

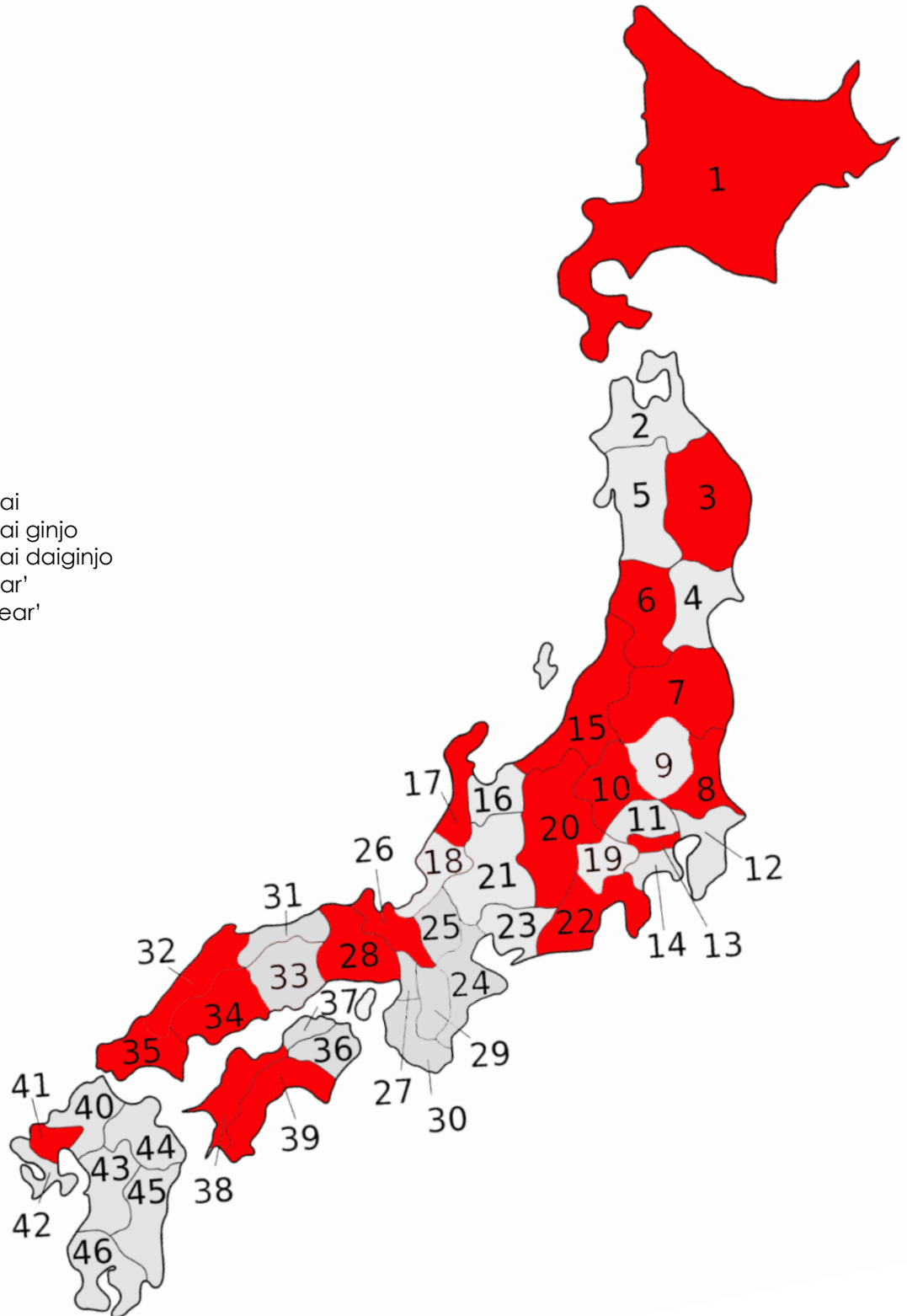


# momosan

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

## classic sake

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

glass      carafe      720 ml      1.8l bottle

## bold sake

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

## playful sake

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

## 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	56	280

## japanese whiskey

	2 oz.
<b>yamazaki 12</b> buttery graham, citrus peel	45
<b>kikori</b> melon, mild peppercorn, gentle vanilla, creamy oak	16
<b>suntory toki</b> shortbread, fruity sweet, heat finish	19
<b>hibiki harmony</b> candied orange, cinnamon	27
<b>iwai tradition</b> silky, apricot sherry, spicy cherries	19

## white wine

	glass	720 ml
<b>butter chardonnay, napa, ca</b> rich, bold and luscious, stone fruit and baked-lemon notes and has a lovely, long, vanilla finish	14	54
<b>squealing pig sauvignon blanc, new zealand</b> subtle green hue, green pineapple, passionfruit, bright freshness and tangy citrus finish.	11	40
<b>donnafugata anthilia catarratto, sicily</b> fresh and fruity bouquet, scents of aromatic herbs, round	14	54

## red wine

	glass	720 ml
<b>castellani sangiovese di toscana, italy</b> bright red ripe cherries and wild strawberries, smooth	11	42
<b>acacia pinot noir from carneros, napa valley</b> red fruits aroma, cranberry and sun-ripened raspberry, silky	14	54

## champagne

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

## 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

## bottled beer

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

## 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

## mocktails

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

<b>tea</b>	4
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**morimoto matha genmaicha**  
rich and soothing, matcha, nutty, roasted popped brown rice

**seasonal fresh brewed iced tea**

