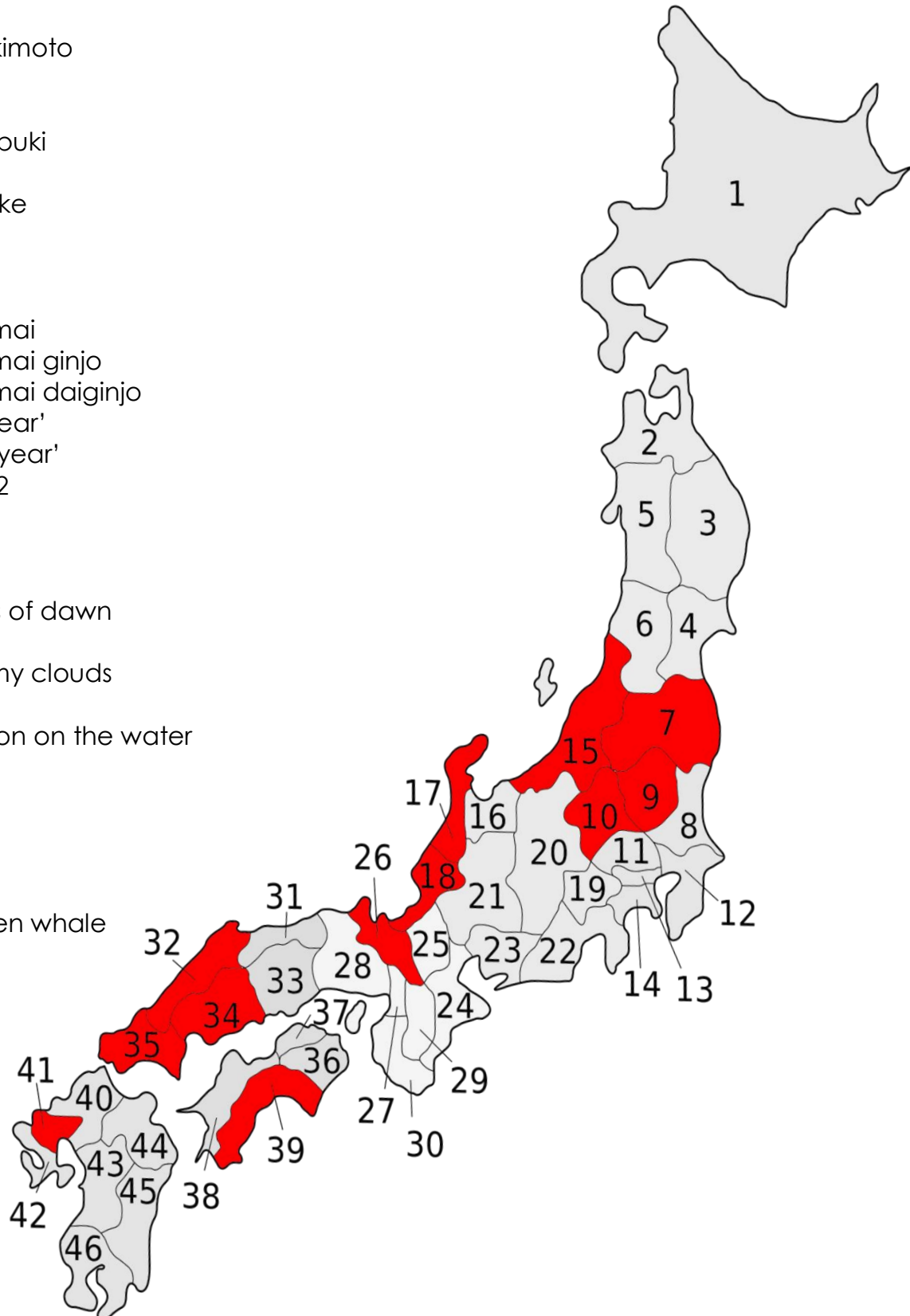




momosan
drinks

prefecture key

- (7)** fukushima
 - minowamon kimoto
 - suehiro
- (9)** tochigi
 - matsuno kotobuki
- (10)** gunma
 - oze no yukidoke
- (15)** niigata
 - hakkaisan
- (17)** ishikawa
 - morimoto junmai
 - morimoto junmai ginjo
 - morimoto junmai daiginjo
 - morimoto '5 year'
 - morimoto '10 year'
 - morimoto 1972
- (18)** fukui
 - born
- (26)** kyoto
 - konteki – tears of dawn
- (32)** shimane
 - rihaku – dreamy clouds
- (34)** hiroshima
 - fukucho – moon on the water
 - maboroshi
 - itteki nyukon
- (35)** yamaguchi
 - dassai 50
- (39)** kochi
 - suigei – drunken whale
- (41)** saga
 - shichida



Up until the early 90's, most restaurants in the United States served mainly hot sake. Today, as a wide variety of higher quality products are imported from Japan, sake service has transitioned to almost exclusively cold sake. While refreshing and enjoyable, we would like to introduce additional serving temperatures. At Momosan, in addition to serving cold sake, we will serve sake at a range of temperatures, from room temperature, to warm or hot. Please try sake at different temperatures, and enjoy a whole new flavor profile.

