



m o m o s a n

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.

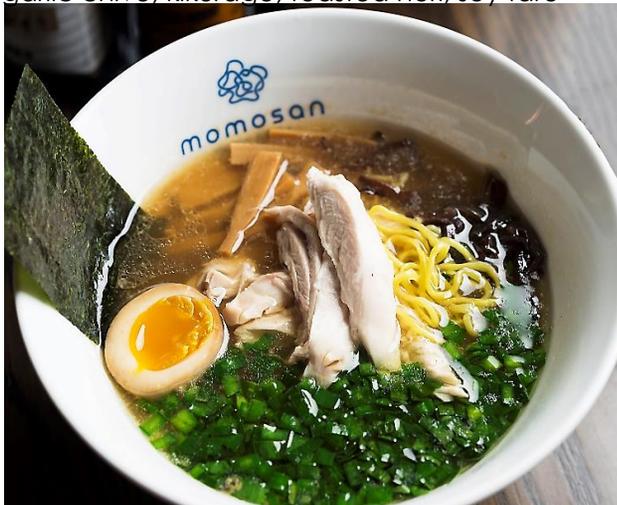
pork chashu, aji-tama, takana, kikurage, toasted nori, garlic oil, soy tare



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

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



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



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

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



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

toppogi 7.
rice cake, teriyaki butter, sesame, toasted nori



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

buta kimchi 8.
pork jowl, sautéed homemade kimchi

peking duck
house made peking duck,
cucumber, hoisin, apricot
sweet chili sauce, crispy
gyoza skin 5/pc.

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



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



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



zuke maguro 11.
soy marinated tuna, tataki cucumber, taberu rayu



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

moya cabbage 4.
poached cabbage, moyashi, sweet chashu sauce

steamed chicken 8.
ginger scallion sauce

rice



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



zuke don 9.
soy marinated tuna, nori, scallion

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

steamed rice 2.

clothing

momosan v-neck t-shirt 18.
momosan snapback hat 25.

momosan button down shirt 48.
momosan baseball hat 20.

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

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

