



## MOMOYA SPECIAL

- SAIKORO STEAK frisee, yuzu onion demi- glace 15
- CORN SOUP cream, hint of miso 7
- WHITE FISH TACO (3pcs) yuzu kosho, aji amarillo 12
- CRISPY LOBSTER TACO (1pcs) cilantro, yellow pepper 9
- PAN ROASTED DUCK harico vert, pear balsamic sauce 14
- CEVICHE SALAD white fish, shrimp & octopus 10
- ROASTED BRUSSEL SPROUTS walnut, crispy onion 10

## SOUP & SALAD

- MISO SOUP tofu & wakame 3
- MUSHROOM SOUP shiitake, enoki & button mushroom 7
- MIXED GREEN carrot ginger dressing 7
- SEAWEED 6
- HIJIKI SOY BEAN tofu skin, carrot, shiitake 7
- WAKAME & CUCUMBER ume soy vinaigrette 9
- SWEET BEET goat cheese, walnut & arugula 10
- WARM MUSHROOM 14

## COLD APPETIZER

- GOMAAE spinach w/ sesame 7
- OHITASHI spinach w/ ponzu 7
- TAKO SU octopus sashimi in tosazu vinaigrette 12
- YELLOWTAIL JALAPENO 13
- TUNA AVOCADO sesame ginger soy dressing 13
- TUNA TORTILLA white truffle oil, kalamata olive aioli 14

## HOT APPETIZER

- EDAMAME 5
- NASU SHIGIYAKI eggplant w/ sweet miso 7
- AGEDASHI deep fried tofu w/ bonito 7
- MISO BLACK COD spinach, pumpkin 16
- SPICY CRISPY SHRIMP 13
- SOFT SHELL CRAB arugula w/ MOMOYA salsa 17
- GYOZA pork w/chili soy sauce 8
- SHUMAI shrimp & chicken w/ ponzu sauce 9
- CRISPY LOBSTER SPRING ROLL cilantro & glass noodles 16
- EDAMAME RICOTTA DUMPLING white truffle dashi 9

## KITCHEN ENTREE

- TEMPURA TASTING shrimp, scallop, squid & vegetable 21
- TERIYAKI CHICKEN or SALMON asparagus, carrot 19 or 21
- EEL DON broiled eel over rice 30
- CHICKEN KATSU DON chicken cutlet, egg over rice 18
- STEAMED VEGETABLES 15 market varieties 17
- UDON or SOBA in broth w/ tempura 18
- CHILLED SOBA w/ tempura 19
- BROILED CHILEAN SEA BASS spinach w/ lemon miso 28
- PRIME RIB EYE STEAK 10oz. roasted tomato & spinach 29
- MOMOYA BOX chicken or salmon teriyaki  
spicy tuna or california roll, tempura, shumai & salad 25

## SUSHI BAR ENTREE

- SUSHI 8 pieces, choice of 1 roll 30
- SUSHI SASHIMI COMBO choice of 1 roll 33  
- tuna avocado, salmon avocado, yellowtail scallion, eel cucumber, tuna
- SASHIMI 8 kinds of sashimi 31
- CHIRASHI assorted sashimi over sushi rice 31
- TEKKADON tuna sashimi over sushi rice 29
- CHEF'S SELECTION OF TODAY'S BEST**
- SUSHI TASTING 10 pcs of sushi, choice of 1 signature roll 65
- SASHIMI TASTING 10 kinds of sashimi 70

## A LA CARTE - SUSHI or SASHIMI

- |               |                   |              |
|---------------|-------------------|--------------|
| TUNA 5        | SALMON TROUT 5    | YELLOWTAIL 5 |
| FLUKE 4       | SMOKED SALMON 5   | SALMON ROE 6 |
| EEL 5         | FLYING FISH ROE 4 | SEA EEL 6    |
| MACKEREL 3    | OCTOPUS 4         | SEA URCHIN 9 |
| SHRIMP 3      | SQUID 4           | TORO 11      |
| EGG CUSTARD 3 |                   |              |

## A LA CARTE SPECIALS

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|-------------------------------------|---------------------------------|
| KING SALMON 7                       | KANI (snow crab) 8              |
| KANPACHI (amber jack) 7             | MADAI (sea bream) 6             |
| SHIMA AJI (striped jack) 7          | BOTAN EBI (prawn from Canada) 8 |
| KINMEDAI (golden big eye snapper) 8 | LIVE SCALLOP 9                  |
| ARCTIC CHAR 7                       | KING CRAB (from Alaska) 13      |
| SEA URCHIN (from Hokkaido) 11       |                                 |

