

## SOUP & SALAD

<b>Miso Soup</b> Tofu, Scallion, Wakame	3
<b>Mushroom Osuimono</b> Yuzu Seasoned Clear Soup	6
<b>Mixed Greens Salad</b> Carrot Ginger Dressing	7
<b>Seaweed Salad</b>	6.5
<b>Five Color Salad</b> Arugula, Daikon, Seaweed Wasabi Vinaigrette	12.5
<b>Gomaae</b> Spinach, Sesame Dressing	7.5
<b>Warm Mushroom Salad</b> Yuzu Garlic Vinaigrette	12.5

## HOT APPETIZER

<b>Edamame</b> Sea Salt	6.5
<b>Shishito Pepper</b> Yuzu Salt	10.5
<b>Brussels Sprouts</b> Honey Butter, Walnut, Togarashi	11.5
<b>Kale Gyoza</b> Tofu, Black Sesame	10.5
<b>Pork Gyoza</b> Pan Seared or Steamed	8.5
<b>Shumai</b> Shrimp & Chicken	9.5
<b>Bun</b> Daikon, Red Onion & Lettuce	
<b>Duck</b>	12.5
Pork	10.5
<b>Agedashi Tofu</b> Scallion, Bonito Flakes	6.5
<b>Nasu Shigiyaki</b> Eggplant, Sweet Citrus Miso	8.5
<b>Spicy Shrimp</b> Crispy Shrimp, Spicy Mayo	14.5
<b>Tempura Appetizer</b> 2 Shrimp, 4 Vegetable	10.5
<b>Sweet Miso Black Cod</b> Spinach, Kabocha Purée	17
<b>Yakitori</b> Skewers w/ Pearl Onions, Scallion	
<b>Beef</b>	10.5
<b>Chicken</b>	8.5
<b>Crispy Avocado</b> Avocado Tempura, Lobster Salad	14.5

## COLD APPETIZER

<b>*Tuna Avocado Salad</b> Sesame Soy Dressing	15.5
<b>Tako Su</b> Octopus Sashimi in Tosazu Vinaigrette	14.5
<b>*Kanpachi Jalapeño</b> Tobiko, Yuzu Soy Sauce	19
<b>*Yellowtail Ceviche</b> Celery, Onion, Garlic Chip, Aji Citrus Soy Dressing	14.5

## KITCHEN ENTRÉE

### **Teriyaki**

Asparagus, Carrot, Fingerling Potato

**Chicken** 22

**Scottish Salmon** 24

**Grass-Fed Rib Eye** 10 oz 33

### **Noodle**

Choice of Udon or Soba

Served with wasabi seaweed tempura & oshinko

**Beef** Abura-age, Wakame 20

**Chicken** Abura-age, Wakame 20

**Tempura** Mushroom, Spinach & Abura-age 19

### **Tempura Entrée**

4 Shrimp, 6 Vegetable 21

### **Chicken Katsudon**

Egg in Sauce over Rice (Brown Rice Extra \$3) 20

## SUSHI BAR ENTRÉE

### **\*Sushi Entrée**

8 Pcs Sushi, Tuna Roll 27

### **\*Sashimi Entrée**

15 Pcs Sashimi 30

### **\*Sushi Sashimi Combo**

4 Pcs Sushi, 11 Pcs Sashimi, Tuna Roll 31

### **\*Chirashi**

Assorted Sashimi over Sushi Rice

(Brown Rice Extra \$3) 29

### **\*Tekkadon**

Tuna Sashimi over Sushi Rice

(Brown Rice Extra \$3) 28

Please inform us if you have any food allergies.

18% Gratuity will be added to party of five or more.

