



## MOMOYA SPECIAL

- SAIKORO STEAK frisee, yuzu onion demi- glace 15
- CHILLED EGGPLANT & SHISHITO soy dashi 8
- WHITE FISH TACO (3pcs) yuzu kosho, aji amarillo 12
- CRISPY LOBSTER TACO (1pcs) cilantro, yellow pepper 8
- PAN ROASTED DUCK harico vert, pear balsamic sauce 14
- CEVICHE SALAD white fish, shrimp & octopus 9
- ROASTED BRUSSEL SPROUTS walnut, crispy onion 10

## SOUP & SALAD

- MISO SOUP tofu & wakame 3
- MUSHROOM SOUP shiitake, enoki & button mushroom 6
- 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 13

## 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 13

## 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 19
- TERIYAKI CHICKEN or SALMON asparagus, carrot 18 or 20
- EEL DON broiled eel over rice 30
- CHICKEN KATSU DON chicken cutlet, egg over rice 17
- 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 28
- PRIME RIB EYE STEAK 10oz. roasted tomato & spinach 29
- MOMOYA BOX chicken or salmon teriyaki  
spicy tuna or california roll, tempura, shumai & salad 25

## SUSHI BAR ENTREE

- SUSHI 8 pieces, choice of 1 roll 29
- SUSHI SASHIMI COMBO choice of 1 roll 32  
- tuna avocado, salmon avocado, yellowtail scallion, eel cucumber, tuna
- SASHIMI 8 kinds of sashimi 30
- CHIRASHI assorted sashimi over sushi rice 30
- TEKKADON tuna sashimi over sushi rice 28
- CHEF'S SELECTION OF TODAY'S BEST
- SUSHI TASTING 10 pcs of sushi, choice of 1 signature roll 60
- SASHIMI TASTING 10 kinds of sashimi 65

## 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        | SEA EEL 6      |
| MACKEREL 3    | FLYING FISH ROE 4 | SEA URCHIN 8   |
| SHRIMP 3      | OCTOPUS 4         | TORO 10        |
| EGG CUSTARD 3 | SQUID 4           |                |

## A LA CARTE SPECIALS

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 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) 7 |
| KINMEDAI (golden big eye snapper) 7 | LIVE SCALLOP 8                  |
| ARCTIC CHAR 6                       | KING CRAB (from Alaska) 12      |
| SEA URCHIN (from Hokkaido) 10       |                                 |

## SIGNATURE ROLL

- CRISPY RICE spicy tuna, shiitake, jalapeno 15
- GREENWICH spicy yellowtail, 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 15

## ROLL

- |                        |  |
|------------------------|--|
| TUNA 6                 | SPIDER   |
| SPICY TUNA 8           | crispy soft shell crab, avocado 17                                     |
| SPICY YELLOWTAIL 8     | DRAGON   |
| YELLOWTAIL SCALLION 7  | eel cucumber wrapped in avocado 15                                     |
| SALMON AVOCADO 8       | RAINBOW  |
| SPICY SCALLOP 12       | california roll wrapped in tuna,<br>salmon, yellowtail & shrimp 14     |
| CALIFORNIA 6           | BOSTON   |
| RED CRAB CALIFORNIA 14 | shrimp, snow crab, asparagus,<br>lettuce, cucumber & avocado w/mayo 14 |
| EEL CUCUMBER 10        | PHILLY   |
| SHRIMP TEMPURA 8       | smoked salmon, cucumber & cream cheese 10                              |
| SWEET POTATO TEMPURA 6 | VEGETABLE  |
| ASPARAGUS 5            | asparagus, kanpyo, cucumber,<br>gobo, kaiware & avocado 8              |
| AVOCADO 5              |  |
| CUCUMBER 5             |  |
| NATTO 5                |  |
| OSHINKO 5              |  |
| UME SHISO 5            |  |



