



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

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**.....\$19  
*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*

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

**MOMO TO GO MENU**



トンカツ

**SAKUSAKU**

TONKATSU TO GO  
BY CHEF GENE KATO

強火の遠火で炎を立てず

**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**.....\$34  
*8oz, American wagyu, tonkatsu sauce, white kimchi, ponzu, Asian chimichurri & hot mustard*

**WAGYU KATSU SANDO**.....\$50  
*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

江戸っ子の初もの食い

山ほととぎす

山

初がつい

強火の遠火で炎を立てず

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)

**SAKE.....\$4**  
faroe islands salmon

**AKAMI.....\$6**  
bluefin tuna loin

**CHUTORO.....\$9**  
medium fat bluefin belly

**OTORO.....\$11**  
fatty bluefin belly

**KAMPACHI.....\$5**  
wild amber jack

**HAMACHI.....\$5**  
yellowtail

**SHIMA AJI.....\$5**  
striped jack

**MADAI.....\$5**  
snapper

**HIRAME.....\$5**  
ikejime flounder

**AJI.....\$5**  
horse mackerel

**IKURA.....\$4**  
marinated salmon roe

**UNAGI.....\$5**  
barbecued freshwater eel

**TAMAGO.....\$3**  
sweet omelet

握り寿司

**SHIGE-SAN'S SPECIALS \***

**ZUKE SALMON OSHIZUSHI.....\$18**  
pressed marinated salmon, kelp

**HOME-AKASE.....\$64**  
10-piece nigiri set, seasonal maki roll, & tamago sashimi

**JEWEL BAKO (DELUXE SUSHI BOX).....\$116**  
4-pieces chef-selected nigiri, hokkaido uni sashimi, seasonal maki roll, 3-piece yakisaba oshizushi, unagi, tamago, grilled vegetables, & a don buri (rice bowl) topped with scattered sashimi, tamago and nori

巻き寿司

**MAKIMONO \* SUSHI ROLLS**

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

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

**ZUKE SALMON.....\$16**  
salmon skin, smoked ikura, citrus soy

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

**TEKKA MAKI (GF).....\$10**  
bluefin tuna roll

**NEGI TORO (GF).....\$15**  
fatty tuna belly, tokyo scallions

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

**EBI TEMPURA.....\$14**  
shrimp tempura, cucumber, spicy mayo

**CUCUMBER (VG, GF).....\$7**  
cucumber, nori

**EXTRAS.....\$1.50ea**

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

**BEVERAGES**

**COCKTAILS TO GO**

**MONK'S JOURNEY \$15**

Ceres vodka, Chateau Aloe Liqueur, matcha, lime

**WINTER SOL-SPICE \$15**

Lunazul Blanco tequila, Cynar, winter spices, pear, lemon

**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

**BEER**

Asahi Super Dry \$5

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

**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**

\*\* 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.