

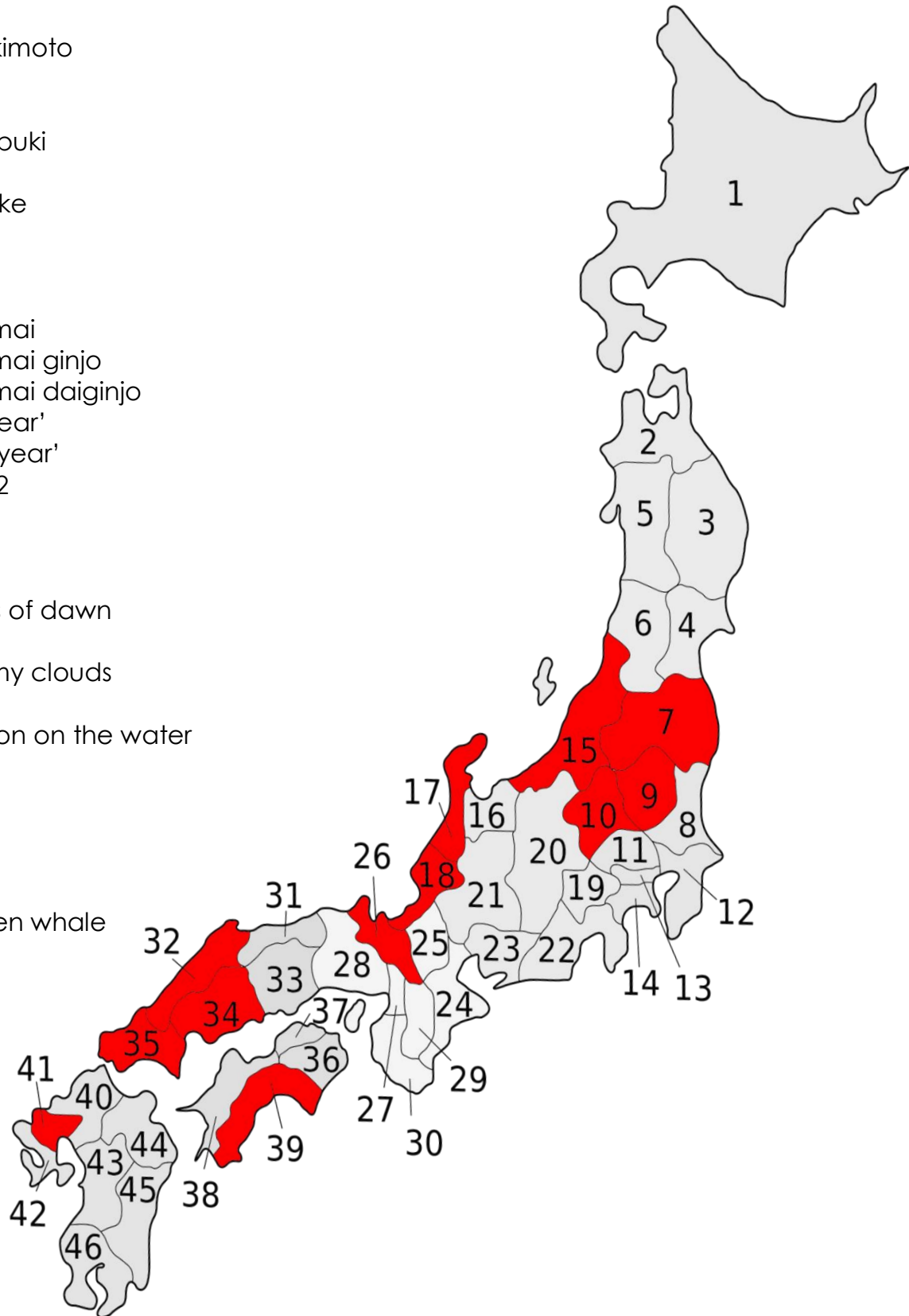


momosan

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)** hirosshima
 - 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

makgeolli, 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. toasty honey graham, sweet chili pepper | 8 |
| heineken 12oz. chestnut. highland malt, walnut cream finish | 7 |
| morimoto hazelnut 22oz. spiced pumpkin, citrus oil, tropical fruit finish | 20 |
| morimoto imperial pilsner 25oz. golden color, dry hop floral aroma, malty backbone | 36 |

draft beer

| | 16 oz. |
|---|--------|
| singlecut halfstack ipa, queens, NY toasty honey graham, sweet chili pepper | 9 |
| asahi super dry, japan chestnut. highland malt, walnut cream finish | 8 |
| morimoto soba, oregon spiced pumpkin, citrus oil, tropical fruit finish | 7 |