



MOMOYA SPECIAL

- SAIKORO STEAK frisee, yuzu onion demi- glace 15
FRESH NORI RISOTTO scallop, squid, shrimp 13
WHITE FISH TACO yuzu kosho, aji amarillo 12
CHILLED EGGPLANT & SHISHITO soy dashi 8
BAY SCALLOP CRESS SALAD sweet soy vinaigrette 12
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 24
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 55

A LA CARTE - SUSHI or SASHIMI

- | | | |
|---------------|-------------------|----------------|
| TUNA 4.5 | SALMON TROUT 5 | YELLOWTAIL 4.5 |
| FLUKE 4 | SMOKED SALMON 5 | SALMON ROE 4 |
| 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 3 | TORO 10 |

A LA CARTE SPECIALS

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|-------------------------------------|---------------------------------|
| KING SALMON 6 | KANI (snow crab) 6 |
| 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 7 |
| ARCTIC CHAR 5 | 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 15
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 |
| 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 13 | shrimp, snow crab, asparagus, lettuce, cucumber & avocado 13 |
| 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** 18
SASHIMI 7 kinds of sashimi 19
SUSHI & SASHIMI COMBINATION 4 pcs sushi & 5 kinds sashimi & roll 20
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 17
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 nodles over rice 16
EEL DON broiled eel over rice 20

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 AUGUST

	GLS	SM	LG	BTL
RYUSEI (720ML)	11	21	42	57
Junmai				
"distinct umami, clean" "dry, sharp and lingering finish"				

JUNMAI

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

GINJO

IZUMI JUDAN	11	21	42	
dry, crisp sake for martini fans				
OKA	12	23	46	
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				
MIZBASHO (720ML)			49	
affordable luxury. smooth, clean and dry				
BIZEN MABOROSHI (720ML)			57	
winner of Monde collection. lush, earthy, refined				
KOSHI NO KANBAI "BLUE RIVER" (720ML)			75	
elegantly smooth with clean, delicate finish				

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)			175	
exceedingly clean, smooth and subtle. pinnacle of brewer's craft				

SPECIAL SAKE

MAKIRI NAMA (720ML)			67	
draft sake. full bodied with fresh flavor, sharp aftertaste				
KAMOIZUMI (500ML)	13	25	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 AUGUST

	GLS	BTL
SOAVE, MONTE CARBONARE 2015, VENETO, ITALY	13	52
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 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
Pinot Bianco , Falkenstein 2013, Alto Adige, Italy		48
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	13	52
Verdicchio , Azienda Santa Barbara 2015, Marche, Italy		52
Chenin Blanc , Tierhoek 2013, Western Cape, South Africa		48
Grüner Veltliner , Windspiel 2016, Wagram, Austria		40
Albariño , Valminor 2015, Rias Baixas, Spain		48
Chardonnay , Taft Street 2014, Russian River, 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 Grace 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)	13			64
rich and sweet, hint of almond				

WARM SAKE

KOSHU MASAMUNE medium dry, well balanced and mild	9	13		
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