



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
- 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 18
- TERIYAKI CHICKEN or SALMON asparagus, carrot 18 or 20
- 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 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 55
- SASHIMI TASTING 10 kinds of sashimi 60

A LA CARTE - SUSHI or SASHIMI

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

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 15

ROLL

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|------------------------|--|
| TUNA 6 | SPIDER
crispy soft shell crab, avocado 17 |
| SPICY TUNA 8 | DRAGON
eel cucumber wrapped in avocado 15 |
| SPICY YELLOWTAIL 8 | RAINBOW
california roll wrapped in tuna,
salmon, yellowtail & shrimp 14 |
| YELLOWTAIL SCALLION 7 | BOSTON
shrimp, snow crab, asparagus,
lettuce, cucumber & avocado w/mayo 14 |
| SALMON AVOCADO 8 | PHILLY
smoked salmon, cucumber & cream cheese 10 |
| SPICY SCALLOP 12 | VEGETABLE
asparagus, kanpyo, cucumber,
gobo, kaiware & avocado 8 |
| 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 | |



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 MAY	GLS	SM	LG	BTL
KIZAKURA "S" (500ML) Junmai Daiginjo "uplifting aroma of fresh fruits" "gently silky, nice dry finish"	11			40

JUNMAI

SOUGEN "PRIDE OF SAMURAI" smooth, subtle, full of organic flavors	13	25	50	
TEDORIGAWA dry, sharp, smooth	11	21	42	
OKUNOMATSU "OKUNO" (720ML) extra dry, vodka-like sake	12	23	46	61
AKITA HOMARE (300ML) pride of Akita. mild-bodied and mellow				30
YAWARAKA (720ML) smooth, gentle, perfect balance				49
DENSHIN (720ML) dry, smooth, taste of fully ripe rice plants				50
WAKATAKE ONIKOROSHI (720ML) dry, rich, round				60
DAISHICHI (720ML) rich body harmonized perfectly with deep umami				57
OTOKOYAMA (720ML) dry with a hint of fruit. refreshingly light and crisp				63
SAWANOTSURU (720ML) dry, a punch at 18% alcohol				46
SANZEN BIZEN OMACHI (720ML) layered, balanced and very clean finish				58

GINJO

IZUMI JUDAN dry, crisp sake for martini fans	12	23	46	
OKA fruity, flowery, delightful	13	25	50	
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
MIZUBASHO (720ML) affordable luxury. smooth, clean and dry				49
BIZEN MABOROSHI (720ML) winner of Monde selection. lush, earthy, refined				57

DAIGINJO

WAKATAKE silky, superb acidity	14	27	54	
KURA NO HANA (500ML) delicate, floral, luscious				65
DENEMON (720ML) dry and luxurious clean finish				95
HAKKAISAN KOUWA GURA (720ML) exceedingly clean, smooth and subtle. pinnacle of brewer's craft				175

SPECIAL SAKE

KAMOIZUMI (500ML) unfiltered sake. a deluxe label for nigori fans	14	27	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 MAY	GLS	BTL
RAMATO PINOT GRIGIO, SANTA CLERISSA 2016, VENETO, ITALY Rosé "elegant, round, full-bodied, and balanced acidity"	12	48

SPARKLING WINE & CHAMPAGNE

Prosecco , Lamberti, Veneto, Italy	10	40
Cava Brut Rosé , Raventos i Blanc 2015, 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 , Santa Clerissa 2016, Veneto, Italy	11	44
Pinot Grigio , Vignai da Duline 2016, Friuli-Venezia Giulia, Italy		75
Pinot Bianco , Castelfeder 2015, Alto Adige, Italy		48
Viognier , Triennes 2016, Provence, France		48
Riesling Troken , Fritz Haag 2015, Mosel, Germany	13	52
Sauvignon Blanc , Coopers Creek 2017, Marlborough, NZ	10	40
Sauvignon Blanc , Heitz Cellar 2016, 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
Grüner Veltliner , Windspiel 2016, Wagram, Austria		40
Albariño , Finca Arantei 2016, Rias Baixas, Spain		52
Chardonnay , Au Bon Climat 2015, Santa Barbara, California	14	56
Chardonnay , Twenty Rows 2015, Napa Valley, California		64

ROSÉ

Grenache , Chapelle Saint Victor 2016, Provence, France	12	48
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RED WINE

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

BEER

Sapporo, Sapporo Light, Asahi Super Dry (12oz)		7
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	10	14
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