

## SOUP & SALAD

<b>Miso Soup</b> Tofu, Scallion, Wakame	4.5
<b>Mushroom Osuimono</b> Yuzu Seasoned Clear Soup	8
<b>Mixed Greens Salad</b> Carrot Ginger Dressing	9
<b>Seaweed Salad</b>	7
<b>Five Color Salad</b> Arugula, Daikon, Seaweed Wasabi Vinaigrette	15
<b>Gomaae</b> Spinach, Sesame Dressing	8
<b>Warm Mushroom Salad</b> Yuzu Garlic Vinaigrette	15

## HOT APPETIZER

<b>Edamame</b> Sea Salt	7.5
<b>Shishito Pepper</b> Yuzu Salt	11
<b>Brussels Sprouts</b> Honey Butter, Walnut, Togarashi	13
<b>Kale Gyoza</b> Tofu, Black Sesame	11
<b>Pork Gyoza</b> Pan Seared or Steamed	9
<b>Shumai</b> Shrimp & Chicken	10
<b>Bun</b> Daikon, Red Onion & Lettuce Duck	13
Pork	12
<b>Agedashi Tofu</b> Scallion, Bonito Flakes	8
<b>Nasu Shigiyaki</b> Eggplant, Sweet Citrus Miso	10
<b>Spicy Shrimp</b> Crispy Shrimp, Spicy Mayo	15
<b>Tempura Appetizer</b> 2 Shrimp, 4 Vegetable	14
<b>Sweet Miso Black Cod</b> Spinach, Kabocha Purée	20
<b>Popcorn Chicken</b>	14

## COLD APPETIZER

<b>*Tuna Avocado Salad</b> Sesame Soy Dressing	16
<b>Tako Su</b> Octopus Sashimi in Tosazu Vinaigrette	15
<b>*Kanpachi Jalapeño</b> Tobiko, Yuzu Soy Sauce	19
<b>*Yellowtail Ceviche</b> Celery, Onion, Garlic Chip, Aji Citrus Soy Dressing	16

## KITCHEN ENTRÉE

### **Teriyaki**

Asparagus, Carrot, Fingerling Potato

**Chicken** 25

**Scottish Salmon** 28

**Grass-Fed Rib Eye** 10 oz 35

### **Noodle**

Choice of Udon or Soba

Served with wasabi seaweed tempura & oshinko

**Beef** Abura-age, Wakame 21

**Chicken** Abura-age, Wakame 21

**Tempura** Mushroom, Spinach & Abura-age 21

### **Tempura Entrée**

4 Shrimp, 6 Vegetable 25

### **Chicken Katsudon**

Egg in Sauce over Rice (Brown Rice Extra \$3) 24

## **SUSHI BAR ENTRÉE**

### **\*Sushi Entrée**

8 Pcs Sushi, Choice of 1 roll 31  
(Tuna, Salmon avocado, YT, Spicy tuna)

### **\*Sashimi Entrée**

15 Pcs Sashimi 34

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

4 Pcs Sushi, 11 Pcs Sashimi, 35  
Choice of 1 roll  
(Tuna, Salmon avocado, YT, Spicy tuna)

### **\*Chirashi**

Assorted Sashimi over Sushi Rice  
(Brown Rice Extra \$3) 33

### **\*Tekkadon**

Tuna Sashimi over Sushi Rice  
(Brown Rice Extra \$3) 32

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  
58

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

6 Pcs Sushi, 8 Pcs Sashimi  
Choice of One Signature Roll  
60

## **MOMOYA SIGNATURE ROLLS**

Extra \$1 for Brown Rice Roll

### **Crispy Rice**

Spicy Tuna, Jalapeño, Eel Sauce 17

### **\*Salmon Crunch**

Spicy Salmon, Mango, Avocado 16

### **\*Bakudan**

Spicy Scallop & Shrimp, Sweet Potato  
Crisp over Crab & Avocado 16

### **\*Greenwich**

Spicy Yellowtail, Jalapeño, Cilantro, Crunch,  
Asparagus in Soy Paper w/ Spicy Eel Sauce 16

### **Lobster**

Mango & Avocado in Soy Paper,  
spicy mango sauce 19

### **MOMOYA Black Cod**

Shiso, Cucumber, Ginger  
Sweet Potato Crisp w/ Spicy Miso Sauce 20

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\*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	5.5
<b>Shiro Maguro</b> White Tuna	5	<b>Binncho</b> Albacore	4
<b>Hamachi</b> Yellowtail	5	<b>Kanpachi</b> Amberjack	6.5
<b>Madai</b> Red Snapper	5.5	<b>Hirame</b> Fluke	4.5
<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	7
<b>Tobiko</b> Flying Fish Roe	4	<b>Unagi</b> Fresh Water Eel	6
<b>Kani</b> Red Crab	6	<b>Hotate</b> Scallop	6
<b>Botan Ebi</b> Jumbo Sweet Shrimp	6.5	<b>Ebi</b> Shrimp	4
<b>Tako</b> Octopus	4	<b>Tamago</b> Egg Custard	4
<b>Ika</b> Squid	4	<b>Uni</b> Sea Urchin	8

