

m o m o s a n

santana row **lunch & dinner**

HOT APPETIZERS



- aji fry** 14
horse mackerel, panko fried, cabbage, katsu sauce
- mimiga** 14
fried pig ears, kewpie mayo, shichimi
- kakuni bao** 7/pc
braised pork belly, lettuce, dijon mayo
- soft shell bao** 13/pc
fried soft shell crab, lettuce, pickled cucumber, spicy mayo
- pork gyoza** 13
pan fried pork dumplings, scallion ginger sauce
- duck tacos** 14/2pc
house roasted duck, hoisin, apricot sweet chili, crispy gyoza skin
- edamame** 8
steamed, sea salt
- karaage** 13
japanese style fried chicken, sweet garlic soy
- brussel sprouts** 10
balsamic soy reduction, fried onions, bonito flakes
- duck fat french fries** 15
duck fat, truffle sea salt, truffle ketchup
- shishito peppers** 10
flash fried, ponzu butter
- spicy wontons** 14
chicken wontons in szechuan sesame chili sauce
- buta kimchee** 14
sautéed pork belly, housemade kimchee



COLD APPETIZERS

- hot oil fish carpaccio*** 15
hot oil seared, yuzu soy, ginger, garlic, micro cilantro
- poke*** 15
choice of marinated tuna (+\$2) or salmon*, mozzarella, cucumber, chili oil*
- spicy tuna tacos*** 14/2pc
crispy gyoza skin, spicy mayo, guacamole
- seaweed salad** 8
sesame seeds
- house salad** 12
watercress, radish, fried onions, sweet balsamic vinaigrette

FOR THE TABLE



- peking duck** 42
house roasted 1/2 duck, flour tortilla, hoisin, apricot sweet chili and pico de gallo

CHEF MORIMOTO'S SIGNATURE APPETIZERS



- popcorn shrimp** 16
tempura batter tossed in kochujang aioli



- sticky ribs** 14
twice cooked pork ribs tossed in hoisin chili sauce



- tuna pizza** 14
tuna sashimi, serrano pepper, olives, red onions, anchovy aioli

momosan

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RAMEN



ALL STAR* 29
pork broth, chashu, kakuni, steamed chicken, kikurage, takana, menma, ajitama*



gyukotsu* 29
limited availability
7-hour braised beef rib, kale namul, black pepper oil, ajitama*



spicy vegan miso 18
spicy miso broth, fried tofu, tomato, kale namul, corn

tonkotsu* 18
pork broth, chashu pork, kikurage, takana, ajitama*

tokyo chicken* 18
chicken broth, steamed chicken, menma, kikurage, ajitama*

tsukemen* dipping ramen 18
dipping noodles with tonkotsu broth, chashu pork, takana, ajitama*

tan-tan* 18
sesame curry broth, miso ground pork, cilantro, ajitama*

spicy kakuni* 20
spicy pork broth, kakuni pork, menma, kikurage, ajitama*

spicy dan-dan* brothless 16
spicy szechuan sesame chili sauce, miso ground pork, kale namul, ajitama*

RAMEN ADDITIONS

Spicy Yuzu Ball - Make your ramen HOT!	2
Kakuni (Braised Pork Belly)	5
Chashu (Sliced Pork Belly)	4
Steamed Chicken	3
Kikurage (Wood Ear Mushroom)	2
Ajitama* (Soy Marinated Soft Boiled Egg)	2
Nori (Toasted Seaweed)	1
Menma (Braised Bamboo Shoot)	2
Takana (Spicy Mustard Greens)	2
Kaedama (Extra Noodles)	4
Tofu (Fried)	3

RICE



buri bap* 28
yellowtail, vegetable namul, and egg yolk served in hot stone bowl, seared tableside with sweet sesame soy

kakuni bap* 22
braised pork belly, vegetable namul, and egg yolk served in hot stone bowl seared tableside with sweet sesame soy

poke don* 18
choice of tuna* (+2) or salmon*, with avocado, seaweed salad, scallion, radish over rice

MAKI STICKS



karaage 12
japanese fried chicken, kale, hoisin chili, mustard aioli

ebiten 12
tempura shrimp, greens, cucumber, spicy mayo

soft shell crab 14
tempura soft shell crab, avocado, tobiko, sweet garlic soy

tuna salad 12
tuna, watercress, celery, kewpie mayo

grilled smoked salmon 12
smoked salmon, ikura, takana, ranch sauce