

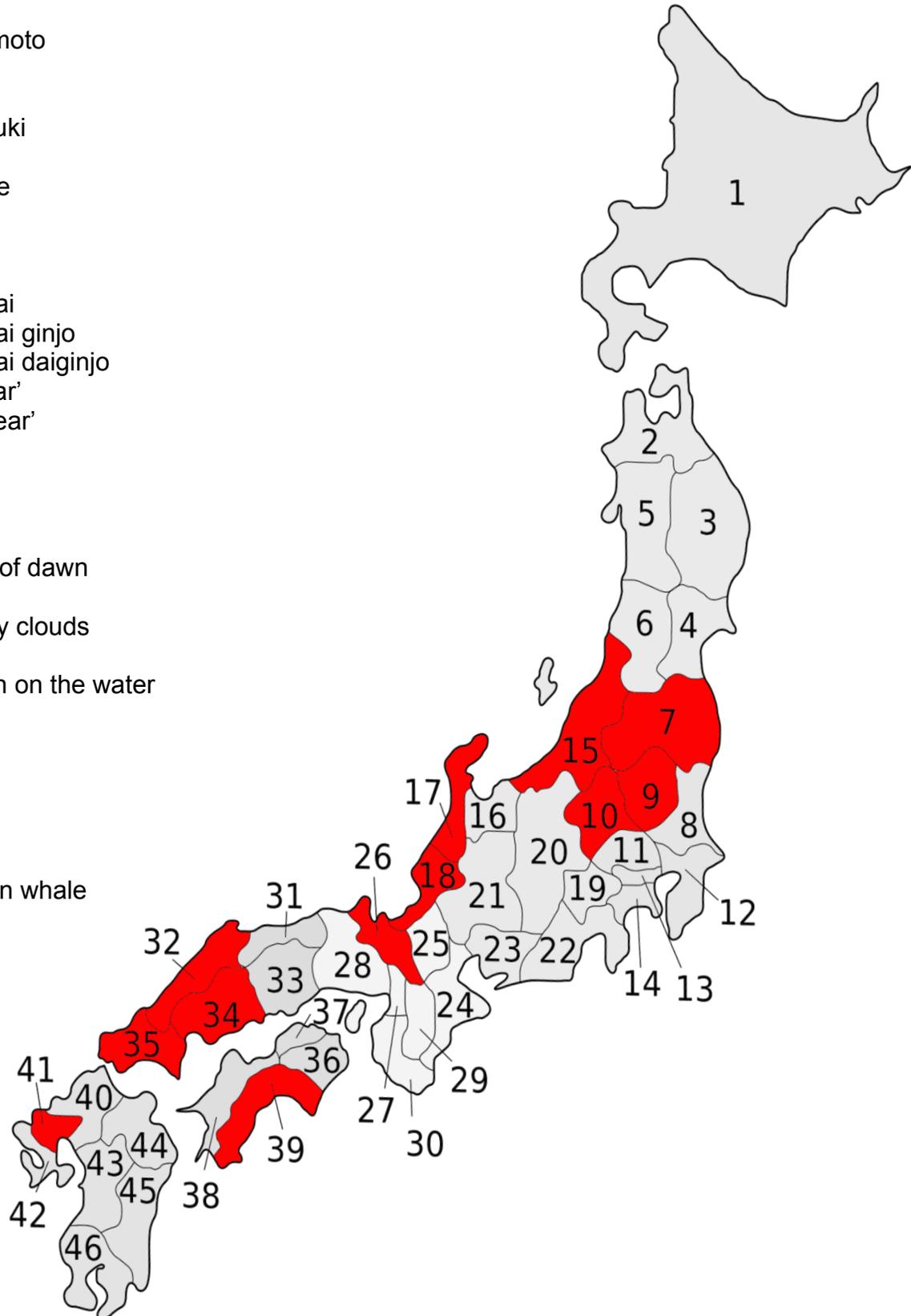


# momosan

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
  - dassai 23
- (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
<b>shichida</b> rich, velvety	11	26	-	149
<b>morimoto junmai</b> honeyed walnuts, sweet finish	9	20	68	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
<b>matsuno kotobuki</b> 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
<b>fukucho/moon on the water</b> lavender, anise, mineral	-	-	85	-
<b>itteki nyukon</b> lemon, clean, slightly dry	8	18	-	98
<b>maboroshi</b> green apple, medium body	11	26	-	138
<b>morimoto junmai ginjo</b> caramelized pear, stone fruit	11	24	96	160

