



**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

11/14.

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



### tokyo chicken

11/13.

steamed chicken, aji-tama, menma, seared garlic chive, kikurage, toasted nori, soy tare



### tantan

11/14.

spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro



## noodle toppings

<b>kakuni</b>	4.
6 hour braised pork belly	
<b>pork chashu</b>	4.
pork belly, sliced	
<b>steamed chicken</b>	3.
chicken thigh	
<b>menma</b>	2.
soy braised bamboo shoots	
<b>nori</b>	1.
toasted	
<b>aji-tama</b>	2.
overnight, soy marinated egg	
<b>crushed garlic</b>	
raw	

### tsukemen

15.

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.)** 8.  
hoisin chili glaze, cilantro

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



**softshell bao** 8. per pc.  
crispy softshell crab, pickled  
cucumber, mustard mayo



**yaki salmon**- limited daily 10.  
harasu (belly), kama (collar), spicy  
miso

**momosan "salisbury" steak** 9.  
momosan teriyaki



**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 taco**  
house made peking duck,  
cucumber, hoisin, apricot  
sweet chili sauce, crispy  
gyoza skin 5. per 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



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

**green beans** 6.  
sesame dressing

**shishito peppers** 7.  
soy marinade, crispy anchovy

**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.



**crab rangoon (3pcs.)** 9.  
imitation crab, cream cheese and lemon juice, crispy spring roll wrap

**steamed rice** 2.

**add-ons**

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

momosan button down shirt 48.  
momosan baseball hat 20.

morimoto home cooking book 45.  
momosan tote bag 25.

**neckbone** 首骨  
- boiled for 12-14 hours for tonkotsu

**baby back ribs** ばら肉  
- braised, fried, glazed with hoisin chili.

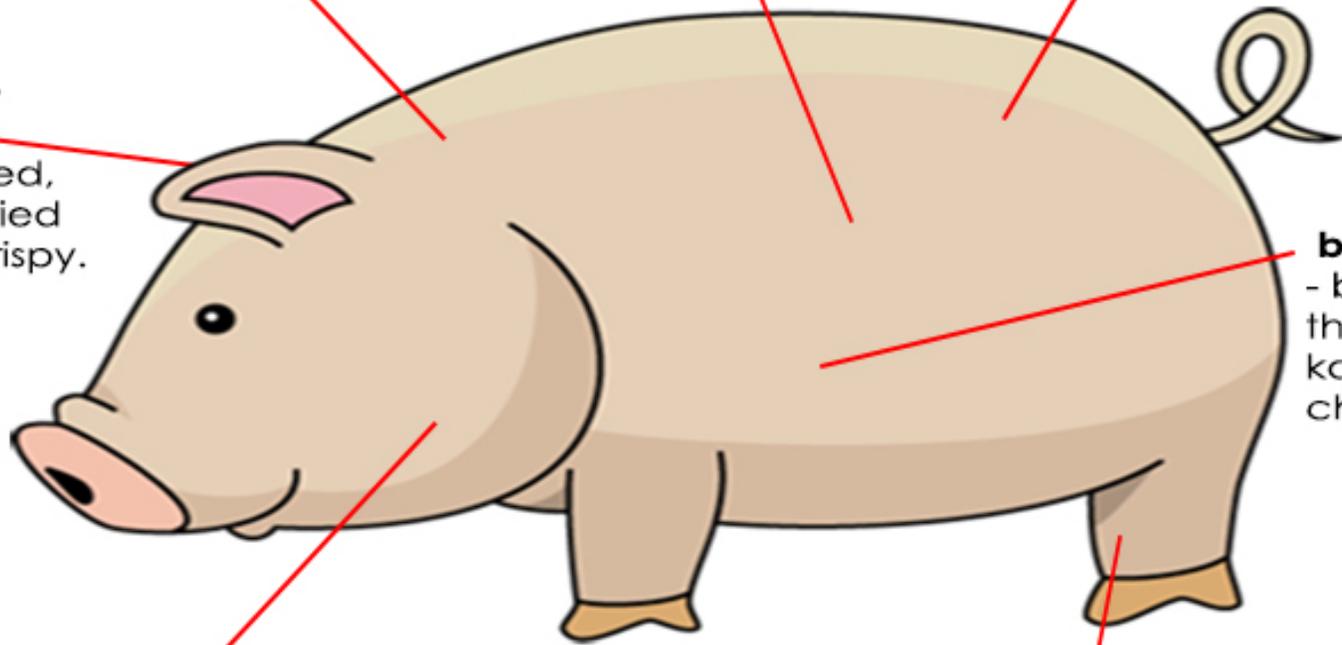
**backfat/backbone** 背骨  
- boiled for 12-14 hours, adds richness to tonkotsu

**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





**gyukotsu ramen- 20 orders per day, ask your server if it's available!**

**25.**

7 hour braised beef rib, sesame bean sprout and kale, black pepper oil, aji- tama



**peking duck ramen- available twice a week,  
ask your server if it's available! 13/16.**

roasted peking duck broth, aji- tama, roasted peking duck breast, onion, bean sprout, cilantro, thai basil, spiced duck fat



**tsukemen 15.**

**chef recommends how to enjoy:**

1. tsukemen is the ultimate summer ramen dish!
2. dip the noodles in the soup and enjoy. please do not pour broth over the noodles!
3. broth is very concentrated and meant for dipping, egg and toppings included. broth is not meant to be enjoyed by itself.
4. squeeze lime juice halfway through the noodles for contrast of flavor and enjoyment.