

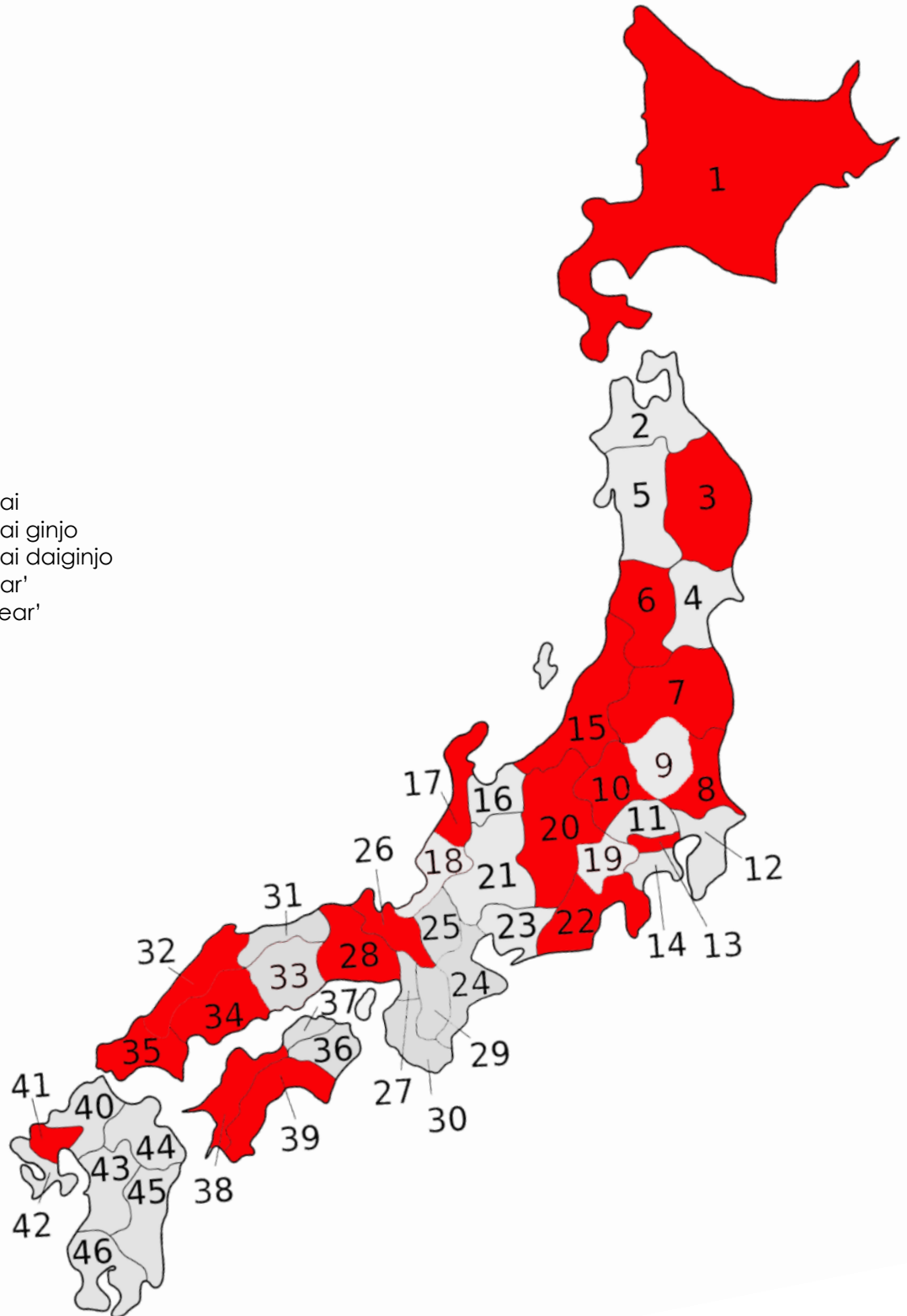


momosan

drinks

prefecture key

- (1) hokkaido
 - otokoyama
- (3) iwate
 - suijin
- (6) yamagata
 - takenotsuyu
- (7) fukushima
 - suehiro
- (8) ibaraki
 - tomoshichi
- (10) gunma
 - ryujin
- (13) tokyo
 - sawanoi
- (15) niigata
 - hakkaisan
 - ten to chi
- (17) ishikawa
 - morimoto junmai
 - morimoto junmai ginjo
 - morimoto junmai daiginjo
 - morimoto '5 year'
 - morimoto '10 year'
 - morimoto 1972
 - yuho
- (20) nagano
 - masumi
- (22) shizuoka
 - hana no mai
- (26) kyoto
 - konteki
- (28) hyogo
 - fukuju
- (32) shimane
 - rihaku
- (34) hirosshima
 - suishin
- (35) yamaguchi
 - dassai 50
- (38) ehime
 - umenishiki
- (39) kochi
 - tsukasa botan
- (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- 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 – recommendation: any temperature

