



MOMOYA SPECIAL

- SAIKORO STEAK frisee, yuzu onion demi- glace 15
- FRESH NORI RISOTTO scallop, squid, shrimp 13
- WHITE FISH TACO (3pcs) yuzu kosho, aji amarillo 12
- CRISPY LOBSTER TACO (1pcs) cilantro, yellow pepper 8
- CHILLED EGGPLANT & SHISHITO soy dashi 8
- COLD INANIWA UDON tempura 18
- CEVICHE SALAD white fish, shrimp & octopus 9
- BLACK COD ROLL shiso, cucumber & crispy renkon 22

SOUP & SALAD

- MISO SOUP tofu & wakame 3
- MUSHROOM SOUP shiitake, enoki & button mushroom 5
- MIXED GREEN carrot ginger dressing 6
- SEAWEED 6
- HIJIKI SOY BEAN tofu skin, carrot, shiitake 7
- WAKAME & CUCUMBER ume soy vinaigrette 8
- SWEET BEET goat cheese, walnut & arugula 10
- SEARED TUNA sesame soy vinaigrette 16
- WARM MUSHROOM 11

COLD APPETIZER

- GOMAAE spinach w/ sesame 7
- OHITASHI spinach w/ ponzu 7
- TAKO SU octopus sashimi in tosazu vinaigrette 12
- YELLOWTAIL JALAPENO 13
- TUNA AVOCADO sesame ginger soy dressing 12
- TUNA TORTILLA white truffle oil, kalamata olive aioli 12

HOT APPETIZER

- EDAMAME 5
- NASU SHIGIYAKI eggplant w/ sweet miso 7
- AGEDASHI deep fried tofu w/ bonito 7
- MISO BLACK COD spinach, pumpkin 16
- SPICY CRISPY SHRIMP 13
- SOFT SHELL CRAB arugula w/ MOMOYA salsa 17
- GYOZA pork w/chili soy sauce 7
- SHUMAI shrimp & chicken w/ ponzu sauce 8
- CRISPY LOBSTER SPRING ROLL cilantro & glass noodles 16
- EDAMAME RICOTTA DUMPLING white truffle dashi 9

KITCHEN ENTREE

- TEMPURA TASTING shrimp, scallop, squid & vegetable 18
- TERIYAKI CHICKEN or SALMON asparagus, carrot 18
- EEL DON broiled eel over rice 26
- CHICKEN KATSU DON chicken cutlet, egg over rice 16
- STEAMED VEGETABLES 15 market varieties 16
- UDON or SOBA in broth w/ tempura 16
- CHILLED SOBA w/ tempura 16
- BROILED CHILEAN SEA BASS spinach w/ lemon miso 25
- PRIME RIB EYE STEAK 10oz. roasted tomato & spinach 29
- MOMOYA BOX salmon or chicken teriyaki
spicy tuna or california roll, tempura, shumai & salad 25

SUSHI BAR ENTREE

- SUSHI 8 pieces w/ tuna roll 27
- SUSHI SASHIMI COMBO 30
- TEKKADON tuna sashimi over sushi rice 27
- SASHIMI 8 kinds of sashimi 29
- CHIRASHI assorted sashimi over sushi rice 29

CHEF'S SELECTION OF TODAY'S BEST

- SUSHI TASTING 10 pcs of sushi, choice of 1 signature roll 55
- SASHIMI TASTING 10 kinds of sashimi 60

A LA CARTE - SUSHI or SASHIMI

- | | | |
|---------------|-------------------|----------------|
| TUNA 4.5 | SALMON TROUT 5 | YELLOWTAIL 4.5 |
| FLUKE 4 | SMOKED SALMON 5 | SALMON ROE 5 |
| EEL 5 | ALBACORE 4 | OCTOPUS 4 |
| MACKEREL 3 | FLYING FISH ROE 4 | SEA EEL 6 |
| WHITE TUNA 4 | SHRIMP 3 | SEA URCHIN 8 |
| EGG CUSTARD 3 | SQUID 4 | TORO 10 |

A LA CARTE SPECIALS

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|-------------------------------------|---------------------------------|
| KING SALMON 6 | KANI (snow crab) 8 |
| KANPACHI (amber jack) 6 | MADAI (sea bream) 6 |
| SHIMA AJI (striped jack) 6 | BOTAN EBI (prawn from Canada) 6 |
| KINMEDAI (golden big eye snapper) 7 | LIVE SCALLOP 8 |
| ARCTIC CHAR 6 | KING CRAB (from Alaska) 10 |

