



## 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
- CORN SOUP hint of miso 7
- PAN ROASTED DUCK harico vert, pear balsamic sauce 14
- CEVICHE SALAD white fish, shrimp & octopus 9
- SEARED HOKKAIDO SCALLOP cauliflower orange purée 19

## 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

- |               |                   |                |
|---------------|-------------------|----------------|
| 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

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 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                 | SPIDER<br>crispy soft shell crab, avocado 17                                  |
| SPICY TUNA 8           | DRAGON<br>eel cucumber wrapped in avocado 15                                  |
| SPICY YELLOWTAIL 8     | RAINBOW<br>california roll wrapped in tuna,<br>salmon, yellowtail & shrimp 14 |
| YELLOWTAIL SCALLION 7  | BOSTON<br>shrimp, snow crab, asparagus,<br>lettuce, cucumber & avocado 14     |
| SALMON AVOCADO 8       | PHILLY<br>smoked salmon, cucumber & cream cheese 10                           |
| SPICY SCALLOP 12       | VEGETABLE<br>asparagus, kanpyo, cucumber,<br>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 MARCH	GLS	SM	LG	BTL
<b>MAKIRI</b>	11	21	42	57
Ginjo "clean, sharp aftertaste with extra dryness"				

## JUNMAI

**SOUGEN "PRIDE OF SAMURAI"** 13 25 50  
smooth, subtle, full of organic flavors

**TEDORIGAWA** 11 21 42  
dry, sharp, smooth

**OKUNOMATSU "OKUNO" (720ML)** 12 23 46 61  
extra dry, vodka-like sake

**AKITA HOMARE (300ML)** 30  
pride of Akita. mild-bodied and mellow

**YAWARAKA (720ML)** 49  
smooth, gentle, perfect balance

**DENSHIN (720ML)** 50  
dry, smooth, taste of fully ripe rice plants

**WAKATAKE ONIKOROSHI (720ML)** 60  
dry, rich, round

**DAISHICHI (720ML)** 57  
rich body harmonized perfectly with deep umami

**OTOKOYAMA (720ML)** 63  
dry with a hint of fruit. refreshingly light and crisp

**SANZEN BIZEN OMACHI (720ML)** 58  
layered, balanced and very clean finish

## GINJO

**IZUMI JUDAN** 12 23 46  
dry, crisp sake for martini fans

**OKA** 13 25 50  
fruity, flowery, delightful

**HAKKAISAN (300ML)** 39  
dry, well balanced with crisp and refreshing finish

**KIKUSUI (300ML)** 22  
smooth and clean finish

**MIZBASHO (720ML)** 49  
affordable luxury. smooth, clean and dry

**BIZEN MABOROSHI (720ML)** 57  
winner of Monde selection. lush, earthy, refined

**KOSHI NO KANBAI "BLUE RIVER" (720ML)** 75  
elegantly smooth with clean, delicate finish

## 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)** 14 27 54  
unfiltered sake. a deluxe label for nigori fans

**DASSAI (720ML)** 11 21 42 57  
unfiltered sake. semi-dry, elegant, smooth finish

**NINKI -ICHI "NATURAL" (300ML)** 27  
premium sparkling sake. well balanced, smooth and silky

WINE OF MARCH	GLS	BTL
<b>SOAVE, MONTE CARBONARE 2015, VENETO, ITALY</b>	15	60
White Wine (from black volcanic soils, nick name "earth in a glass") "creamy, elegant and refreshing with dry persistent mineral finish"		

## 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**, Kellerei Kaltern 2016, Alto Adige, 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**, Weinreich 2013, Rheinhessen, 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**, Landmark Overlook 2015, 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 2016, Oregon 12 48

**Côtes du Rhône**, Montirius 2012, Rhône Valley, France 50

**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 10 40

**Super Tuscan**, Villa Antinori 2014, Toscana, Italy 55

**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) 7

**Ginga Kogen** (10.1oz) 12

## PLUM SAKE

**KOSHU JIKOMI UMESHU (720ML)** 13 64

rich and sweet, hint of almond

## WARM SAKE

**KOSHU MASAMUNE** medium dry, well balanced and mild 10 14