ginjo – recommendation: up to nurukan

junmai ginjo – recommendation: up to jokan

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

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

smooth sake

	glass	carafe	720 ml	1.8l bottle
morimoto junmai daiginjo melon, honeysuckle, rich texture	15	37	150	230
masumi ginjo wisteria, mountain peach, clean and dry	13	30		170
suijin junmai preminum water feel, manly, dry	9	23		138
take no tsuyu junmai clean, light fruity tones, sweet acidity	8	21		130
hana no mai honeyed lemon, dried pineapple	9	23		140
fukuju tropical fruits, citrus	13	30		165
konteki morning dew, banana, truffle	12	28		160

classic sake

	glass	carafe	720 ml	1.8l bottle
morimoto junmai ginjo caramelized pear, stone fruit	11	24	96	160
otokoyama tokubetsu junmai unmistakable dryness, working acidity	9	23		140
dassai 50 junmai daiginjo lush green apple, medium dry	9	23		140
hakkaisan tokubetsu junmai smooth, dry, high acidity	11	24		135
suishin junmai drunken heart, robust, strong finish	9	23		135
sawanoi ginjo ripe lemon, fresh almond	11	25		150

glass carafe 720 ml 1.8l bottle

bold sake

morimoto junmai honeyed walnut, sweet finish	9	20	68	125
suehiro yamahai junmai softly bold, sweet on the nose	10	22		135
shichida junmai rich, velvety	11	28		160
ten to chi junmai daiginjo earthy, rice aromatics, heaven and earth balance	14	34		210
yuho junmai modern junmai, well balanced	10	24		150
ryujin ginjo creamy, slow finish, nice warm finish	9	23		140
tsukasa botan junmai starfruit, coconut water, semi-sweet finish	11	25		150
umenishiki ginjo vanilla, hints of mango and rose petals	13	30		170

playful sake

	glass	carafe	720 ml	1.8l bottle
rihaku/dreamy clouds nigori slightly cloudy, coconut, pumpkin	11	26		140
tomoshichi junmai nigori floral, sweet rice, sharp finish	2 oz.	300 ml		30

shochu

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

	2 oz.
morimoto (rice) clean, sake lees, rounded finish	12
iichiko (barley) 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
morimoto '5 year' toasty honey graham, sweet chili pepper	19	93
morimoto '10 year' chestnut, highland malt, walnut cream finish	43	210
morimoto '1972' spiced pumpkin, citrus oil	56	280

japanese whiskey

	2 oz.
yamazaki 12 buttery graham, citrus peel	45
hakushu 12 fruity, wood spice, smoky sweet	35
hakushu 18 manuka honey, sweet bakery, smoky	95
suntory toki shortbread, fruity sweet, heat finish	19
hibiki harmony candied orange, cinnamon	27
iwai tradition silky, apricot sherry, spicy cherries	19

white wine

	glass	720 ml
ceruli spinozzi pecorino, italy golden hue, peach, citrus, crisp, orange, almond finish	10	40
squealing pig sauvignon blanc, new zealand subtle green hue, green pineapple, passionfruit, bright freshness and tangy citrus finish.	11	40
donnafugata anthilia catarratto, sicily fresh and fruity bouquet, scents of aromatic herbs, round	14	54

red wine

	glass	720 ml
castellani sangiovese di toscana, italy bright red ripe cherries and wild strawberries, smooth	11	42
acacia pinot noir from carneros, napa valley red fruits aroma, cranberry and sun-ripened raspberry, silky	14	54
raymond cabernet sauvignon, napa valley cabernet blend, black fruit, tannin	14	52
crios malbec, argentina black cherries, hint of spice	10	42

champagne

	750 ml
l'ête magique crémant de bourgogne brut, france pale gold hue zesty elegance, clean, crisp with a subtle creaminess and lingering finish.	48

draft beer

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

bottled beer

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

cocktails

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

mocktails

yamamomo-san calpico, yamamomo juice, sprite	7
mint yuzu spritzer mint, yuzu, sprite	7

tea

morimoto matha genmaicha rich and soothing, matcha, nutty, roasted popped brown rice	4
seasonal fresh brewed iced tea	

