



## MOMOYA SPECIAL

- SAIKORO STEAK frisee, yuzu onion demi- glace 15
- FRESH NORI RISOTTO scallop, squid, shrimp 13
- BROILED YUZU SALMON beets, smokey pepper sauce 13
- BAY SCALLOP CRESS SALAD sweet soy vinaigrette 12
- STEAMED SHIITAKE MUSHROOM shrimp, avocado 10
- CEVICHE SALAD white fish, shrimp & octopus 9
- BLACK COD ROLL shiso, cucumber & crispy renkon 22

## SOUP & SALAD

- MISO SOUP tofu & wakame 3
- MUSHROOM SOUP shiitake, enoki & button mushroom 5
- MIXED GREEN carrot ginger dressing 6
- SEAWEED 6
- HIJIKI SOY BEAN tofu skin, carrot, shiitake 7
- WAKAME & CUCUMBER ume soy vinaigrette 8
- SWEET BEET goat cheese, walnut & arugula 10
- SEARED TUNA sesame soy vinaigrette 16
- WARM MUSHROOM 11

## 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 12
- TUNA TORTILLA white truffle oil, kalamata olive aioli 12

## HOT APPETIZER

- EDAMAME 5
- NASU SHIGIYAKI eggplant w/ sweet miso 7
- AGEDASHI deep fried tofu w/ bonito 7
- MISO BLACK COD spinach, pumpkin 15
- SPICY CRISPY SHRIMP 13
- SOFT SHELL CRAB arugula w/ MOMOYA salsa 17
- GYOZA pork w/chili soy sauce 7
- SHUMAI shrimp & chicken w/ ponzu sauce 8
- CRISPY LOBSTER SPRING ROLL cilantro & glass noodles 16
- EDAMAME RICOTTA DUMPLING white truffle dashi 9

## KITCHEN ENTREE

- TEMPURA TASTING shrimp, scallop, squid & vegetable 18
- TERIYAKI CHICKEN or SALMON asparagus, carrot 18
- EEL DON broiled eel over rice 24
- CHICKEN KATSU DON chicken cutlet, egg over rice 16
- STEAMED VEGETABLES 15 market varieties 16
- UDON or SOBA in broth w/ tempura 16
- CHILLED SOBA w/ tempura 16
- BROILED CHILEAN SEA BASS spinach w/ lemon miso 25
- PRIME RIB EYE STEAK 10oz. roasted tomato & spinach 29
- MOMOYA BOX salmon or chicken teriyaki  
spicy tuna or california roll, tempura, shumai & salad 25

## SUSHI BAR ENTREE

- SUSHI 8 pieces w/ tuna roll 27
- SUSHI SASHIMI COMBO 30
- TEKKADON tuna sashimi over sushi rice 27
- SASHIMI 8 kinds of sashimi 29
- CHIRASHI assorted sashimi over sushi rice 29

## CHEF'S SELECTION OF TODAY'S BEST

- SUSHI TASTING 10 pcs of sushi, choice of 1 signature roll 55
- SASHIMI TASTING 10 kinds of sashimi 55

## A LA CARTE - SUSHI or SASHIMI

- |               |                   |                |
|---------------|-------------------|----------------|
| TUNA 4.5      | SALMON 4          | YELLOWTAIL 4.5 |
| FLUKE 4       | SMOKED SALMON 5   | SALMON ROE 4   |
| EEL 5         | ALBACORE 4        | OCTOPUS 4      |
| MACKEREL 3    | FLYING FISH ROE 4 | SEA EEL 6      |
| WHITE TUNA 4  | SHRIMP 3          | SEA URCHIN 7   |
| EGG CUSTARD 3 | SQUID 3           | TORO 10        |

## A LA CARTE SPECIALS

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| KING SALMON 6                       | KANI (snow crab) 6              |
| KANPACHI (amber jack) 6             | MADAI (sea bream) 6             |
| SHIMA AJI (striped jack) 6          | BOTAN EBI (prawn from Canada) 6 |
| KINMEDAI (golden big eye snapper) 7 | LIVE SCALLOP 7                  |
| ARCTIC CHAR 5                       | KING CRAB (from Alaska) 10      |

## SIGNATURE ROLL

- CRISPY RICE spicy tuna, shiitake, jalapeno 15
- GREENWICH spicy yellowtail, jalapeno, 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 15
- BLACK DYNAMITE sp tuna, shrimp tempura, cucumber, avocado, mango sauce 15
- MOMOYA SPICY TUNA wrapped in seared yellowtail, almond on top 14