## CHEF'S SELECTION OF TODAY'S BEST

### **\*Sushi Tasting**

10 Pcs, Choice of One Signature Roll  
54

### **\*Sushi Sashimi Tasting**

6 Pcs Sushi, 8 Pcs Sashimi  
Choice of One Signature Roll  
55

## **MOMOYA SIGNATURE ROLLS**

Extra \$1 for Brown Rice Roll

### **Crispy Rice**

Spicy Tuna, Jalapeño, Eel Sauce 16.5

### **\*Salmon Crunch**

Spicy Salmon, Mango, Avocado 14.5

### **\*MOMOYA Spicy Tuna**

Seared Yellowtail w/ Katsuo Mayo Raspberry  
Sauce & Almond over Spicy Tuna 15.5

### **\*Bakudan**

Spicy Scallop & Shrimp, Sweet Potato  
Crisp over Crab & Avocado 15.5

### **\*Greenwich**

Spicy Yellowtail, Jalapeño, Cilantro, Crunch,  
Asparagus in Soy Paper w/ Spicy Eel Sauce 15.5

### **Lobster**

Mango & Avocado in Soy Paper,  
spicy mango sauce 18.5

### **Fresh Spring**

Shrimp, Crab, Avocado, Tomato, Red Onion & Cilantro  
in rice paper with sweet chili sauce 15.5

### **MOMOYA Black Cod**

Shiso, Cucumber, Ginger  
Sweet Potato Crisp w/ Spicy Miso Sauce 19

### **\*MOMOYA Spicy Yellowtail**

Seared Yellowtail, Katsuo Mayo,  
Jalapeño Relish over Spicy Yellowtail 15.5

\*Consuming Raw or Undercooked Meats, Poultry, Seafood,  
Shellfish or Eggs May Increase your Risk of Food Borne illness.

## \*A LA CARTE SUSHI / SASHIMI PER PIECE

<b>Toro</b> Tuna Belly	14	<b>Maguro</b> Lean Tuna	5
<b>Shiro Maguro</b> White Tuna	4	<b>Binncho</b> Albacore	4
<b>Hamachi</b> Yellowtail	4.5	<b>Kanpachi</b> Amberjack	6
<b>Madai</b> Red Snapper	4.5	<b>Hirame</b> Fluke	4
<b>Scottish Salmon</b>	4.5	<b>Smoked Salmon</b>	5
<b>Saba</b> Japanese Mackerel	4.5	<b>Ikura</b> Salmon Roe	5
<b>Sawara</b> Spanish Mackerel	4	<b>Anago</b> Sea Eel	6
<b>Tobiko</b> Flying Fish Roe	4	<b>Unagi</b> Fresh Water Eel	5
<b>Kani</b> Red Crab	6	<b>Hotate</b> Scallop	5
<b>Botan Ebi</b> Jumbo Sweet Shrimp	6	<b>Ebi</b> Shrimp	3
<b>Tako</b> Octopus	4	<b>Tamago</b> Egg Custard	3.5
<b>Ika</b> Squid	4	<b>Uni</b> Sea Urchin	8

### ROLLS Extra \$1 for Brown Rice

<b>*Tuna</b>	7
<b>*Spicy Tuna</b>	8
<b>*Toro Scallion</b>	16
<b>*Spicy Yellowtail</b>	8.5
<b>*Yellowtail Scallion</b>	8
<b>*Salmon Avocado</b>	7.5
<b>Salmon Skin Cucumber</b>	7
<b>*Spicy Scallop</b> Masago, Scallion	12.5
<b>California</b>	6.5
<b>Real Crab California</b>	13.5
<b>Eel Cucumber</b>	10
<b>*Dragon</b> Avocado, Masago over Eel Cucumber Roll	15.5
<b>*Philly</b> Smoked Salmon, Avocado, Cream Cheese,	11.5
<b>Boston</b> Shrimp, Crab, Asparagus, Greens Cucumber, Avocado	14.5
<b>*Rainbow</b> Assorted Sashimi over California	16.5
<b>Shrimp Tempura</b>	8.5
<b>Spider</b> Soft Shell Crab, Avocado, Masago, Spicy Mayo	16.5
<b>Ume Shiso</b>	5.5
<b>Sweet Potato Tempura</b>	7
<b>Avocado</b>	6
<b>Cucumber</b>	5.5
<b>Asparagus</b>	5.5
<b>Natto</b> Fermented Soybeans	5.5
<b>Oshinko</b> Japanese Pickle	
<b>Vegetable</b> Asparagus, Kanpyo, Gobo, Cucumber Shitake, Avocado	8.5

