



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

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

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



niku tofu 8.
beef belly simmered in sweet soy over tofu



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



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

kimchi 4.
housemade 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
shishito peppers 7.
soy marinade, crispy anchovy



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

green beans 6.
sesame dressing

rice



chashu bap 16.
pork chashu, menma, daikon, spinach, takana, egg yolk, red yuzu koso, 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.

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.

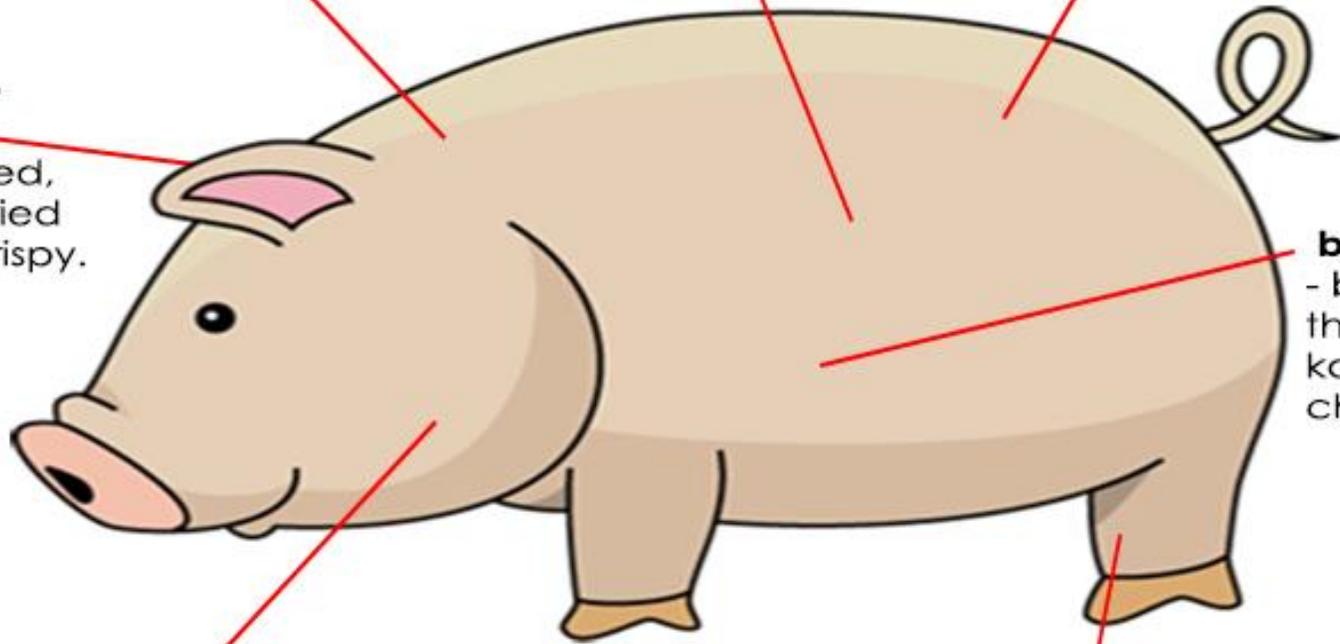
backfat/backbone 背骨
- boiled for 12-14 hours, adds richness to tonkotsu

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





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 strong and meant for dipping, egg and toppings included.
broth is not meant to be enjoyed by itself.
4. squeeze lime juice halfway through, on the noodles for contrast of flavor and enjoyment.



**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



**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