## MOMOYA LUNCH

### **SUSHI BAR ENTREE** CHOICE OF MISO SOUP OR SALAD

**SUSHI** 6 pieces w/ any 1 roll from **Roll Combination** 19

**SASHIMI** 7 kinds of sashimi 20

**SUSHI & SASHIMI COMBINATION** 4 pcs sushi, 5 kinds sashimi  
& any 1 roll from **Roll Combination** 23

**ROLL COMBINATION** choice of 3 rolls  
spicy tuna, california, cucumber avocado, salmon avocado,  
yellowtail scallion, eel cucumber 16

### **BOX** w/ MISO SOUP

**SASHIMI** 6 kinds of sashimi, sunomono, MOMOYA rice & salad 19

**TERIYAKI CHICKEN** or **SALMON**  
tempura, shumai, california roll & salad 17

### **DONBURI** w/ MISO SOUP

**CHIRASHI** assorted sashimi over sushi rice 19

**SALMON AVOCADO DON** salmon sashimi, yuzu wasabi soy over rice 19

**TUNA ZUKE DON** soy-marinated tuna sashimi, avocado, spicy garlic soy over rice 23

**CHICKEN KATSU DON** chicken cutlet, egg, scallion over rice 16

**SUKIYAKI DON** sweet soy marinated beef, tofu, glass noodles over rice 18

**EEL DON** broiled eel over rice 27

### **KITCHEN ENTREE** CHOICE OF MISO SOUP OR SALAD

**CHILLED SOBA** w/tempura 17

**GRILLED HAMACHI COLLAR** hijiki, grated daikon w/ ponzu 18

**TEMPURA VEGETABLE, SHRIMP** or **BOTH** 13/16 or 17

**UDON** or **SOBA VEGETABLE** or **TEMPURA** 14 or 16

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
<b>KAZE NO MORI "Wind of the Woods"</b>	11	21	42	57
Junmai Nama (720ml) "herbal on the nose, bright fruit on the palate and a smooth, dry finish"				

## JUNMAI

<b>SOUGEN "PRIDE OF SAMURAI"</b>	13	25	50	
smooth, subtle, full of organic flavors				
<b>TEDORIGAWA</b>	11	21	42	
dry, sharp, smooth				
<b>OKUNOMATSU "OKUNO" (720ML)</b>	13	25	50	70
extra dry, vodka-like sake				
<b>AKITA HOMARE (300ML)</b>				30
pride of Akita. mild-bodied and mellow				
<b>YAWARAKA (720ML)</b>				49
smooth, gentle, perfect balance				
<b>BIJOFU (720ML)</b>				57
clear, crisp, fresh and dry finish				
<b>DENSHIN (720ML)</b>				50
dry, smooth, taste of fully ripe rice plants				
<b>WAKATAKE ONIKOROSHI (720ML)</b>				60
dry, rich, round				
<b>OTOKOYAMA (720ML)</b>				63
dry with a hint of fruit. refreshingly light and crisp				

## GINJO

<b>IZUMI JUDAN</b>	12	23	46	
dry, crisp sake for martini fans				
<b>OKA</b>	13	25	50	
fruity, flowery, delightful				
<b>HAKKAISAN (300ML)</b>				39
dry, well balanced with crisp and refreshing finish				
<b>KIKUSUI (300ML)</b>				22
smooth and clean finish				
<b>MAKIRI (720ML)</b>				57
clean, sharp aftertaste with extra dryness				
<b>MIZUBASHO (720ML)</b>				49
affordable luxury. smooth, clean and dry				
<b>BIZEN MABOROSHI (720ML)</b>				57
winner of Monde selection. lush, earthy, refined				
<b>OKUNOMATSU (720ML)</b>				61
finest quality of Ginjo. smooth, balanced and clean finish				

