

# APPETIZER

KURO EDAMAME	<i>Organic Ripe Edamame, Sea Salt</i>	9
SHISITO PEPPER	<i>Tempura</i>	13
CRISPY CALAMARI	<i>Crispy Cuttle Fish, Plum Sauce</i>	15
NASU DENGAKU	<i>Baked Japanese Eggplant, Sweet Miso Glaze</i>	15
AGEDASHI SESAME TOFU	<i>Homemade Sesame Tofu, Tempura Sauce</i>	17
BRUSSELS SPROUTS	<i>Soy Vinaigrette</i>	14
CHAWANMUSHI	<i>Japanese Egg Custard, Shrimp Fish Cake, Ginkgo Nuts</i>	12
TEMPURA	<i>Shrimp, Japanese Vegetables, Green Tea Salt</i>	18
WAGYU TATAKI	<i>Seared Wagyu Beef, Ponzu Sauce</i>	18
UNI SOBA	<i>Cold Noodle, Creamy Sauce</i>	22
TUNA TORTILLA	<i>Truffle Oil, Caper Sauce</i>	17
BLUEFIN TUNA TARTAR	<i>Tuna Sashimi, Truffle Oil, Capers</i>	22
TUNA AVOCADO SALAD	<i>Sesame-Soy Dressing</i>	19
KANPACHI JALAPEÑO	<i>Tobiko, Cilantro, Yuzu, Soy Sauce</i>	20
SASHIMI APPETIZER	<i>Four Varieties of Sashimi</i>	24
YELLOWTAIL CEVICHE	<i>Citrus-Cured Fish, Vegetables</i>	16
KUMAMOTO OYSTER	<i>Half Dozen   Dozen</i>	30   60

# SOUP & SALAD

MISO SOUP	<i>Tofu, Kelp, Scallion</i>	6
AKADASHI SOUP	<i>Mushrooms, Tofu, Mitsuba</i>	9
MOMOYA GREENS	<i>Beets, Blueberries, Grapefruit, Lotus Root, Green Apple, Yuzu Zest</i>	14
GUSOKUNI SOUP	<i>Clam, Lobster, Tai, Bonito</i>	28
ORGANIC CHICKEN SALAD	<i>Green Apple-Yuzu Dressing</i>	23
WAGYU SALAD	<i>Wagyu Beef, Mixed Greens</i>	28

# KITCHEN ENTRÉE

Crispy Duck 35

*Soy, Balsamic Vinegar Sauce*

Tempura Entrée 33

*Shrimp, Smelt, Japanese Vegetables, Green-Tea Salt, Tempura Sauce*

Salmon Yuan Yaki 35

*Cedar-Smoked Scottish Salmon, Yuzu-Miso*

Miso Black Cod 37

*Cauliflower Rice*

Organic Chicken 30

*Mushrooms, Cream Sauce*

# SUSHI ENTRÉE

Sushi Omakase 150

*Chef's Choice*

❖ *Available Only at our Sushi Bar* ❖

Sushi 38 | 50

*Chef's Choice*

*Eight Nigiri | Twelve Nigiri, One Maki*

Sashimi 50 | 65

*Chef's Choice*

*Six Varieties | Eight Varieties*

Sushi Sashimi 50

*Four Varieties of Sashimi, Four Varieties of Nigiri, One Maki*

Chirashi 42

*Assortment of Sashimi on a Bed of Sushi Rice*

Toro Tekka Don 50

*Toro Tuna on a Bed of Sushi Rice*

Sushi & Sashimi Tasting 105

*Chef's Choice: Three Varieties of Sashimi, Six Varieties of Nigiri, One Maki*

## SIGNATURE ROLL

CRISPY RICE	<i>Spicy Tuna, Jalapeño, Eel Sauce</i>	19
SPICY SALMON	<i>Mango, Avocado, Puffed Rice</i>	17
SPICY SCALLOP & SHRIMP	<i>Crab, Avocado, Sweet Potato Crisp</i>	18
YELLOWTAIL JALAPEÑO	<i>Asparagus, Soy Paper, Spicy Eel Sauce</i>	18
LOBSTER	<i>Mango, Avocado, Soy Paper, Spicy Mango Sauce</i>	MP
MOMOYA BLACK COD	<i>Shiso, Cucumber, Ginger, Sweet Potato, Spicy Miso Sauce</i>	23

# TRADITIONAL ROLL

<i>Tuna</i>	10	<i>Cucumber</i>	7
<i>Spicy Tuna</i>	12	<i>Vegetable</i>	12
<i>Toro Scallion</i>	18	<i>Oshinko</i>	8
<i>Salmon Avocado</i>	11	<i>Salmon Skin</i>	9
<i>Eel</i>	13	<i>King Crab Avocado</i>	19

# SUSHI + SASHIMI A LA CARTE

<b>Hirame</b> Fluke	6	<b>Hotate</b> Sea Scallop	7
<b>Kinmedai</b> Golden Eye Snapper	14	<b>Mirugai</b> Giant Clam	14
<b>Madai</b> Japanese Snapper	9	<b>Awabi</b> Abalone	15
<b>Hon Maguro</b> Bluefin Tuna	7.5	<b>Uni</b> Maine   Sea Urchin	12
<b>Toro</b> Fatty Tuna	16	<b>Uni</b> California   Sea Urchin	15
<b>Bincho Maguro</b> Albacore	6	<b>Ikura</b> Salmon Roe	7
<b>Hamachi</b> Yellowtail	6.5	<b>Tobiko</b> Flying Fish Roe	6
<b>Shima Aji</b> Striped Jack	12	<b>Unagi</b> Freshwater Eel	7
<b>Kampachi</b> Amberjack	10	<b>Anago</b> Sea Eel	10
<b>Kuruma Ebi</b> Japanese Tiger Prawn	MP	<b>Tako</b> Octopus	7
<b>Sayori</b> Halfbeak	9	<b>Yaorakani</b> Simmered Octopus	9
<b>Sawara</b> Spanish Mackerel	6	<b>Ika</b> Squid	7
<b>Nodoguro</b> Rosy Seabass	15	<b>Ebi</b> Cooked Shrimp	6
<b>Salmon Sake</b>	5.5	<b>Botan Ebi</b> Raw Shrimp	8
<b>Salmon Toro</b>	8	<b>Tarabagani</b> King Crab	10
<b>King Salmon</b>	8	<b>Tanago</b> Egg Omlette	6
<b>Artic Char</b> Beni Sake	8	<b>Hotaru Ika</b> Firefly Squid	6
<b>Iwashi</b> Sardine	9		