

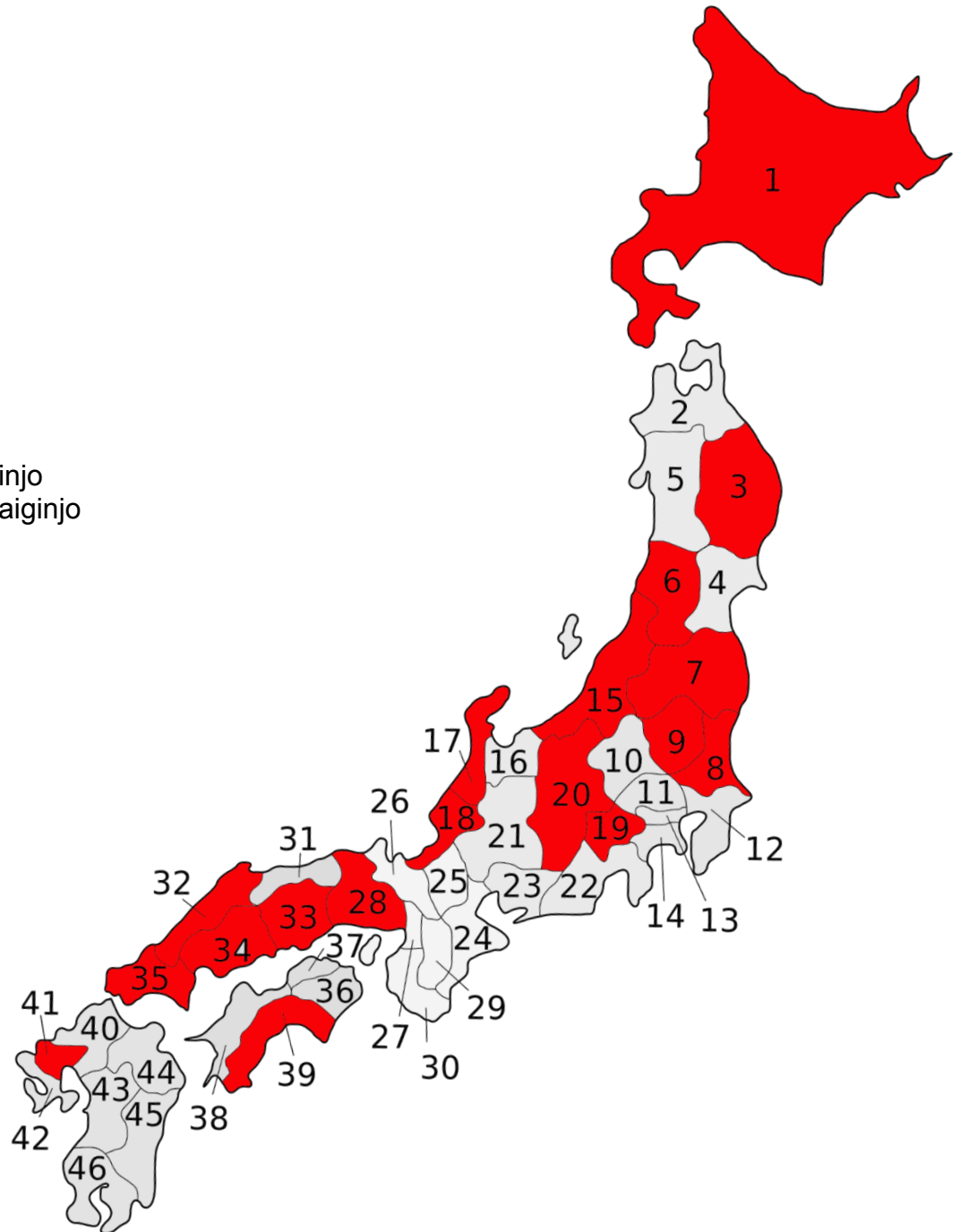


# momosan

drinks

## prefecture key

- (1) hokkaido
  - otokoyama
- (3) iwate
  - nanbu bijin
- (6) yamagata
  - jokigen
- (7) fukushima
  - okunomatsu
- (8) ibaraki
  - tomoshichi
- (9) tochigi
  - matsuno kotobuki
- (15) niigata
  - hakkaisan
  - yukiotoko "yeti"
- (17) ishikawa
  - morimoto junmai
  - morimoto junmai ginjo
  - morimoto junmai daiginjo
  - morimoto '5 year'
  - morimoto '10 year'
  - morimoto 1972
- (18) fukui
  - born
  - denshin "yuki"
- (28) hyogo
  - kotsuzumi
- (32) shimane
  - rihaku
- (34) hirosshima
  - maboroshi
- (35) yamaguchi
  - dassai 50
- (39) kochi
  - suigei
- (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.