SIGNATURE ROLL

- CRISPY RICE spicy tuna, shiitake, jalapeno 15
- GREENWICH spicy yellowtail, jalapeno, asparagus, crunch 14
- NAKAMURA yellowtail, cucumber topped with tuna & salmon w/ spicy scallop 15
- LOBSTER TEMPURA avocado, smoked red pepper lobster jus 18
- SALMON CRUNCHY mango, avocado & spicy salmon 14
- FRESH SPRING shrimp, snow crab, avocado, tomato, red onion & cilantro 16
- BLACK DYNAMITE sp tuna, shrimp tempura, cucumber, avocado, mango sauce 15
- MOMOYA SPICY TUNA wrapped in seared yellowtail, almond on top 14

ROLL

- TUNA 6
- SPICY TUNA 8
- SPICY YELLOWTAIL 8
- YELLOWTAIL SCALLION 7
- SALMON AVOCADO 8
- SPICY SCALLOP 12
- CALIFORNIA 6
- RED CRAB CALIFORNIA 14
- EEL CUCUMBER 10
- SHRIMP TEMPURA 8
- SWEET POTATO TEMPURA 6
- ASPARAGUS 5
- AVOCADO 5
- CUCUMBER 5
- NATTO 5
- OSHINKO 5
- UME SHISO 5

- SPIDER
crispy soft shell crab, avocado 17

- DRAGON
eel cucumber wrapped in avocado 15

- RAINBOW
california roll wrapped in tuna, salmon, yellowtail & shrimp 14

- BOSTON
shrimp, snow crab, asparagus, lettuce, cucumber & avocado 14

- PHILLY
smoked salmon, cucumber & cream cheese 10

- VEGETABLE
asparagus, kanpyo, cucumber, gobo, kaiware & avocado 8



MOMOYA LUNCH

SUSHI BAR ENTREE CHOICE OF MISO SOUP OR SALAD

SUSHI 6 pieces w/ any 1 roll from **Roll Combination** 18

SASHIMI 7 kinds of sashimi 19

SUSHI & SASHIMI COMBINATION 4 pcs sushi, 5 kinds sashimi
& any 1 roll from **Roll Combination** 22

ROLL COMBINATION choice of 3 rolls
spicy tuna, california, cucumber avocado, salmon avocado,
yellowtail scallion, eel cucumber 15

BOX w/ MISO SOUP

SASHIMI 6 kinds of sashimi, sunomono, MOMOYA rice & salad 18

TERIYAKI CHICKEN or **SALMON**
tempura, shumai, california roll & salad 16

DONBURI w/ MISO SOUP

CHIRASHI assorted sashimi over sushi rice 18

SALMON AVOCADO DON salmon sashimi, yuzu wasabi soy over rice 18

TUNA ZUKE DON soy-marinated tuna sashimi, avocado, spicy garlic soy over rice 22

CHICKEN KATSU DON chicken cutlet, egg, scallion over rice 15

SUKIYAKI DON sweet soy marinated beef, tofu, glass noodles over rice 17

EEL DON broiled eel over rice 21

KITCHEN ENTREE CHOICE OF MISO SOUP OR SALAD

CHILLED SOBA w/tempura 16

GRILLED HAMACHI COLLAR hijiki, grated daikon w/ ponzu 17

TEMPURA VEGETABLE, SHRIMP or **BOTH** 12/15 or 16

UDON or **SOBA VEGETABLE** or **TEMPURA** 13 or 15

Monday to Sunday
12pm ~ 2:30 pm

consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

SAKE OF OCTOBER	GLS	SM	LG	BTL
MIZBASHO (720ML) Ginjo "affordable luxury. smooth, clean and dry"	10	19	38	49

JUNMAI

SOUGEN "PRIDE OF SAMURAI" smooth, subtle, full of organic flavors	13	25	50	
TEDORIGAWA dry, sharp, smooth	10	19	38	
OKUNOMATSU "OKUNO" (720ML) extra dry, vodka-like sake	11	21	42	57
AKITA HOMARE (300ML) pride of Akita. mild-bodied and mellow				30
YAWARAKA (720ML) smooth, gentle, perfect balance				49
DAISHICHI (720ML) rich and deep umami				57
WAKATAKE ONIKOROSHI (720ML) dry, rich, round				60
SOUDEN (720ML) moderately robust, balanced acidity and fruit				52
OTOKOYAMA (720ML) dry with a hint of fruit. refreshingly light and crisp				58