## SIGNATURE ROLL

- CRISPY RICE spicy tuna, shiitake, jalapeno 15
- GREENWICH spicy yellowtail, asparagus, crunch 14
- NAKAMURA yellowtail, cucumber topped with tuna & salmon w/ spicy scallop 15
- LOBSTER TEMPURA avocado, smoked red pepper lobster jus 18
- SALMON CRUNCHY mango, avocado & spicy salmon 14
- FRESH SPRING shrimp, snow crab, avocado, tomato, red onion & cilantro 16
- BLACK DYNAMITE sp tuna, shrimp tempura, cucumber, avocado, mango sauce 15
- MOMOYA SPICY TUNA wrapped in seared yellowtail, almond on top 15

## ROLL

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|------------------------|--|
| TUNA 7                 | SPIDER<br>crispy soft shell crab, avocado 18                                     |
| SPICY TUNA 9           | DRAGON<br>eel cucumber wrapped in avocado 16                                     |
| SPICY YELLOWTAIL 9     | RAINBOW<br>california roll wrapped in tuna,<br>salmon, yellowtail & shrimp 14    |
| YELLOWTAIL SCALLION 7  | BOSTON<br>shrimp, snow crab, asparagus,<br>lettuce, cucumber & avocado w/mayo 14 |
| SALMON AVOCADO 8       | PHILLY<br>smoked salmon, cucumber & cream cheese 10                              |
| SPICY SCALLOP 13       | VEGETABLE<br>asparagus, kanpyo, cucumber,<br>gobo, kaiware & avocado 9           |
| CALIFORNIA 6           |  |
| RED CRAB CALIFORNIA 14 |  |
| EEL CUCUMBER 10        |  |
| SHRIMP TEMPURA 8       |  |
| SWEET POTATO TEMPURA 6 |  |
| ASPARAGUS 5            |  |
| AVOCADO 5              |  |
| CUCUMBER 5             |  |
| NATTO 5                |  |
| OSHINKO 5              |  |
| UME SHISO 5            |  |



## MOMOYA LUNCH

### **SUSHI BAR ENTREE** CHOICE OF MISO SOUP OR SALAD

**SUSHI** 6 pieces w/ any 1 roll from **Roll Combination** 20

**SASHIMI** 7 kinds of sashimi 21

**SUSHI & SASHIMI COMBINATION** 4 pcs sushi, 5 kinds sashimi  
& any 1 roll from **Roll Combination** 24

**ROLL COMBINATION** choice of 3 rolls  
spicy tuna, california, cucumber avocado, salmon avocado,  
yellowtail scallion, eel cucumber 17

### **BOX** w/ MISO SOUP

**SASHIMI** 6 kinds of sashimi, sunomono, MOMOYA rice & salad 20

**TERIYAKI CHICKEN** or **SALMON**  
tempura, shumai, california roll & salad 18

### **DONBURI** w/ MISO SOUP

**CHIRASHI** assorted sashimi over sushi rice 21

**SALMON AVOCADO DON** salmon sashimi, yuzu wasabi soy over rice 20

**TUNA ZUKE DON** soy-marinated tuna sashimi, avocado, spicy garlic soy over rice 24

**CHICKEN KATSU DON** chicken cutlet, egg, scallion over rice 17

**SUKIYAKI DON** sweet soy marinated beef, tofu, glass noodles over rice 19

**EEL DON** broiled eel over rice 27

### **KITCHEN ENTREE** CHOICE OF MISO SOUP OR SALAD

**CHILLED SOBA** w/tempura 18

**GRILLED HAMACHI COLLAR** hijiki, grated daikon w/ ponzu 19

**TEMPURA VEGETABLE, SHRIMP** or **BOTH** 14/17 or 18

**UDON** or **SOBA VEGETABLE** or **TEMPURA** 15 or 17

Monday to Sunday  
12pm ~ 2:30 pm

consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

SAKE OF APRIL	GLS	SM	LG	BTL
<b>OTOKOYAMA (720ML)</b> Tokubetsu Junmai "dry with a hint of fruit" "refreshingly light and crisp"	12	23	46	65

## JUNMAI

<b>SOUGEN "PRIDE OF SAMURAI"</b> smooth, subtle, full of organic flavors	13	25	50	
<b>TEDORIGAWA</b> dry, sharp, smooth	12	23	46	
<b>OKUNO (720ML)</b> genshu. extra dry, vodka-like sake	13	25	50	70
<b>AKITA HOMARE (300ML)</b> pride of Akita. mild-bodied and mellow				30
<b>BIJOFU (720ML)</b> clear, crisp, fresh and dry finish				57
<b>YAWARAKA (720ML)</b> perfect balance of sweetness and acidity				49
<b>DENSHIN (720ML)</b> dry, smooth, taste of fully ripe rice plants				50
<b>WAKATAKE ONIKOROSHI (720ML)</b> dry, rich, round				62