junmai – recommendation: any temperature

ginjo – recommendation: up to nurukan

junmai ginjo – recommendation: up to jokan

	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- 35c	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- 40c	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- 45c	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- 60c	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- 65c	シャープな香りで、より辛口になる Sharper and drier taste

junmai daiginjo – recommendation: up to nurukan

tokubetsu junmai – recommendation: up to atsukan

nigori – recommendation: hitohadakan or nurukan

aged sake – recommendation: up to nurukan

## morimoto sake

*chef morimoto's sake from fukumitsuya brewery ishikawa, japan*

	glass	carafe	720 ml	1.8l bottle
<b>morimoto junmai</b> honeyed walnuts, sweet finish	9	20	68	125
<b>morimoto junmai ginjo</b> caramelized pear, stone fruit	11	24	96	160
<b>morimoto junmai daiginjo</b> melon, honeysuckle, rich texture	15	37	150	230
				<b>300ml</b>
<b>morimoto nigori</b> semi- sparkling nigori, fresh and clean aftertaste				42
				<b>210ml</b>
<b>easy cup morimoto junmai</b> <i>geikkeikan co.</i> premium rice notes, dry flavor, balanced texture				16

## momosan sake flight – served cold

*balanced selection of four of chef morimoto's sakes. his junmai, junmai ginjo, junmai daiginjo and nigori. a study in the evolution of sake, following the expanded milling of the rice.*

**momosan sake flight** 34

## playful sake flight – served cold

*selection of four playful sakes.*

**playful sake flight** 32

## light sake

	glass	carafe	720 ml	1.8l bottle
<b>morimoto junmai daiginjo</b> melon, honeysuckle, rich texture	15	37	150	230
<b>matsuno kotobuki ginjo</b> lychee, dried pear, cucumber	-	-	71	-
<b>jokigen junmai ginjo</b> grape, cherry, mango	12	26	-	150
<b>yukiotoko "yeti" junmai</b> sweet and dry, friendly snow	12	26	-	160
<b>okunomatsu junmai ginjo</b> crisp, stone fruit, deep forest	10	23	-	140
<b>denshin "yuki" junmai ginjo</b> low minerality, soft melting snow	10	23	-	140
<b>maboroshi</b> green apple, medium body	11	26	-	138

## classic sake

### morimoto junmai ginjo

caramelized pear, stone fruit

### otokoyama tokubetsu junmai

unmistakable dryness, working acidity

### dassai 50 junmai daiginjo

lush green apple, medium dry

### suigei tokubetsu junmai

spice, shitake mushroom

### kotsuzumi junmai daiginjo

apple, chestnut, blossom showers

### masumi ginjo 0 2 - 5

wisteria, mountain peach, clean and dry

### hakkaisan tokubetsu junmai

smooth taste and flavor, dry body, high acidity

glass	carafe	720 ml	1.8l bottle
11	24	96	165
11	25	-	140
11	24	80	140
10	22	-	135
14	30	-	180
13	28	-	170
10	22	58	135

glass      carafe      720 ml      1.8l bottle

## bold sake

### morimoto junmai

honeyed walnut, sweet finish

### born junmai daiginjo

aromatic, smooth, ripe pears

### shichida junmai

rich, velvety

### nanbu bijin tokubetsu junmai

pear, cashew, blossom showers

### shichiken ginjo

mango, sage, murmur of the stream

9	20	68	125
-	-	88	-
11	26	-	149
10	23	-	130
13	28	-	170

## playful sake

### tomoshichi junmai nigori

floral, sweet rice, sharp finish

slightly cloudy, coconut, pumpkin

glass	carafe	720 ml	1.8l bottle
2 oz.	300 ml	-	140
11	26	-	140
-	30	-	140

## shochu

*a japanese distilled beverage, typically from rice, barley or sweet potato*

	2 oz.
<b>morimoto (rice)</b> clean, sake lees, rounded finish	12
<b>iichiko (barley)</b> lighter and clean	9

## morimoto aged sake

*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		
<b>morimoto junmai</b> sweet finish	9	20	68	115

## japanese whiskey

	2 oz.
<b>yamazaki 12</b> buttery graham, citrus peel	45
<b>hakushu 12</b> fruity, wood spice, smoky sweet	35
<b>hakushu 18</b> manuka honey, sweet bakery, smoky	95
<b>suntory toki</b> shortbread, fruity sweet, heat finish	19
<b>hibiki harmony</b> candied orange, cinnamon	27

## white wine

	glass	720 ml
<b>ceruli spinozzi pecorino, italy</b> golden hue, peach, citrus, crisp, orange & almond finish	9	40
<b>hess sauvignon blanc, napa valley</b> citrus and tropical fruit, crisp and bright freshness, full rich mouth-feel	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

## mocktails

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

## cocktails

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

## red wine

	glass
<b>domaine andre brunel, grenacha, france</b> cherry, blackberry, cracked black pepper	8
<b>raymond cabernet sauvignon, napa valley</b> cabernet blend, black fruit, tannin	14
<b>crios malbec, argentina</b> black cherries, hint of spice	10

## 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	9