	徳利など温度のめやす Temperature/feel	香り・味わい Flavor/Taste
常温 Jo-on	室温 Room temperature	自然な酒の香りが味わえる Natural flavor
日向燗 Hinatakan	温度の高さを感じないくらい Close to room temperature	ほんのり香りが引き立つ Slight flavor
人肌燗 Hitohadakan	さわると温かく感じる When you touch the bottle, you feel the warmth	味にふくらみがある米や麴の良い香りがする Nice flavor of rice and koji
ぬる燗 Nurukan	熱くはない程度 Not hot but warm	香りがよく出る Flavorful
上燗 Jokan	注いだときに湯気が出る程度 When you pour it, steam comes out	引き締まった香りを感じる Sharp flavor
熱燗 Atsukan	徳利から湯気が生じるさわると熱く感じる Steam comes out from the bottle, the bottle is hot	キレの良い辛口 香りがシャープになる Very sharp taste and dry flavor
飛びきり燗 Tobikirikan	徳利を持つと熱いくらい Too hot to touch the bottle	シャープな香りで、より辛口になる Sharper and drier taste

junmai – recommendation: any temperature

junmai literally translates to "pure rice". 30% or more of the outer layer of the rice is polished away, and it contains only water, rice & yeast. absolutely no alcohol added by the brewer.

	glass	carafe	720 ml	1.8l bottle
shichida rich, velvety	11	26	-	149
morimoto junmai honeyed walnuts, sweet finish	8	19	65	115

ginjo – recommendation: up to nurukan

to achieve ginjo level, at least 40% of the outer layer of the sake rice must be polished away. if the label just reads "ginjo", it means a slight amount of distilled brewers' alcohol was added.

	glass	carafe	720 ml	1.8l bottle
matsuno kotobuki lychee, dried pear, cucumber	10	22	71	140

junmai ginjo – recommendation: up to jokan

junmai ginjo, with 40% of the outer layer polished away, has no alcohol added by the brewer.

	glass	carafe	720 ml	1.8l bottle
fukucho/moon on the water lavender, anise, mineral	-	-	85	-
itteki nyukon lemon, clean, slightly dry	8	18	-	98
maboroshi green apple, medium body	11	26	-	138
morimoto junmai ginjo caramelized pear, stone fruit	10	22	88	140

junmai daiginjo – recommendation: up to nurukan

daiginjo ("big ginjo") is the highest grade of sake and refers to sake rice with at least 50% of the outer layer polished away. the more rice that is polished away, the more refined the sake becomes.

	glass	carafe	720 ml	1.8l bottle
konteki/tears of dawn stone fruit, honey cashew	12	27	-	155
born aromatic, smooth, ripe pears	-	-	88	-
dassai 50 lush green apple, medium dry	8	19	68	120
minowamon kimoto slightly creamy, clean, dry finish	22	52	-	325
morimoto junmai daiginjo melon, honeysuckle, rich texture	14	34	140	210

tokubetsu junmai – recommendation: up to atsukan

tokubetsu or “special” is similar to junmai, no brewer’s alcohol was added to the mix of water, koji, and sake rice; however the meaning of “special” for each sake is not often disclosed.

	glass	carafe	720 ml	1.8l bottle
oze no yukidoke peppery, umami, rich	8	19	-	99
suigei/drunken whale spice, shitake mushroom	10	22	-	135
suehiro rice, bread, cocoa	9	20	68	128
hakkaisan smooth taste and flavor, dry body, high acidity	10	22	58	135

nigori – recommendation: hitohadakan or nurukan

cloudy or unfiltered style. white, milky appearance. very common in the US.

	glass	carafe	720 ml	1.8l bottle
rihaku/dreamy clouds slightly cloudy, coconut, pumpkin, medium dry	11	26	-	140

aged sake – recommendation: up to nurukan

aged sake, or koshu, typically has only 30% of the outer layer of rice polished away in order to help the aging process. the sake is then aged in tanks, in relatively warm conditions. reactions form between amino acids and sugars, resulting in sake with deep, rich & complex flavors.

	2 oz.	300 ml
morimoto '5 year' toasty honey graham, sweet chili pepper	19	93
morimoto '10 year' chestnut, highland malt, walnut cream finish	43	210
morimoto '1972' spiced pumpkin, citrus oil, tropical fruit finish	56	280

makgeolli

makgeoli, also called farmers' alcohol, is an unfiltered drink made from fermented rice, yeast and water. low alcohol content, typically 7-9%, and slightly fizzy from the fermentation process.