GINJO

IZUMI JUDAN dry, crisp sake for martini fans	11	21	42	
OKA fruity, flowery, delightful	12	23	46	
HAKKAISAN (300ML) dry, well balanced with crisp and refreshing finish				39
KIKUSUI (300ML) smooth and clean finish				22
MAKIRI (720ML) clean, sharp aftertaste with extra dryness				57
BIZEN MABOROSHI (720ML) winner of Monde collection. lush, earthy, refined				57
KOSHI NO KANBAI "BLUE RIVER" (720ML) elegantly smooth with clean, delicate finish				75

DAIGINJO

WAKATAKE silky, superb acidity	13	25	50	
KURA NO HANA (500ML) delicate, floral, luscious				65
DENEMON (720ML) dry and luxurious clean finish				89
HAKKAISAN KOUWA GURA (720ML) exceedingly clean, smooth and subtle. pinnacle of brewer's craft				175

SPECIAL SAKE

MAKIRI NAMA (720ML) draft sake. full bodied with fresh flavor, sharp aftertaste				67
KAMOIZUMI (500ML) unfiltered sake. a deluxe label for nigori fans	13	25		54
DASSAI (720ML) unfiltered sake. semi-dry, elegant, smooth finish	11	21	42	57
NINKI -ICHI "NATURAL" (300ML) premium sparkling sake. well balanced, smooth and silky				27

WINE OF OCTOBER	GLS	BTL
PINOT BIANCO, CASTELFEDER 2015, ALTO ADIGE, ITALY White Wine "delicate fruity and floral aromas with balanced acidity" "fresh and elegant"	12	48

SPARKLING WINE & CHAMPAGNE

Prosecco , Lamberti, Veneto, Italy	10	40
Cava Brut Rosé Raventos i Blanc 2014, Catalonia, Spain		52
Pol Roger, Extra Cuvée de Réserve Brut NV , France (375ml)		48
Pol Roger, Extra Cuvée de Réserve Brut NV , France (750ml)		91

WHITE WINE

Pinot Grigio , Kellerei Kaltern 2016, Alto Adige, Italy	11	44
Pinot Grigio , Jermann 2015, Venezia Giulia, Italy		60
Viognier , Triennes 2015, Provence, France		48
Riesling Troken , Weinreich 2013, Rheinhessen, Germany	13	52
Sauvignon Blanc , Coopers Creek 2016, Marlborough, NZ	10	40
Sauvignon Blanc , Heitz Cellar 2015, Napa Valley, California		55
Sancerre , Domaine Reverdy Ducroux 2016, Loire Valley, France	14	56
Pouilly- Fumé , Régis Minet 2015, Loire Valley, France		60
Verdicchio , Azienda Santa Barbara 2015, Marche, Italy		52
Vouvray , Monmousseau 2015, Loire Valley, France		56
Soave , Monte Carbonare 2015, Veneto, Italy		55
Grüner Veltliner , Windspiel 2016, Wagram, Austria		40
Albariño , Valminor 2015, Rias Baixas, Spain		48
Chardonnay , Taft Street 2014, Russian Valley, California	13	52
Chardonnay , Landmark Overlook 2014, Russian River, California		65

ROSÉ

Grenache , Chapelle Saint Victor 2016, Provence, France	11	44
Garnacha , Mas Donis 2016, Montsant, Spain	10	40

RED WINE

Pinor Noir , Kings Ridge 2015, Oregon	12	48
Tempranillo , Koden 2013, Rioja, Spain		40
Malbec , Château La Grave 2013, Cahors, France	11	44
Cabernet Sauvignon , Ramsay 2015, North Coast, California	10	40
Super Tuscan , Villa Antinori 2013, Toscana, Italy		52
Syrah , Château Maris 2013, Languedoc - Roussillon, France		60
Bordeaux , Château Tour Pibran 2011, Pauillac Rouge, France		80

BEER

Sapporo, Sapporo Light, Asahi Super Dry (12oz)		6
Ginga Kogen (10.1oz)		12

PLUM SAKE

	GLS	SM	LG	BTL
KOSHU JIKOMI UMESHU (720ML) rich and sweet, hint of almond	13			64

WARM SAKE

KOSHU MASAMUNE medium dry, well balanced and mild	9	13		
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