



**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

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

12/15



### momosan yakisoba

15

japanese style noodles, pork chashu, egg, moya cabbage stir fried table side in hot stone bowl



### tantan

12/15

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



### new tokyo chicken

soy marinated chicken, aji-tama, menma, scallion, kikurage, toasted nori, soy tare

12/15



## noodle toppings

### kakuni

4

6 hour braised pork belly

### pork chashu

4

pork belly sliced

### soy marinated chicken

4

chicken thigh

### menma

3

soy braised bamboo shoots

### nori

1

toasted

### aji-tama

2

overnight, soy marinated egg

### takana

2

spicy pickle

### crushed garlic

0

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

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



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



**sticky ribs (2pcs.)** 8  
pork spare rib, hoisin chili glaze, cilantro

**edamame** 5  
sea salt

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



**roasted duck salad** 10  
house roasted duck, spring greens, kale, edamame, radish, momosan caesar dressing

**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** 11  
pickled napa cabbage, sweet & sour mustard



**crispy mimiga** 10  
pig ear, shichimi, japanese mayo, sake

**rice**



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



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



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



**salmon zuke don** 10  
marinated king salmon, scallion, nori, sesame seeds, crispy garlic

**chicken karaage** 11  
japanese style boneless fried chicken in a sweet garlic soy.



**salmon poke** 11  
salmon, yuzu kosho soy marinade, avacado, jalepeno



**zuke don** 10  
soy marinated tuna, nori, scallion

**add-ons**

|   |    |                           |    |
|---|----|---------------------------|----|
| chef morimoto signed copy of home cooking book 45 / art of japanese cooking book 40 |    |                           |    |
| momosan snapback hat  | 25 | momosan baseball hat      | 20 |
|   |    | momosan button down shirt | 48 |

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

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

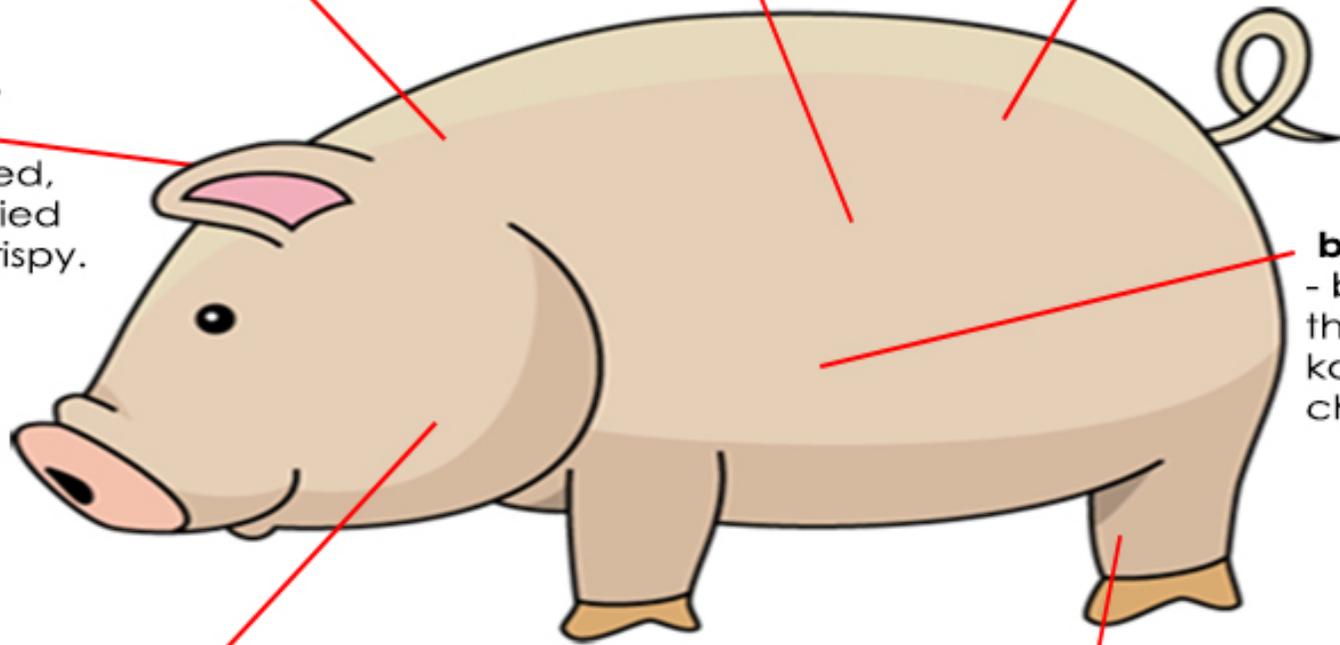
**backfat/backbone** 背骨  
- boiled for 12-14 hours, adds richness to tonkotsu

**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! 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