## GINJO

<b>IZUMI JUDAN</b> dry, crisp sake for martini fans	12	23	46	
<b>OKA</b> fruity, flowery, delightful	13	25	50	
<b>HAKKAISAN (300ML)</b> dry, well balanced with crisp and refreshing finish				39
<b>KIKUSUI (300ML)</b> smooth and clean finish				22
<b>MAKIRI (720ML)</b> clean, sharp aftertaste with extra dryness				57
<b>BIZEN MABOROSHI (720ML)</b> winner of Monde selection. lush, earthy, refined				57
<b>OKUNOMATSU (720ML)</b> finest quality of Ginjo. smooth, balanced and clean finish				61
<b>MIZUBASHO (720ML)</b> affordable luxury. smooth, clean and dry				57

## DAIGINJO

<b>WAKATAKE</b> silky, superb acidity	14	27	54	
<b>KURA NO HANA (500ML)</b> delicate, floral, luscious				65
<b>DENEMON (720ML)</b> dry and luxurious clean finish				95
<b>KUROSAWA GINREI (720ML)</b> soft yet savory, clean				78
<b>HAKKAISAN KOUWA GURA (720ML)</b> exceedingly clean, smooth and subtle. pinnacle of brewer's craft				175

## SPECIAL SAKE

<b>KAMOIZUMI (500ML)</b> unfiltered sake. a deluxe label for nigori fans	14	27	54	
<b>DASSAI (720ML)</b> unfiltered sake. semi-dry, elegant, smooth finish	11	21	42	57
<b>KAZE NO MORI (720ML)</b> unpasteurized sake. herbal notes, bright fruit, smooth, dry finish				51

WINE OF APRIL	GLS	BTL
<b>MONTEPULCIANO, TIBERIO 2018, ABRUZZO, ITALY</b> Rosé, labeled as "Cerasuolo" means "cherry-red" "fresh aromas of red cherry & berries" "bright, crisp, clean, floral finish"	13	52

## SPARKLING WINE & CHAMPAGNE

<b>Prosecco</b> , Lamberti, Veneto, Italy	10	40
<b>Cava Brut Rosé</b> , Raventos i Blanc 2016, Catalonia, Spain		56
<b>Pol Roger, Extra Cuvée de Réserve Brut NV</b> , France		98

## WHITE WINE

<b>Pinot Grigio</b> , Tiefenbrunner 2018, Alto Adige, Italy	12	48
<b>Pinot Grigio</b> , Vignai da Duline 2016, Friuli-Venezia Giulia, Italy	13	52
<b>Pinot Bianco</b> , Castelfeder 2016, Alto Adige, Italy		50
<b>Picpoul</b> , Hugues Beaulieu 2017, Languedoc-Roussillon, France		44
<b>Viognier</b> , Triennes 2016, Provence, France		48
<b>Riesling</b> , Steinbock 2017, Mosel, Germany	13	52
<b>Sauvignon Blanc</b> , Coopers Creek 2017, Marlborough, NZ	11	44
<b>Sauvignon Blanc</b> , Heitz Cellar 2017, Napa Valley, California		58
<b>Sancerre</b> , Domaine Reverdy Ducroux 2017, Loire Valley, France	15	60
<b>Pouilly-Fumé</b> , Régis Minet 2016, Loire Valley, France		62
<b>Grüner Veltliner</b> , Hirschvergnügen 2017, Kamptal, Austria		48
<b>Vouvray</b> , Monmousseau 2016, Loire Valley, France		60
<b>Albariño</b> , Finca Arantei 2017, Rias Baixas, Spain		52
<b>Chablis</b> , Christian Moreau Père & Fils, Burgundy, France		75
<b>Chardonnay</b> , Au Bon Climat 2015, Santa Barbara, California	14	56
<b>Chardonnay</b> , Miner 2016, Napa Valley, California		69

## ROSÉ

<b>Mourvèdre</b> , Les Vignobles Gueissard 2017, Provence, France	13	52
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## RED WINE

<b>Pinor Noir</b> , Erath 2016, Oregon	13	52
<b>Sancerre</b> , Domaine Hippolyte Reverdy 2014, Loire Valley, France		65
<b>Malbec</b> , Altos Las Hormigas 2017, Mendoza, Argentina	11	44
<b>Cabernet Sauvignon</b> , Ramsay 2016, North Coast, California	12	48
<b>Syrah</b> , Château Maris 2016, Languedoc-Roussillon, France		58
<b>Super Tuscan</b> , Villa Antinori 2015, Toscana, Italy		52
<b>Bordeaux</b> , Château Tour Pibran 2011, Pauillac Rouge, France		80

## BEER

<b>Sapporo Light, Asahi Super Dry (12oz)</b>		7
<b>Ginga Kogen (10.1oz)</b>		12

## PLUM SAKE

	GLS	SM	LG	BTL
<b>KOSHU JIKOMI UMESHU (720ML)</b> rich and sweet, hint of almond	13			64

## WARM SAKE

<b>KOSHU MASAMUNE</b> medium dry, well balanced and mild	10	14
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