

SOUP & SALAD

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

HOT APPETIZER

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

COLD APPETIZER

*Tuna Avocado Salad Sesame Soy Dressing	15.5
Tako Su Octopus Sashimi in Tosazu Vinaigrette	14.5
*Kanpachi Jalapeño Tobiko, Yuzu Soy Sauce	19
*Yellowtail Ceviche 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

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

ROLLS Extra \$1 for Brown Rice

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

“M. CHAPOTIER BILA-HOUT”
“Refreshing, Citrusy, Dry Finish”
GL 13 BTL 49

SAKE OF JULY
KOKURYU JUNMAI “Nine Headed Dragon”
“Smooth, Rich Flavor”
GL 12 BTL 61

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

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

GINJO

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

DAIGINJO

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

SPECIAL

Choya Umeshu Plum Wine Vibrant Fragrant	12	24	46
Poochi [300ml] Sparkling Sake, Semi-Dry Refreshing			24
Shirakawago Sasanigori [300ml] Ginjo Unfiltered			26
Kansansui Kasumizake [300ml] Slightly Cloudy			28
Ohtouka Namazake [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 14 55

Rose Bardoline, Monte del Fra, Italy 2014 47

WHITE

Pinot Grigio Castelfeder, Italy 2014 14 55

Sancerre Pattient Cottat, France 2013 15 58

Sauvignon Blanc Auntsfield, New Zealand 2014 14 55

Grüner Veltliner Hugl, Austria 2013 12 47

Chablis Domaine Vincent Mothe, France 2013 15 58

Chardonnay Taft Street, California 2013 14 55

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 13 49

Tempranillo Rioja Reserva Spain 2010 13 49

Malbec Altos Las Hormigas, Argentina 2013 14 55

Cabernet Sauvignon Katherine Goldschmidt, CA 2012 12 47

Bardolino Monte Del Fra, Italy 2013 46

Pinot Noir David Duband, France 2011 52