momosan

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 **12/15**
pork chashu, aji-tama, takana, kikurage, toasted nori, garlic oil, soy tare

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 **12/15**
soy marinated chicken, aji-tama, menma, scallion, kikurage, toasted nori, soy tare

noodle toppings

kakuni **5**
6 hour braised pork belly

pork chashu **5**
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 **11**
pork & chive gyoza, ginger scallion sauce, served on an iron skillet

kakuni bao **5 per pc**
braised pork belly, lettuce, mustard mayo

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

sticky ribs (2pcs.) **9**
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
6. 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

tetsunabe kakuni 12
braised pork belly, moyashi, cabbage, sweet chashu sauce, served on an iron skillet

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

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

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

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

rice

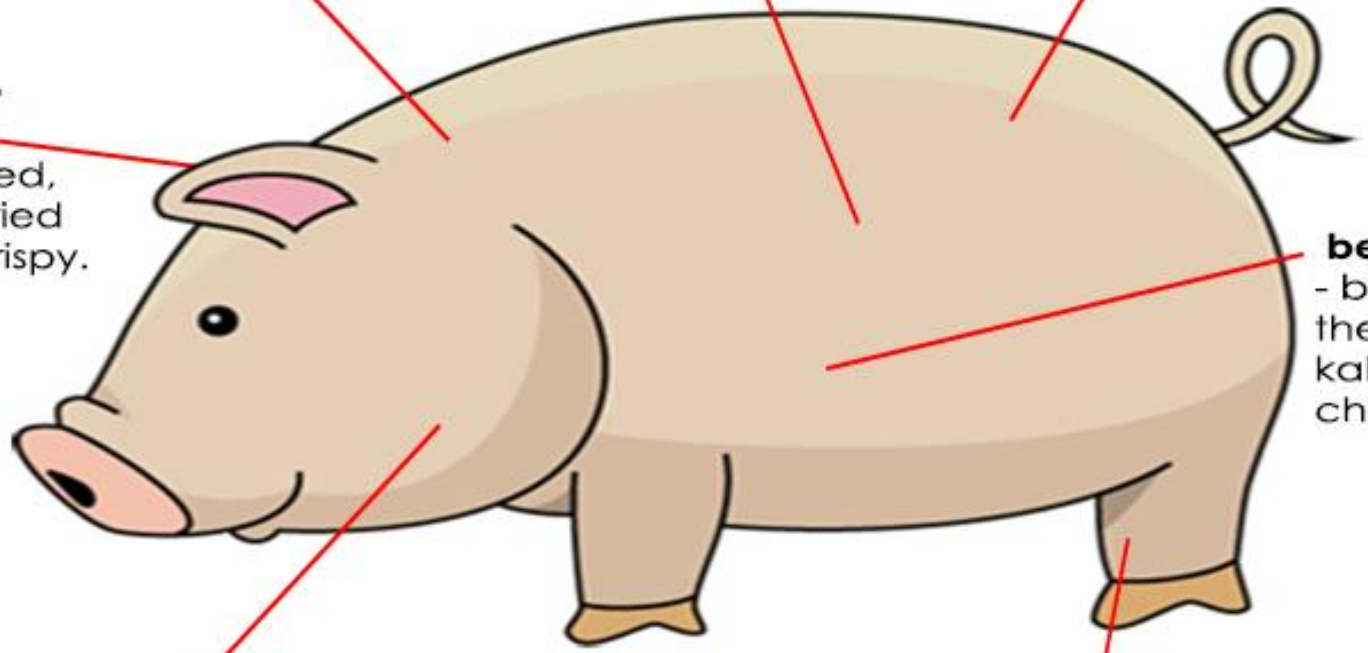
chashu bap 16
pork chashu, menma, daikon, spinach, takana, egg yolk, red yuzu kosho, sweet chashu sauce

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

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

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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.

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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