



m o m o s a n

ramen & sake

lunch

appetizers

tetsunabe pork gyoza 11
pork & chive gyoza, ginger scallion sauce, served on an iron skillet

kakuni bao (1pc.) 5
braised pork belly, lettuce, spicy mayo

softshell bao (1pc.) 8
crispy softshell crab, pickled cucumber, mustard mayo

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

edamame 5
sea salt

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

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

rice



salmon zuke don 10
marinated salmon, momosan poke sauce, scallion, nori, sesame seeds, crispy garlic

tuna zuke don 10
soy marinated tuna, nori, scallion

lunch set 17

- choice of small ramen

- choice of small don

+ side of pickled cabbage

add 2 pc steamed gyoza +4

add kakuni bao (1pc.) +4



add-ons

chef morimoto signed copy of

home cooking book 45

art of japanese cooking book 40

momosan button down shirt 48

momosan snapback hat 25

momosan baseball hat 20

noodles

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

new tokyo chicken 12/15
creamy chicken broth, soy marinated chicken, menma, kikurage, aji-tama, nori, soy tare, scallion

tantan 12/15
spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro

tsukemen (not for lunch set) 15
tonkotsu soup
pork chashu, aji-tama, menma, takana, toasted nori, garlic oil, soy tare, lime

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

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition