

## STARTER

KURO EDAMAME <sup>gf</sup> <i>Organic Black Soy Beans, Sea Salt</i>	9	CRISPY CALAMARI <i>Sake Plum Sauce</i>	15
SMOKEY POTATO SALAD <sup>gf</sup> <i>Smoked Mashed Potato, Bacon, Pickles, Mustard, Habanero Sugar, Chives, Soft Boiled Organic Egg</i>	11	TUNA TORTILLA <i>Caper Mayo, Truffle Oil</i>	18
SHISHITO TEMPURA <i>Tempura Style, Yuzu Salt</i>	13	KUMAMOTO OYSTER <sup>gf</sup> <i>Ponzu, Spicy Grated Daikon</i>	36    72 Half    Dozen

*gf - gluten free*

## APPETIZER

BUTAKAKU <i>Slow Cooked Berkshire Pork Belly, Daikon</i>	15	NASU DENGAKU <sup>gf</sup> <i>Eggplant, Sweet Miso Glaze</i>	15
WAGYU BEEF TATAKI <sup>gf</sup> <i>Seared A5 Miyazaki Wagyu Beef, Tomato, Caper, Ponzu Sauce</i>	20	SATSUMA IMO TEMPURA <i>Dehydrated Japanese Sweet Potato Tempura, Sea Salt</i>	9
UNI CHAWANMUSHI <i>Japanese Egg Custard, Uni Cream Sauce, Aosa Seaweed</i>	14	BRUSSELS SPROUT <sup>gf</sup> <i>Sweet Soy Vinaigrette</i>	14
WAGYU & UNI SOBA <i>Cold Buckwheat Noodles, Seared A5 Miyazaki Wagyu Beef, Uni Cream Sauce</i>	24	SESAME TOFU AGEDASHI <i>Homemade Sesame Tofu in Dashi</i>	14
KANPANCHI JALAPEÑO <i>Wasabi Tobiko, Micro Cilantro, Yuzu, Soy</i>	21	<b>SOUP</b> _____	
YELLOWTAIL CEVICHE <i>Celery, Onion, Pine Nut Sauce, Chive Oil</i>	18	MISO SOUP <sup>gf</sup> <i>Kelp, Scallion, Tofu</i>	6
TEMPURA APPETIZER <i>Shrimp &amp; Vegetables, Green Tea Salt, Tempura Sauce</i>	20	AKADASHI MISO SOUP <sup>gf</sup> <i>Nameko Mushroom, Mitsuba, Tofu</i>	9
BLUEFIN TORO TARTARE <sup>gf</sup> <i>Truffle, Ponzu, Cucumber</i>	22	<b>SALAD</b> _____	
SASHIMI APPETIZER <i>Four Varieties of Sashimi</i>	24	MOMOYA GREENS <sup>gf</sup> <i>Beets, Blueberries, Grapefruit, Lotus Root, Apple Ginger Soy Dressing</i>	14
WAGYU CRISPY RICE <sup>gf</sup> <i>Seared A5 Miyazaki Wagyu Beef, Spicy Soy Vinaigrette, Cumin, Coriander Seed</i>	19	TUNA AVOCADO SALAD <sup>gf</sup> <i>Sesame Soy Dressing</i>	19

*gf - gluten free*

## KITCHEN ENTRÉE

### A5 MIYAZAKI WAGY STEAK

*House Teriyaki Sauce, Brussels Sprout, Fingerling Potato, Shiitake Mushroom, Marsh*

4 OZ      8 OZ  
55      110

### SHOKADOU BENTO BOX

*Grilled Bamboo Shoot and A5 Miyazaki Wagyu Beef, Steamed Black Cod, Bara Chirashi, Seasonal Bites, Snapper Sashimi, Lobster Avocado Tempura*

58

### SUKIYAKI GOZEN

*A5 Miyazaki Wagyu Beef Hotpot in Sweet Soy, Shirataki Glass Noodles, Burdock, Half Boiled Organic Egg, Served with Miso Soup and Home-made Japanese Pickles*

36

### SAIKYO MISO LAMB gf

*Grilled Saikyo Miso Lamb Loin with Stuffed Artichoke, Asian Yam, Parmesan Cheese on Top*

36

### DUCK TWO WAYS gf

*Roast Duck Breast, Duck Leg Tsukune, Daikon*

35

### TEMPURA ENTRÉE

*Shrimp, Smelt Fish, Vegetables, Green Tea Salt, Tempura Sauce*

33

### GRILLED HAMACHI gf

*Grilled Yellowtail Fillet, Onion Kumquat Sauce, Creamy Vegetable Terrine*

36

### MISO BLACK COD gf

*Cauliflower Rice, Miso Scallion Sauce*

38

gf - gluten free

## SUSHI ENTRÉE

SUSHI      39 || 56  
*Eight Pieces of Sushi, Choice of Roll || Twelve Pieces of Sushi, Choice of Roll*

SASHIMI      52 || 65  
*Six Varieties || Eight Varieties*

CHIRASHI      42  
*Assortment of Sashimi on a Bed of Sushi Rice*

TORO TEKKA DON      50  
*Tuna & Toro on a Bed of Sushi Rice*

MOMOYA BOX      65  
*Chef Tasting of Mini Chirashi Bowls*

SUSHI & SASHIMI TASTING      110  
*Three Sashimi Varieties, Twelve Nigiri, Choice of Roll*

ROLL OPTIONS: *Tuna · Spicy Tuna · Yellowtail Scallion · Spicy Yellowtail · Salmon · Spicy Salmon · Salmon Skin · Eel · Avocado · Cucumber · Japanese Pickle*

## OMAKASE

150 per person

*Sashimi Appetizer*  
*14 Pieces of Chef's Selection Sushi*  
*Akadashi Miso Soup*  
*One Handroll*  
*Dessert*

BEVERAGE PAIRING  
100 per person

## OMAKASE KIWAMI

210 per person

*Saki Zuke*  
*Mushimono*  
*12 pieces of Chef's Selection Sushi*  
*Nimono*  
*Akadashi Miso Soup*  
*One Handroll*  
*Dessert*

BEVERAGE PAIRING  
125 per person

## SIGNATURE ROLL

CRISPY RICE <i>Spicy Tuna, Jalapeño, Eel Sauce</i>	20	SPICY SALMON & MANGO <i>Mango, Avocado, Puffed Rice</i>	18
SPICY SCALLOP & SHRIMP <i>Crab, Avocado, Sweet Potato Crisp</i>	20	YELLOWTAIL JALAPEÑO <i>Asparagus, Soy Paper, Tempura Flakes, Spicy Eel Sauce</i>	18
LOBSTER <i>Mango, Avocado, Soy Paper, Spicy Mango Sauce</i>	MP	MOMOYA BLACK COD <i>Shiso, Cucumber, Ginger, Sweet Potato Crisp, Spicy Miso Sauce</i>	23

## TRADITIONAL ROLL & HANDROLL

TUNA	11	EEL	13	CUCUMBER	8
SPICY TUNA	13	SALMON AVOCADO	12	JAPANESE PICKLE	7
TORO SCALLION	19	SALMON SKIN	10	VEGETABLE	12
YELLOWTAIL SCALLION	11	KING CRAB AVOCADO	25		
SCALLOP	18	AVOCADO	8		

### ADD ONS

*Asparagus(3) · Avocado (3) · Cucumber (1.5) · Jalapeño (1) · Mango (3) · Tobiko (3) · Shiso Leaf (1) · Soy Paper (2) · Crunch (1) · Inside Out (1) · Spicy Mayo (1) · Ponzu (1) · Eel Sauce (1)*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## SUSHI & SASHIMI A LA CARTE

WAGYU & FOIE GRAS		22	OCEAN TROUT		8
OTORO	<i>Fatty tuna</i>	18	KING SALMON		10
CHUTORO	<i>Medium Fatty Tuna</i>	16	SALMON		7
MAGURO	<i>Bluefin Tuna</i>	8	ABURI SAKE	<i>Seared Salmon Belly</i>	10
HAMACHI	<i>Yellowtail</i>	8	IKURA	<i>Salmon Roe</i>	9
KANPACHI	<i>Amberjack</i>	9	UNI	<i>Sea Urchin</i>	
SHIMA AJI	<i>Stripejack</i>	11		<i>DOMESTIC JAPAN</i>	MP MP
HIRAME	<i>Fluke</i>	7	KURUMA EBI	<i>Japanese Tiger Prawn</i>	17
MADAI	<i>Japanese Snapper</i>	9	EBI	<i>Shrimp</i>	7
KINMEDAI	<i>Golden Eye Snapper</i>	13	BOTAN EBI	<i>Raw Shrimp</i>	10
NODOGURO	<i>Rosy Seabass</i>	16	KING CRAB		14
KUROMUTSU	<i>Japanese Blue Fish</i>	13	ANAGO	<i>Sea Eel</i>	10
KOHADA	<i>Gizzard Shad</i>	9	UNAGI	<i>Freshwater Eel</i>	8
AJI	<i>Jack Mackerel</i>	9	HOTATE	<i>Fresh Sea Scallop</i>	
SAWARA	<i>Spanish Mackerel</i>	7		<i>DOMESTIC JAPAN</i>	9 8
SABA	<i>Japanese Mackerel</i>	10	MIRUGAI	<i>Giant Clam</i>	15
AORI IKA	<i>Bigfin Reef Squid</i>	10	AWABI	<i>Steamed Abalone</i>	16
TAKO	<i>Soy Simmered Octopus</i>	9	DASHI TAMAGO		6
			EDOMAE TAMAGO		10

*\*Prices Are Subject To Change Without Notice*