## ROLL

- TUNA 6
- SPICY TUNA 8
- SPICY YELLOWTAIL 8
- YELLOWTAIL SCALLION 7
- SALMON AVOCADO 8
- SPICY SCALLOP 12
- CALIFORNIA 6
- RED CRAB CALIFORNIA 13
- EEL CUCUMBER 10
- SHRIMP TEMPURA 8
- SWEET POTATO TEMPURA 6
- ASPARAGUS 5
- AVOCADO 5
- CUCUMBER 5
- NATTO 5
- OSHINKO 5
- UME SHISO 5

## SPIDER

- crispy soft shell crab, avocado 17

## DRAGON

- eel cucumber wrapped in avocado 15

## RAINBOW

- california roll wrapped in tuna, salmon, yellowtail & shrimp 14

## BOSTON

- shrimp, snow crab, asparagus, lettuce, cucumber & avocado 13

## PHILLY

- smoked salmon, cucumber & cream cheese 10

## VEGETABLE

- asparagus, kanpyo, cucumber, gobo, kaiware & avocado 8



## MOMOYA LUNCH

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

- SUSHI** 6 pieces w/california roll 16
- SASHIMI** 7 kinds of sashimi 19
- SUSHI & SASHIMI COMBINATION** 4 pcs sushi & 5 kinds sashimi & roll 20
- ROLL COMBINATION** choice of 3 rolls  
spicy tuna, california, cucumber avocado, salmon avocado,  
yellowtail scallion, eel cucumber 15

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

- SASHIMI** 6 kinds of sashimi, sunomono, MOMOYA rice & salad 18
- TERIYAKI CHICKEN** or **SALMON**  
tempura, shumai, california roll & salad 16

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

- CHIRASHI** assorted sashimi over sushi rice 18
- EEL DON** broiled eel over rice 20
- CHICKEN KATSU DON** chicken cutlet, egg & scallion over rice 15
- SALMON AVOCADO DON** w/yuzu wasabi soy over rice 17
- SUKIYAKI DON** sweet soy marinated beef, tofu, scallion over rice 16

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

- CHILLED SOBA** w/tempura 16
- GRILLED HAMACHI COLLAR** hijiki, grated daikon w/ ponzu 17
- TEMPURA** VEGETABLE, SHRIMP or BOTH 12/15 or 16
- UDON** or **SOBA** VEGETABLE or TEMPURA 13 or 15

Monday to Sunday  
12pm ~ 2:30 pm

SAKE OF JUNE	GLS	SM	LG	BTL
<b>AKITA HOMARE</b>	12	23	46	
Junmai				
"pride of Akita" "distinctly mellow and noble taste"				

## JUNMAI

<b>SOUGEN "PRIDE OF SAMURAI"</b>	13	25	50	
smooth, subtle, full of organic flavors				
<b>TEDORIGAWA</b>	10	19	38	
dry, sharp, smooth				
<b>OKUNOMATSU "OKUNO" (720ML)</b>	11	21	42	57
extra dry, vodka-like sake				
<b>YAWARAKA (720ML)</b>				49
smooth, gentle, perfect balance				
<b>RYUSEI (720ML)</b>				57
distinct umami, clean, sharp and lingering finish				
<b>WAKATAKE ONIKOROSHI (720ML)</b>				60
dry, rich, round				
<b>DENSHIN (720ML)</b>				50
dry, smooth, taste of fully ripe rice plants				
<b>OTOKOYAMA (720ML)</b>				58
dry with a hint of fruit. refreshingly light and crisp				

## GINJO

<b>IZUMI JUDAN</b>	11	21	42	
dry, crisp sake for martini fans				
<b>OKA</b>	12	23	46	
fruity, flowery, delightful				
<b>HAKKAISAN (300ML)</b>				39
dry, well balanced with crisp and refreshing finish				
<b>KIKUSUI (300ML)</b>				22
smooth and clean finish				
<b>BIZEN MABOROSHI (300ML)</b>				28
winner of Monde selection. lush, earthy, refined				
<b>MAKIRI (720ML)</b>				57
clean, sharp aftertaste with extra dryness				
<b>MIZBASHO (720ML)</b>				49
affordable luxury. smooth, clean and dry				
<b>KOSHI NO KANBAI "BLUE RIVER" (720ML)</b>				75
elegantly smooth with clean, delicate finish				

