



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
- tetusnabe kurobuta sausage** 8.
garlic, sake, served on an iron skillet
- kakuni bao (1pc.)** 4.
braised pork belly, lettuce, mustard mayo
- zuke maguro** 9.
soy marinated tuna, tataki cucumber, taberu rayu
- edamame** 5.
sea salt
- sticky ribs (2pcs.)** 7.
hoisin chili glaze, cilantro
- chashu salad** 12.
pork chashu, cucumber, romaine, spicy garlic sauce
- buta kimchi** 11.
pork jowl, sautéed homemade kimchi
- rice**
- chashu don** 8.
pork chashu, sesame, scallion
- zuke don** 8.
soy marinated tuna, nori, scallion
- tare meshi** 5.
takana, nori, sweet chashu sauce
onsen tamago +2.
- steamed rice** 2.

lunch set

16.

choice of small ramen

+ kakuni bao (1pc.) & moya cabbage
or
+ choice of small don

+ side of kimchi

add 2 pc gyoza

+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