



**m o m o s a n**

ramen & sake

lunch

## appetizers

### tetsunabe pork gyoza

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

### kakuni bao (1pc.)

4.  
braised pork belly, lettuce, mustard mayo

### zuke maguro

11.  
soy marinated tuna, tataki cucumber, taberu rayu

### edamame

5.  
sea salt

### chashu salad

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

## rice



### zuke don

9.  
soy marinated tuna, nori, scallion

### chashu don

8.  
pork chashu, sesame, scallion

### tare meshi

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

### steamed rice

2.

## lunch set

16.

- choice of small ramen

- choice of small don

+ side of pickled cabbage

add 2 pc gyoza

+3.

add kakuni bao (1pc.)

+3.



## noodles

### tonkotsu

10/13.  
pork chashu, aji-tama, takana, kikurage, scallion, toasted nori, garlic oil, soy tare

### tokyo chicken

10/12.  
steamed chicken, aji-tama, menma, seared garlic chive, kikurage, toasted nori, soy tare

### 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

## 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

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