

Momoya SoHo

NYC RESTAURANT WEEK

Summer 2022

Tue - Fri (Lunch & Dinner), Sat (Lunch only), Sun (Lunch & Dinner)

LUNCH

\$30 PER PERSON

12pm – 3:30 pm

Choice of one item per course

FIRST COURSE

MOMOYA GREENS

*Mixed Greens, Cucumber, Tomato,
Apple Ginger Soy*

MISO SOUP

Tofu, Kelp, Scallion

NANBANZUKE

*Fried White Fish served in Sweet
Vinaigrette*

SECOND COURSE

8 PIECE SUSHI (CHEF'S SELECTION) & CHOICE OF ROLL

roll options:

*Spicy Tuna • Yellowtail Scallion •
Salmon Avocado • Spicy Salmon*

GRILLED MISO BLACK COD W/ VEGETABLES

*Cauliflower Rice, Miso Scallion
Sauce, Okra, Shishito, Baby Corn
Shiitake, Kambocha*

COLD SOBA W/ TEMPURA & MINI CHIRASHI BOWL

Buckwheat Noodles



Jul 18 – Aug 21

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DINNER

\$60 PER PERSON

5:30pm – 10 pm

Choice of one item per course

FIRST COURSE

CHICKEN KARAAGE

Fried Organic Chicken Thigh

MISO SOUP
& GREEN SALAD

BRUSSEL SPROUTS

Sweet Soy Vinaigrette

SECOND COURSE

SAIKYO YAKI

*Grilled Saikyo Miso Lamb Loin,
Grilled Artichoke*

SHOKADO BENTO

*Wagyu Steak, Soft Shell Crab,
Sashimi, Sushi, Vegetables*

MOMOYA BOX

Chef Tasting of Mini Chirashi Bowls

THIRD COURSE

DORAYAKI

*Japanese Traditional Pancake
Ice Cream Sandwich*

ANMITSU

Agar Jelly with Tropical Fruits



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BOTTLE SPECIAL

\$65

SPARKLING

PIERRE SPARR

Cremant d'Alsace, Brut Rosé NV

WHITE

CAVE DE POMÉROLS,

'LES COSTIERES DE POMEROLS'

Picpoul de Pinet, 2021

SAKE

SENKIN, 'MODERN MUKU'

Junmai Daiginjo



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