## LUNCH SPECIAL

12:00pm-4:30pm

Lunch entrée is served with Miso Soup or Salad.  
No substitutions please.

### SUSHI BAR ENTRÉE

#### **\*Sushi Entrée**

6 Pcs, California Roll 17

#### **\*Sashimi Entrée**

10 Pcs 17

#### **\*Sushi & Sashimi Combo**

3 Pcs Sushi, 6 Pcs Sashimi, California Roll 20

#### **\*Chirashi**

Assorted Sashimi over Sushi Rice  
Brown Rice (Extra \$3) 20

#### **\*Roll Combo**

Choice of Three  
Salmon Avo, Spicy Tuna, Cucumber Avo  
California, Eel Cucumber, Yellowtail Scallion 16

#### **\*Ladies Lunch**

Spicy Shrimp, Yellowtail Ceviche, Sashimi,  
Crunchy Salmon Avo Roll 21

### KITCHEN ENTRÉE

#### **Teriyaki**

Asparagus, Carrot, Fingerling Potato

**Chicken** 17

**Scottish Salmon** 17

**Grass-Fed Rib Eye Steak** (10 Oz) 25

#### **Noodle**

Choice of Udon or Soba  
Served with Watercress salad & oshinko

**Beef** Abura-age, Wakame 17

**Chicken** Abura-age, Wakame 17

**Tempura** Mushroom, Spinach & Abura-age 16

#### **Tempura Entrée**

3 Shrimp & 5 Vegetables 16

#### **Chicken Katsudon**

Egg in Sauce Over Rice  
Brown Rice (Extra \$3) 15

#### **Teriyaki Box**

Chicken or Salmom  
Tempura, California Roll, Shumai  
Salad, Miso Soup 20

---

**WINE OF DECEMBER**  
**PINOT GRIGIO**  
“Terlato Vineyards”  
“Full Bodied, Crisp Finish”  
GL 14 BTL 52

**SAKE OF DECEMBER**  
**KOSHINO KANBAI “Junmai Nama”**  
“ Rich Flavor, Clear, Balanced”  
G 13 Sm 26 LG 51

---

**COCKTAILS**

**MOMO Splash**

Peach Sake, Rose Champagne splash of Orange Juice 13

**Gin Ray**

Tangeray Tonic, Grapefruit Juice 12

**Calpichu**

Calpico Soda Mix Japanese Shochu Yuzu Juice 11

**Lychee Saketini**

Wódka Vodka Kikusui Junmai Sake Lychee Purée 13

**Ginger Yuzu Drop**

House Infused Ginger Shochu Yuzu Juice 13

**Fresh Berry Bellini**

Prosecco House Infused Berry Juice 13

**BEER**

**Asahi** On Tap From Japan, Dry Refreshing 8

**Orion** From Okinawa, Light Bodied Refreshing 12

**Sapporo** Classic Japanese Lager 7

**Kirin Light** Smooth Refreshing, Only 95 Calories 7

**Hitachino Nest Japanese Classic Ale** From Ibaraki 12

Japanese IPA, Taste of Cedar, Complex Spicy Hitachino

**SHOCHU JAPANESE VODKA**

**Towari** Soba 11

**Gyokuro** Green Tea 11

## JUNMAI

	<b>G</b>	<b>S</b>	<b>L/B</b>
<b>Kikusui</b> Clean Dry Finish	10	20	35
<b>Suehiro Densho Yamahai</b> Dry Complex Smooth	11	22	39
<b>Otokoyama</b> [300ml] Dry Smooth Clean Finish			25
<b>Hatsumago</b> [300ml] Light Clean Refreshing			25
<b>Jizake Tenzan</b> [720ml] Genshu, Full-Bodied Deep Rich			62
<b>Kubota Seniyu</b> [720ml] Smooth, Light & Soft Dry			62