## 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
<b>konteki/tears of dawn</b> stone fruit, honey cashew	12	27	-	155
<b>born</b> aromatic, smooth, ripe pears	-	-	88	-
<b>dassai 23</b> blueberries, elegant, cleansing acidity	-	-	165	-
<b>dassai 50</b> lush green apple, medium dry	9	21	79	130
<b>minowamon kimoto</b> slightly creamy, clean, dry finish	22	52	-	325
<b>morimoto junmai daiginjo</b> melon, honeysuckle, rich texture	15	37	150	230

## 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
<b>oze no yukidoke</b> peppery, umami, rich	8	19	-	99
<b>suigei/drunken whale</b> spice, shitake mushroom	10	22	-	135
<b>hakkaisan</b> 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
<b>rihaku/dreamy clouds</b> 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
<b>morimoto ‘5 year’</b> toasty honey graham, sweet chili pepper	19	93
<b>morimoto ‘10 year’</b> chestnut, highland malt, walnut cream finish	43	210
<b>morimoto ‘1972’</b> spiced pumpkin, citrus oil, tropical fruit finish	56	280

## momosan sake flight – served cold

*balanced selection of four of morimoto’s sakes. his junmai, junmai ginjo, junmai daiginjo and 5 year aged sake. a study in the evolution of sake, following the expanded milling of the rice and how it changes with age.*

<b>momosan sake flight</b>	32
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## 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
<b>makgeolli</b>	19

## white wine

	glass	720 ml
<b>ceruli spinozzi pecorino, italy</b> golden hue, peach, citrus, crisp, orange & almond finish	9	40
<b>madrigal sauvignon blanc, napa valley</b> light, floral, green apple, lemon, longer mineral finish	10	38
<b>dr konstantin frank riesling, finger lakes, ny</b> light sweetness, apricot, stone fruit, citrus finish	11	44

## champagne

	750 ml
<b>charles heidsieck, brut reserve, france</b> toasted brioche, elegant, crisp minerality	140

## bottled beer

<b>orion lager 12oz.</b> crisp, refreshing, mild	8
<b>ozeno yukidoke ipa 11.5oz.</b> citrus, hops, refreshing	12
<b>morimoto hazelnut 22oz.</b> rich nuttiness, smooth malt finish	20
<b>morimoto imperial pilsner 25oz.</b> golden color, dry hop floral aroma, malty backbone	36

## cocktails

<b>sake sangria carafe</b> sake, plum wine, tangerine, asian pear	25
<b>yuzu cloud</b> nigori sake, yuzu marmalade, yuzushu	10
<b>mango matchashu</b> sake, mango puree, matcha	10

## red wine

	glass	720 ml
<b>artazuri garnacha, spain</b> red/blue berries, spice, elegant	8	36
<b>raymond cabernet sauvignon, napa valley</b> cabernet blend, black fruit, tannin	14	52
<b>crios malbec, argentina</b> black cherries, hint of spice	10	42

## draft beer

	16 oz.
<b>singlecut halfstack ipa, queens, ny</b> soft citrus hop, honeyed fruit	9
<b>kirin ichiban, japan</b> malt, light, crisp	8
<b>morimoto soba, oregon</b> buckwheat, barley, toasted nuts, medium body	7

## mocktails

<b>yamamomo-san</b> calpico, yamamomo juice, sprite	7
<b>mint yuzu spritzer</b> mint, yuzu, sprite	7