PLATE.....\$10
chicken tonkatsu, glazed carrots, rice, chocolate chip oatmeal cookie

炉端焼き

ROBATA YAKI

KOHITSUJI (LAMB)*.....\$24
2pc bone-in chop, spicy miso

MISHIMA SKIRT STEAK*.....\$15
seasoned with Japanese sea salt

BLISTERED SHISITOS.....\$12
bonito mayonnaise, togarashi

米 RICE

YAKITORI DON*.....\$14
grilled chicken thigh, chicken tare, soft-poached egg

SUTADON.....\$14
Slagel Farms pork belly, garlic shoyu, tamaki gold rice

BEEF FRIED RICE (CHAHAN).....\$22
beef fried rice, maitake mushroom

CHICKEN KATSU CURRY.....\$24
crispy chicken thigh, Japanese curry, pickled turnip

VEGAN CURRY (VG, GF).....\$18
kabocha, tofu, shishito, pickled turnip, steamed rice

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江戸っ子の初もの食い

MOMO TO GO MENU



トンカツ

強火の道火で炎を立てず

SAKUSAKU

TONKATSU TO GO
BY CHEF GENE KATO

SAKU SAKU

premium cuts of beef, pork, and chicken coated in Japanese bread crumbs and fried to a perfect crisp.

BERKSHIRE PORK LOIN.....\$22
10oz. boneless pork chop, white kimchi, ponzu, tonkatsu sauce, Asian chimichurri & hot mustard

BERKSHIRE PORK TENDERLOIN.....\$25
10oz. tenderloin, garlic-herb marinade, white kimchi, ponzu, tonkatsu sauce, Asian chimichurri & hot mustard

HALF JIDORI CHICKEN.....\$28
Japanese free-range chicken, white kimchi, ponzu, tonkatsu sauce, Asian chimichurri & hot mustard

BERKSHIRE PORK RIBS.....\$18
8oz baby back ribs, curry spice, white kimchi, ponzu, tonkatsu sauce, Asian chimichurri & hot mustard

JUMBO SHRIMP.....\$18
2 giant tiger prawns, ginger tartar sauce, white kimchi, ponzu, Asian chimichurri & hot mustard

VEAL CHOP.....\$44
14oz French milk-fed veal, garlic marinade, tonkatsu sauce, white kimchi, ponzu, Asian chimichurri & hot mustard

MISHIMA WAGYU NY STRIP.....\$50
8oz, American wagyu, tonkatsu sauce, white kimchi, ponzu, Asian chimichurri & hot mustard

WAGYU KATSU SANDO....\$34
crispy wagyu sandwich, housemade Japanese milkbread, Japanese sweet potato fries

CHICKEN KATSU SANDO....\$16
crispy Jidori chicken sandwich, lettuce, red onion, ginger mayo, housemade Japanese milkbread, Japanese sweet potato fries

SAKUSAKU SIDES

TONJIRU SOUP....\$8
pork and miso soup, carrot, Japanese winter squash

WHITE KIMCHI....\$2

TONKATSU SAUCE....\$1.75

PONZU....\$1.50

ASIAN CHIMICHURRI....\$1.50

KARASHI MUSTARD....\$1.50

EXECUTIVE CHEF GENE KATO

江戸っ子の初もの食い

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山

初がつい

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握りと刺身

NIGIRI/SASHIMI *
{subject to availability}

NIGIRI SET (6PC).....\$26
sake, akami, hamachi (2ea)

SASHIMI SET (6PC).....\$24
sake, akami, hamachi (2ea)

EXTRAS.....\$1.50ea

TAMARI (GF SOY SAUCE)
EXTRA GINGER/WASABI
MISO MAYO

巻き寿司

MAKIMONO * SUSHI ROLLS

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

MOMOMAKI.....\$19**
big eye tuna, spicy octopus

SHIO KOJI SAKE.....\$14
salmon, avocado yuzu mousse, salmon skin

NEGI HAMACHI (GF).....\$12
chopped yellowtail hamachi, tokyo scallion

BABY SHIITAKE MAKI (V).....\$11
baby Washington state shiitake tempura,
togarashi

AMAIMONO (DESSERT)

BLACK SESAME PANNA COTTA \$7
raspberry gelee, white chocolate whip, raspberry & cream crumble

OATMEAL CHOCOLATE CHIP COOKIE \$3.50

COOKIE BOX \$15
ube crinkle cookie, brown butter oatmeal chocolate chip
orange sesame, kinako, & dulcify brownie cookie

HOUSEMADE SORBET (1 QUART) \$10
MANGO-PASSION FRUIT OR COCONUT HIBISCUS

BEVERAGES

COCKTAILS TO GO

MONK'S JOURNEY \$15
Ceres vodka, Chateau Aloe Liqueur, matcha, lime

KABA OLD FASHIONED \$16
Evan Williams, Mars Iwai, house bitters, demerara

WINE \$30ea
Sean Minor Cabernet
Sean Minor Sauvignon Blanc
Jean Louis Brut Blanc de Blanc

SAKE
Panda Cup Junmai 180mL (serves 2 glasses) \$22
Moon on the Water Junmai Daiginjo 300mL (serves 3-4 glasses) \$45
Dewano Yuki 'Snowflake' Junmai Kimoto 720mL (serves 3-4 glasses) \$76

COCA-COLA, DIET COKE, SPRITE \$3ea

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