	720 ml
makgeolli	19

white wine

	glass	720 ml
ceruli spinozzi pecorino, italy golden hue, peach, citrus, crisp, orange & almond finish	9	40
madrigal sauvignon blanc, napa valley light, floral, green apple, lemon, longer mineral finish	10	38

red wine

	glass	720 ml
scarpetta fricco rosso, italy cherry, cranberry, subtle spice	9	36
raymond cabernet sauvignon, napa valley cabernet blend, black fruit, tannin	14	52

bottled beer

orion lager 12oz. crisp, refreshing, mild	8
heineken 12oz. light bodied, malt, yeast	7
morimoto hazelnut 22oz. rich nuttiness, smooth malt finish	20
morimoto imperial pilsner 25oz. golden color, dry hop floral aroma, malty backbone	36

draft beer

	16 oz.
singlecut halfstack ipa, queens, NY soft citrus hop, honeyed fruit	9
asahi super dry, japan hops, crisp, refreshing	8
morimoto soba, oregon buckwheat, barley, toasted nuts, medium body	7



momosan

ramen & sake

In Japan, people try to eat noodles quickly, before they become “NOBIRU”, the condition where noodles absorb soup and get soggy.
Together, Momosan Ramen and Sun Noodle have developed a special type of noodle that is more resistant to becoming NOBIRU. The special noodles hold their texture in our rich and savory broth, allowing you to enjoy your ramen longer!
But still, I recommend that you slurp your ramen fast, while at its best!

- *chef morimoto*

noodles

tonkotsu

10/13.

pork chashu, aji-tama, takana, kikurage, toasted nori, garlic oil, soy tare



tokyo chicken

10/12.

steamed chicken, aji-tama, menma, seared garlic chive, kikurage, toasted nori, soy tare



noodle toppings

kakuni

4.

6 hour braised pork belly

pork chashu

4.

pork belly, sliced

steamed chicken

3.

chicken thigh

menma

2.

soy braised bamboo shoots

nori

1.

toasted

aji-tama

2.

overnight, soy marinated egg

crushed garlic

raw

tantan

10/13.

spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro



tsukemen

14.

tonkotsu soup
pork chashu, aji-tama, menma, takana, toasted nori, garlic oil, soy tare, lime



appetizers



tetsunabe pork gyoza 10.
pork & chive gyoza, ginger scallion
sauce, served on an iron skillet

edamame 5.
sea salt

kakuni bao 4/pc.
braised pork belly, lettuce, mustard
mayo

sticky ribs (2 pcs.) 7.
hoisin chili glaze, cilantro

tetsunabe kakuni 11.
braised pork belly, moyashi,
cabbage, sweet chashu sauce,
served on an iron skillet



yaki salmon 10.
harasu (belly), kama (collar), spicy
miso

steamed chicken 8.
ginger scallion sauce

buta kimchi 7.
pork jowl, sautéed homemade
kimchi



stamina tofu 10.
warm tofu, buta kimchi, spicy miso

toppogi 8.
rice cake, teriyaki butter, sesame,
toasted nori



chashu salad 12.
pork chashu, cucumber, romaine,
spicy garlic sauce

peking duck

house made peking duck,
cucumber, hoisin, apricot
sweet chili sauce, crispy
gyoza skin

5/pc.



napa cabbage 10.
pickled napa cabbage, sweet & sour mustard

moya cabbage 5.
poached cabbage, moyashi, sweet chashu sauce

rice



chashu bap 16.
pork chashu, menma, daikon, spinach, takana, egg yolk, red yuzu kosho, sweet chashu sauce



crispy mimiga 9.
pig ear, shichimi, Japanese mayo, sake

tonsoku 10.
braised pig feet, spicy garlic sauce



zuke maguro 9.
soy marinated tuna, tataki cucumber, taberu rayu

tetsunabe kurobuta sausage 8.
oven roasted on iron skillet, garlic, sake



zuke don 8.
soy marinated tuna, nori, scallion

tare meshi 4.
takana, nori, sweet chashu sauce, onsen tamago +2.

steamed rice 2.

oden

tonkotsu oden
chikuwa, sausage, daikon, bacon, gyoza, konnyaku, hardboiled egg

4 pc. 12.
chef's choice

7 pc. 18.
zenbu/all

roll cabbage (1 pc.) 7.
tender cabbage, pork filling

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

neckbone 首骨
- boiled for 12-14 hours for tonkotsu

baby back ribs ばら肉
- braised, fried, glazed with hoisin chili.

backfat/backbone 背骨
- boiled for 12-14 hours, adds richness to tonkotsu

ear 耳
- braised, then fried until crispy.

belly 腹
- blanched, then braised. kakuni and chashu.

jowl 顎
- seared, served with buta kimchi & stamina tofu

feet 豚足
- braised, topped with spicy garlic sauce.

shank すね肉
- boiled for 12-14 hours for tonkotsu