## ROLLS Extra \$1 for Brown Rice

<b>*Tuna</b>	7.5
<b>*Spicy Tuna</b>	8.5
<b>*Toro Scallion</b>	16
<b>*Spicy Yellowtail</b>	9
<b>*Yellowtail Scallion</b>	8
<b>*Salmon Avocado</b>	8
<b>Salmon Skin Cucumber</b>	7
<b>*Spicy Scallop</b> Masago, Scallion	14
<b>California</b>	6.5
<b>Real Crab California</b>	14
<b>Eel Cucumber</b>	10
<b>*Dragon</b> Avocado, Masago over Eel Cucumber Roll	17
<b>*Philly</b> Smoked Salmon, Avocado, Cream Cheese,	12
<b>Boston</b> Shrimp, Crab, Asparagus, Greens Cucumber, Avocado	16
<b>*Rainbow</b> Assorted Sashimi over California	18
<b>Shrimp Tempura</b>	9
<b>Spider</b> Soft Shell Crab, Avocado, Masago, Spicy Mayo	18
<b>Ume Shiso</b>	5.5
<b>Sweet Potato Tempura</b>	7
<b>Avocado</b>	6
<b>Cucumber</b>	5.5
<b>Asparagus</b>	6
<b>Natto</b> Fermented Soybeans	5.5
<b>Oshinko</b> Japanese Pickle	
<b>Vegetable</b> Asparagus, Kanpyo, Gobo, Cucumber Shitake, Avocado	9

## 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 19

#### \*Sashimi Entrée

10 Pcs 20

#### \*Sushi & Sashimi Combo

3 Pcs Sushi, 6 Pcs Sashimi, California Roll 22

#### \*Chirashi

Assorted Sashimi over Sushi Rice  
Brown Rice (Extra \$3) 22

#### \*Roll Combo

Choice of Three  
Salmon Avo, Spicy Tuna, Cucumber Avo  
California, Eel Cucumber, Yellowtail Scallion 18

#### \*Ladies Lunch

Spicy Shrimp, Yellowtail Ceviche, Sashimi,  
Crunchy Salmon Avo Roll 22

### KITCHEN ENTRÉE

#### Teriyaki

Asparagus, Carrot, Fingerling Potato

**Chicken** 18

**Scottish Salmon** 19

**Grass-Fed Rib Eye Steak** (10 Oz) 26

#### Noodle

Choice of Udon or Soba  
Served with Watercress salad & oshinko

**Beef** Abura-age, Wakame 18

**Chicken** Abura-age, Wakame 18

**Tempura** Mushroom, Spinach & Abura-age 17

#### Tempura Entrée

3 Shrimp & 5 Vegetables 18

#### Chicken Katsudon

Egg in Sauce Over Rice  
Brown Rice (Extra \$3) 17

#### Teriyaki Box

Chicken or Salmom  
Tempura, California Roll, Shumai  
Salad, Miso Soup 22

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**WINE OF MONTH**  
**CHARDOMMAY**

“ Bon Anno”  
“ Clean, Rich, Balanced”  
GL 15 BTL 58

**SAKE OF MONTH**  
**TATSUMIGURA** “Junmai Ginjo”  
“Crisp, Clean, Balanced”  
GL 15 SM 27 BTL 60

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**COCKTAILS**

**MOMO Splash**

Peach Sake, Rose Champagne splash of Orange Juice 14

**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 14

**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 9

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

**Sapporo** Classic Japanese Lager 8

**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

<b>JUNMAI</b>	<b>G</b>	<b>L/B</b>	
<b>Kikusui</b> Clean Dry Finish	10	20	35
<b>Suehiro Denso 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**

<b>Koshu Masamune Medium Dry Crisp Well Balanced</b>	11	16	
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## CHAMPAGNE / SPARKLING

**G B**

<b>Prosecco</b> La Vigna di Iseppo, Italy 2012	14	55
<b>Franciacorta BrutRose</b> Contadj Castaldi, Italy NV	13	48
<b>Cava Brut Reserva</b> Castillo Perelada, Spain NV		41
<b>Cremant de Bourgogne</b> Maison J.J. Vincen, France NV		45

## ROSE

<b>Cotes de Provence</b> my ESSENTIAL Rosé, France 2013	14	55
<b>Bila Haut,</b> Les Vibnes De Rose, France 2017	13	49

## WHITE

<b>Pinot Grigio</b> Castelfeder, Italy 2014	14	55
<b>Sancerre</b> Pattient Cottat, France 2013	16	62
<b>Sauvignon Blanc</b> Auntsfield, New Zealand 2014	14	55
<b>Grüner Veltliner</b> Hugl, Austria 2013	13	47
<b>Chablis</b> Domaine Vincent Mothe, France 2013	16	58
<b>Chardonnay</b> Taft Street, California 2013	14	55
<b>Riesling</b> Standing Stone, Finger Lake, NY 2012	13	47
<b>Grenache Blanc</b> Santa Cryz, CA 2016		46
<b>Chardonnay</b> Gran Cru, Italy 2012		58

## RED

<b>Pinot Noir</b> Carlton Cellar, Oregon 2013	15	58
<b>Tempranillo Rioja Reserva</b> Spain 2010	14	55
<b>Malbec Altos Las Hormigas, Argentina 2013</b>	15	58
<b>Cabernet Sauvignon</b> Marquis, Chile 2015	14	55