



lunch & dinner

sunday - thursday • 11:30am - 3:00pm
• 5:00pm - 9:00pm
friday + saturday • 11:30am - 3:00pm
• 5:00pm - 10:00pm

appetizers

- kakuni bao** 6/pc
braised pork belly, lettuce, dijon mayo
- soft shell crab bao** 12/pc
fried soft shell crab, lettuce, pickled cucumber, spicy mayo
- duck tacos** 6/pc
house roasted, hoisin, apricot sweet chili, crispy gyoza skin
- pork gyoza** 12
pan fried pork dumplings served with scallion ginger sauce
- brussel sprouts** 12
balsamic soy reduction, fried onion, bonito
- karaage** 11
japanese style fried chicken with sweet garlic soy
- spicy wontons** 12
chicken wontons in szechuan sesame chili sauce
- edamame** 6
steamed, sea salt
- sticky ribs** 11
twice cooked pork ribs with hoisin chili sauce
- seaweed salad** 6
sesame seeds
- popcorn shrimp** 10
tempura batter tossed with kochujang aioli

sushi rolls

- aburi salmon*** 12
torched salmon, cucumber, avocado, spicy mayo
- shrimp tempura roll** 12
avocado and cucumber topped with tempura shrimp in kochujang sauce
- spicy tuna roll*** 9
tuna, scallions, spicy mayo
- california roll** 8
kanikama, cucumber, avocado
- salmon avocado roll*** 9
salmon, avocado
- spicy yellowtail roll*** 9
yellowtail, scallions, spicy mayo
- vegetable roll** 7
avocado, cucumber, lettuce
- soft shell crab roll*** 14
tempura soft shell crab, avocado, spicy mayo
- eel & avocado roll** 9
barbecue eel and avocado

rice dishes

- chashu bap*** 16
sliced pork belly, pickled vegetables, and egg yolk served in hot stone bowl seared tableside
- poke don*** 18
momosan poke sauce, scallion, nori, sesame seeds, crispy garlic chili oil
choice of salmon*, yellowtail* or tuna*
- side of rice** 3
steamed white rice



ramen

- spicy tonkotsu** 18
pork broth, kakuni, mushroom, menma and ajitama*
- tonkotsu** 16
pork broth, chashu pork, mushroom, takana and ajitama*
- tokyo chicken** 16
chicken broth, steamed chicken, menma, mushroom, and ajitama*
- spicy vegan miso** 16
spicy miso broth, sesame, tomato, kale, corn, tofu
- tan-tan** 16
spicy sesame broth, miso ground pork, cilantro, scallion and ajitama*
- tsukemen** 16
dipping noodles with pork broth, chashu pork, takana and ajitama*
- spicy dan-dan (broth-less)** 16
spicy szechuan sesame chili sauce, miso ground pork, kale namul and ajitama*
- yakisoba** 16
pork chashu, pickled vegetables, egg yolk, bonito



momosan set -dinner only- 25

ramen	appetizer
spicy tonkotsu (+2)	edamame/seaweed salad
tonkotsu	brussel sprouts
tokyo chicken	karaage
spicy vegan miso	kakuni bao
tan-tan	sticky ribs
tsukemen	softshell bao
spicy dan-dan	pork gyoza
	duck tacos

additional toppings

spicy yuzu ball 2	ajitama* 2
make your ramen hot!!	soy marinated soft boiled egg
kakuni 5	tofu 3
6 hours soy braised pork belly	quick fried, red miso
chashu 5	nori 1
sliced pork belly	toasted seaweed
steamed chicken 4	crushed garlic 0
chicken thigh	fresh pressed
menma 2	kikurage 3
soy braised bamboo shoot	mushroom
takana 2	kaedama 4
pickled spicy mustard green	extra noodles



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