## GINJO

<b>Izumi Judan</b> Dry Crisp, A Martini Lover's Sake	12	24	46
<b>Oka</b> Fruity Smooth Aromatic	12	24	46
<b>Ryo</b> [180ml] Smooth Refreshing Dry Finish			18
<b>Hakkaisan</b> [300ml] Clean Light Dry Finish			39
<b>Kikusui</b> [300ml] Light Comfortable Dry Smooth			28
<b>Densin Yuki</b> [720ml] Refreshing, Pure Dry Finish			62
<b>Masumi</b> [720ml] Fruity, Refreshing			69

## DAIGINJO

<b>Wakatake Onikoroshi</b> Elegant Smooth Fruity	14	28	54
<b>Tedorigawa Yamahai</b> Supple, Enticing	14	28	54
<b>Dassai 50</b> [300ml] Semi-Dry, Bright Well Rounded			29
<b>Dassai 23</b> [300ml] Smooth, Fruity Aroma, Delicate			55
<b>Tenryo Koshu</b> [300ml] Aged Sake, Very Dry Complex			33
<b>Mu</b> [720ml] Delicate Clean Smooth			69
<b>Ken</b> [720ml] Dry Elegant Balanced			81
<b>Masumi</b> [720ml] Rich & Fruity Flavor			71

## SPECIAL

<b>Choya</b> Umeshu Plum Wine Vibrant Fragrant	12	24	46
<b>Poochi</b> [300ml] Sparkling Sake, Semi-Dry Refreshing			24
<b>Shirakawago Sasanigori</b> [300ml] Ginjo Unfiltered			26
<b>Kansansui Kasumizake</b> [300ml] Slightly Cloudy			28
<b>Ohtouka Namazake</b> [300ml] Unpasteurized Smooth			22

## HOT SAKE

**Koshu Masamune Medium Dry Crisp Well Balanced** 10 15

## CHAMPAGNE / SPARKLING

**G B**

**Prosecco** La Vigna di Iseppo, Italy 2012 13 50

**Franciacorta BrutRose** Contadj Castaldi, Italy NV 13 48

**Cava Brut Reserva** Castillo Perelada, Spain NV 41

**Cremant de Bourgogne** Maison J.J. Vincen, France NV 45

## ROSE

**Cotes de Provence** my ESSENTIAL Rosé, France 2013 13 49

**Rose Bardoline,** Monte del Fra, Italy 2014 47

## WHITE

**Pinot Grigio** Castelfeder, Italy 2014 13 49

**Sancerre** Pattient Cottat, France 2013 14 55

**Sauvignon Blanc** Auntsfield, New Zealand 2014 13 49

**Grüner Veltliner** Hugl, Austria 2013 12 47

**Chablis** Domaine Vincent Mothe, France 2013 14 55

**Chardonnay** Taft Street, California 2013 13 49

**Riesling** Standing Stone, Finger Lake, NY 2012 12 47

**Assyrtiko** Domaine Sigalas, Greece 2011 50

**Chardonnay** Gran Cru, Italy 2012 58

## RED

**Pinot Noir** Fess Parker, California 2013 12 47

**Tempranillo Rioja Reserva** Spain 2010 13 49

**Malbec Altos Las Hormigas, Argentina 2013** 13 49

**Cabernet Sauvignon** Katherine Goldschmidt, CA 2012 12 47

**Bardolino** Monte Del Fra, Italy 2013 46

**Pinot Noir** David Duband, France 2011 52