



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 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

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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 |
| SEA URCHIN (from Hokkaido) 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 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,
salmon, yellowtail & shrimp 14 |
| CALIFORNIA 6 | BOSTON |
| RED CRAB CALIFORNIA 14 | shrimp, snow crab, asparagus,
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,
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 22

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 JULY

	GLS	SM	LG	BTL
BIJOFU (720ML)	11	21	42	57
Tokubetsu Junmai "clear and crisp with hints of ripe fruit" "fresh, dry finish"				

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 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				
MAKIRI (720ML)			57	
clean, sharp aftertaste with extra dryness				
MIZUBASHO (720ML)			49	
affordable luxury. smooth, clean and dry				
BIZEN MABOROSHI (720ML)			57	
winner of Monde selection. lush, earthy, refined				
DAIGINJO				
WAKATAKE silky, superb acidity	14	27	54	
KURA NO HANA (500ML) delicate, floral, luscious			65	
BANSHU 50 (720ML) soft acidity, smooth and dry finish			57	
DENEMON (720ML) dry and luxurious clean finish			95	
HAKKAISAN KOUWA GURA (720ML)				175
exceedingly clean, smooth and subtle. pinnacle of brewer's craft				

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 JULY

	GLS	BTL
Grüner Veltliner, Hirschvergnügen 2016, Kamptal, Austria	12	48
White Wine "bright green yellow hue" "crisp, refreshing and pleasant to drink"		

SPARKLING WINE & CHAMPAGNE

Prosecco , Lamberti, Veneto, Italy	10	40
Cava Brut Rosé , Raventos i Blanc 2016, Catalonia, Spain		56
Pol Roger, Extra Cuvée de Réserve Brut NV , France (375ml)		46
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 2016, Alto Adige, Italy		50
Viognier , Triennes 2016, Provence, France		48
Riesling , Steinbock 2016, Mosel, Germany	13	52
Sauvignon Blanc , Coopers Creek 2017, Marlborough, NZ	10	40
Sauvignon Blanc , Heitz Cellar 2017, Napa Valley, California		58
Sancerre , Domaine Reverdy Ducroux 2017, Loire Valley, France	15	60
Pouilly-Fumé , Régis Minet 2016, Loire Valley, France		60
Verdicchio , Azienda Santa Barbara 2015, Marche, Italy		52
Vouvray , Monmousseau 2015, Loire Valley, France		56
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	13	52
Mourvèdre, Grenache, Syrah , Verdad 2017, Central Coast, California	12	48

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)	13			64
rich and sweet, hint of almond				

WARM SAKE

KOSHU MASAMUNE medium dry, well balanced and mild	10	14		
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