## DAIGINJO

<b>WAKATAKE</b> silky, superb acidity	14	27	54	
<b>KURA NO HANA (500ML)</b> delicate, floral, luscious				65
<b>BANSHU 50 (720ML)</b> soft acidity, smooth and dry finish				57
<b>DENEMON (720ML)</b> dry and luxurious clean finish				95
<b>HAKKAISAN KOUWA GURA (720ML)</b>				
exceedingly clean, smooth and subtle. pinnacle of brewer's craft				

## SPECIAL SAKE

<b>KAMOIZUMI (500ML)</b>	14	27		54
unfiltered sake. a deluxe label for nigori fans				
<b>DASSAI (720ML)</b>	11	21	42	57
unfiltered sake. semi-dry, elegant, smooth finish				
<b>NINKI -ICHI "NATURAL" (300ML)</b>				27
premium sparkling sake. well balanced, smooth and silky				

## WINE OF OCTOBER

	GLS	BTL
<b>VOUVRAY, MONMOUSSEAU 2016, LOIRE VALLEY, FRANCE</b>	15	60
White Wine (Chenin Blanc) "off dry in style with honey, earth and apricot notes"		

## SPARKLING WINE & CHAMPAGNE

<b>Prosecco</b> , Lamberti, Veneto, Italy	10	40
<b>Cava Brut Rosé</b> , Raventos i Blanc 2016, Catalonia, Spain		56
<b>Pol Roger, Extra Cuvée de Réserve Brut NV</b> , France		98

## WHITE WINE

<b>Pinot Grigio</b> , Tiefenbrunner 2017, Alto Adige, Italy	11	44
<b>Pinot Grigio</b> , Vignai da Duline 2016, Friuli-Venezia Giulia, Italy		75
<b>Pinot Bianco</b> , Castelfeder 2016, Alto Adige, Italy		50
<b>Viognier</b> , Triennes 2016, Provence, France		48
<b>Riesling</b> , Steinbock 2017, Mosel, Germany	13	52
<b>Sauvignon Blanc</b> , Coopers Creek 2017, Marlborough, NZ	10	40
<b>Sauvignon Blanc</b> , Heitz Cellar 2017, Napa Valley, California		58
<b>Sancerre</b> , Domaine Reverdy Ducroux 2017, Loire Valley, France	15	60
<b>Pouilly-Fumé</b> , Régis Minet 2016, Loire Valley, France		60
<b>Grüner Veltliner</b> , Hirschvergnügen 2016, Kamptal, Austria		48
<b>Albariño</b> , Finca Arantei 2017, Rias Baixas, Spain		52
<b>Chardonnay</b> , Au Bon Climat 2015, Santa Barbara, California	14	56
<b>Chardonnay</b> , Twenty Rows 2015, Napa Valley, California		64

## ROSÉ

<b>Grenache</b> , Chapelle Saint Victor 2017, Provence, France	13	52
<b>Syrah, Grenache, Mourvèdre</b> , Verdad 2017, Central Coast, CA	12	48

## RED WINE

<b>Pinor Noir</b> , Kings Ridge 2016, Oregon	12	48
<b>Tempranillo</b> , Viña Gormaz 2013, Ribera del Duero, Spain		42
<b>Sancerre</b> , Domaine Hippolyte Reverdy 2014, Loire Valley, France		57
<b>Malbec</b> , Château La Grave 2014, Cahors, France	11	44
<b>Cabernet Sauvignon</b> , Ramsay 2016, North Coast, California	11	44
<b>Super Tuscan</b> , Villa Antinori 2014, Toscana, Italy		55
<b>Syrah</b> , Château Maris 2015, Languedoc - Roussillon, France		65
<b>Bordeaux</b> , Château Tour Pibran 2011, Pauillac Rouge, France		80

## BEER

<b>Sapporo, Sapporo Light, Asahi Super Dry</b> (12oz)				7
<b>Ginga Kogen</b> (10.1oz)				12

## PLUM SAKE

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

## WARM SAKE

<b>KOSHU MASAMUNE</b> medium dry, well balanced and mild	10			14
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