SASHIMI

SHIMA AJI $7
striped jack mackerel

MADAI $7
snapper

HAMACHI $6
yellowtail

AKAMI $7
bluefin tuna loin

CHUTORO $11
medium fat bluefin belly

OTORO $13
fatty bluefin belly

ARTIC CHAR $6

ZUKE CHAR $7

TEMAKI

MOMO JR. $22
spicy octopus, tuna tartar, pickled daikon, niki

SHIO KOJI SAKE $16
salmon, avocado yuzu mousse, salmon skin, ikura

KING CRAB $26
King crab, ginger mayo, tempura shallot, lemon wedge

SCALLOP $16
diver scallop, yuzu koshu, pickled onion, fried garlic

DONBURI

TUNA, TUNA, TUNA $28
akami, chutoro, tartare, niki, myoga salad, wasabi

JEWEL BAKO $38
Chef’s selection of seasonal fish and caviar, with myoga salad, pickled watermelon radish, pickled ginger, nori sheet

CHAHAN $22
stone bowl beef fried rice, wild maitake, soft-poached egg

TAMAKI GOLD $6
steamed short grain rice

K-TOWN JOGAE $18
rice cake, garlicy clams, xo sauce, perilla

NEW WAVE TOKYO RAMEN $24
shoyu chicken broth, pork + chicken chashu, pickled menma, negi

FROM THE COALS
red miso lamb chops (2pc) $24
hamachi collar $14
MOMO ROYALE $20
double-patty burger, house-made bao bun, satsumaimo fries

NAGOYA STYLE
TEBASAKI WINGS $18
sweet soy-pepper glazed wings, Belgium endive, ranchi sauce

UNI PASTA $23
uni, rock shrimp, shiso

SCALLOP $16
scallops, kabosu cherry blossom, pickled cherries, shiso

TONKATSU

EBI KATSU DON $26
panko breaded tiger shrimp, sweet soy, scallion tartar sauce, pickled shishito

CHICKEN CURRY $24
crispy chicken thigh, sweet + savory curry sauce, pickled turmp

RICE

K-TOWN JOGAE $18
rice cake, garlicy clams, xo sauce, perilla

SASHIMI

SHIMA AJI $7
striped jack mackerel

MADAI $7
snapper

HAMACHI $6
yellowtail

LETS ROLL:

AKAMI $7
bluefin tuna loin

CHUTORO $11
medium fat bluefin belly

OTORO $13
fatty bluefin belly

** 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.

***A 3% SURCHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE HEALTH AND MEDICAL BENEFITS FOR OUR VALUED TEAM MEMBERS