## DAIGINJO

<b>WAKATAKE</b> silky, superb acidity	13	25	50	
<b>MU (720ML)</b> perfectly balanced, smooth				74
<b>KURA NO HANA (500ML)</b> delicate, floral, luscious				65
<b>DENEMON (720ML)</b> dry and luxurious clean finish				89

## SPECIAL SAKE

<b>MAKIRI NAMA (720ML)</b>				67
draft sake. full bodied with fresh flavor, sharp aftertaste				
<b>KAMOIZUMI (500ML)</b>	13	25		54
unfiltered sake. a deluxe label for nigori fans				
<b>DASSAI (720ML)</b>	11	21	42	57
unfiltered sake. semi-dry, elegant, smooth finish				
<b>NINKI -ICHI "NATURAL" (300ML)</b>				27
premium sparkling sake. well balanced, smooth and silky				

WINE OF JUNE	GLS	BTL
<b>ROSÉ, MAS DONIS 2016, MONTSANT, SPAIN</b>	10	40
medium to full-bodied Rosat (Rosé)		
"fresh, lively with notes of red fruits and herbs" "deliteful for summer"		

## SPARKLING WINE & CHAMPAGNE

<b>Prosecco</b> , Lamberti, Veneto, Italy	10	40
<b>Cava Brut Rosé</b> Raventos i Blanc 2014, Catalonia, Spain		52
<b>Champagne, Cuvée Rosé Brut NV</b> , Moutardier, France		83
<b>Pol Roger, Extra Cuvée de Réserve Brut NV</b> , France (375ml)		48
<b>Pol Roger, Extra Cuvée de Réserve Brut NV</b> , France (750ml)		91

## WHITE WINE

<b>Pinot Grigio</b> , Kellerei Kaltern 2015, Alto Adige, Italy	11	44
<b>Pinot Grigio</b> , Jermann 2015, Venezia Giulia, Italy		60
<b>Pinot Bianco</b> , Falkenstein 2013, Alto Adige, Italy		48
<b>Viognier</b> , Triennes 2015, Provence, France		48
<b>Riesling Troken</b> , Weinreich 2013, Rheinhessen, Germany	13	52
<b>Sauvignon Blanc</b> , Coopers Creek 2016, Marlborough, NZ	10	40
<b>Sauvignon Blanc</b> , Heitz Cellar 2015, Napa Valley, California		55
<b>Sancerre</b> , Domaine Reverdy Ducroux 2016, Loire Valley, France	13	52
<b>Chenin Blanc</b> , Tierhoek 2013, Western Cape, South Africa		48
<b>Verdicchio</b> , Azienda Santa Barbara 2015, Marche, Italy		52
<b>Grüner Veltliner</b> , Windspiel 2016, Wagram, Austria		40
<b>Albariño</b> , Valminor 2015, Rias Baixas, Spain		48
<b>Chardonnay</b> , Taft Street 2014, Russian River, California	11	44
<b>Chardonnay</b> , Landmark Overlook 2014, Russian River, California		65

## ROSÉ

<b>Grenache</b> , Chapelle Saint Victor 2015, Provence, France	11	44
<b>Pinot Noir</b> , Pascal Jolivet 2016, Loire Valley, France	13	52

## RED WINE

<b>Pinor Noir</b> , Kings Ridge 2014, Oregon	12	48
<b>Tempranillo</b> , Koden 2013, Rioja, Spain		40
<b>Cabernet Franc</b> , Red Newt Cellars 2014, New York		50
<b>Malbec</b> , Château La Grace 2013, Cahors, France	11	44
<b>Cabernet Sauvignon</b> , Ramsay 2015, North Coast, California	10	40
<b>Super Tuscan</b> , Villa Antinori 2013, Toscana, Italy		52
<b>Syrah</b> , Château Maris 2013, Languedoc - Roussillon, France		60
<b>Bordeaux</b> , Château Tour Pibran 2011, Pauillac Rouge, France		80

## BEER

<b>Sapporo, Sapporo Light, Asahi Super Dry</b> (12oz)				6
<b>Ginga Kogen</b> (10.1oz)				12

## PLUM SAKE

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

## WARM SAKE

<b>KOSHU MASAMUNE</b> medium dry, well balanced and mild	9			13
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