

m o m o s a n

lexington lunch & dinner



APPETIZERS



sticky ribs
twice cooked pork ribs
tossed in hoison chili
sauce

12



popcorn shrimp
tempura batter tossed in
kochujang aioli

12

kakuni bao
braised pork belly, lettuce, dijon mayo

7/pc

soft shell bao
fried soft shell crab, lettuce, pickled cucumber,
spicy mayo

14/pc

pork gyoza
pan fried pork dumplings, scallion ginger sauce

12

duck tacos
house roasted duck, hoisin, apricot sweet chili,
crispy gyoza skin

14/2pc

edamame
steamed, sea salt

7

karaage
japanese style fried chicken, sweet garlic soy

11

brussel sprouts
balsamic soy reduction, fried onions, bonito flakes

12

spicy wontons
chicken wontons in szechuan sesame chili sauce

13

seaweed salad
sesame seeds

7

RICE

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

18

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

16

SUSHI ROLLS

aburi salmon*
torched salmon, kanikama, cucumber, avocado,
spicy mayo

12

shrimp tempura roll
avocado and cucumber topped with tempura
shrimp in kochujang sauce

12

spicy tuna roll*
tuna, scallions, spicy mayo

10

california roll
kanikama, cucumber, avocado

9

salmon avocado roll*
salmon, avocado

10

spicy yellowtail roll*
yellowtail, scallions, spicy mayo

10

vegetable roll
avocado, cucumber, lettuce

8

soft shell crab roll
tempura soft shell crab, avocado, spicy mayo

14

eel & avocado roll
barbecue eel and avocado

10

sunday - thursday

1130am - 3pm

5pm - 9pm

12 friday + saturday

1130am - 3pm

5pm - 10pm

MOMOSAN SET - DINNER ONLY - 26

CHOICE OF 1 RAMEN & 1 APPETIZER

RAMEN

tonkotsu*
tokyo chicken*
spicy vegan miso
tan-tan*
tsukemen*
spicy dan-dan*
spicy tonkotsu* (+\$2)

APPETIZER

edamame + seaweed salad
brussel sprouts
karaage
sticky ribs
pork gyoza
1pc softshell bao (+\$2)
2pc kakuni bao (+\$2)
2pc duck tacos (+\$2)

RAMEN



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

28



tan-tan*
spicy sesame broth, miso
ground pork, cilantro,
scallion and ajitama*

17

tonkotsu*
pork broth, chashu pork, mushroom, takana and ajitama*

17

spicy tonkotsu*
pork broth, kakuni, mushroom, menma and ajitama*

19

tokyo chicken*
chicken broth, steamed chicken, menma,
mushroom and ajitama*

17

spicy vegan miso
spicy miso broth, sesame, tomato, kale, corn, tofu

17

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

17

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

16

RAMEN ADDITIONS

spicy yuzu ball - make your ramen SPICY! 2
kakuni (braised pork belly) 5
chashu (sliced pork belly) 4
steamed chicken 4
kikurage (wood ear mushroom) 2
ajitama* (soy marinated soft boiled egg) 2
nori (toasted seaweed) 2
menma (braised bamboo shoot) 2
takana (spicy mustard greens) 2
kaedama (extra noodles) 4
tofu (fried) 3
crushed garlic 1

m o m o s a n

lexington beverages

WINE



MORIMOTO SIGNATURE SAKE

	2oz glass	4oz glass	10oz carafe	210ml bottle	300ml bottle	720ml bottle	1.8L bottle
morimoto junmai <i>honeyed walnuts, sweet finish</i>	-	10	24	-	-	68	135
morimoto junmai ginjo <i>caramelized pear, stone fruit</i>	-	13	30	-	-	96	155
morimoto junmai daiginjo <i>melon, honeysuckle, rich texture</i>	-	19	39	-	-	150	230
morimoto sparkling nigori <i>semi-sparkling, fresh and clean aftertaste</i>	-	12	-	-	35	-	-
easy cup morimoto junmai <i>premium rice notes, dry flavor, balanced texture</i>	-	-	-	10	-	-	-
morimoto '5 year' kosu <i>toasty honey graham, sweet chili pepper</i>	25	-	-	-	98	-	-
morimoto '10 year' kosu <i>chestnut, highland malt, walnut cream finish</i>	48	-	-	-	210	-	-

morimoto sake flight 36

a selection of chef morimoto's junmai, junmai ginjo, junmai daiginjo and sparkling nigori

house sake flight 34

a rotating selection of four hand-selected sakes, representing Momosan Lexington's curated list

SAKE FLIGHTS

COCKTAILS

yuzu margarita <i>tequila, yuzu, lime, salt rim</i>	16
momo-mango <i>vodka, mango puree, matcha</i>	15
spiced car <i>japanese whisky, honey, yuzu, togarashi rim</i>	15
sake sangria carafe <i>sake, plum wine, seasonal fruit</i>	25
seasonal cocktail <i>please ask your server!</i>	mp

JAPANESE WHISKY

morimoto single malt <i>by rogue brewery</i> <i>smoky hints of cocoa, citrus and cherry</i>	22
yamazaki 12 <i>sweet aroma with hints of vanilla and citrus</i>	50
kikori <i>hints of orange, peppercorn and melon</i>	18
suntory toki <i>aromas of apple and honey; spicy finish</i>	19
hibiki harmony <i>rich aromas of coconut, apricot and almond</i>	27
iwai tradition <i>hints of apricot, clove and sherry</i>	19
fuyu small batch <i>mizunara oak finished, bold and spicy</i>	24

DRAFT BEER

morimoto soba ale <i>by rogue brewery</i> <i>brewed from buckwheat, hints of rhubarb and peach</i>	11
juice bomb ipa, new york <i>medium bodied with notes of mango and citrus</i>	9
seasonal rotating draft <i>please ask your server!</i>	mp

BOTTLED BEER

morimoto soba daze <i>by rogue brewery</i> <i>light, citrusy, slightly hazy and nutty</i>	10
morimoto imperial pilsner <i>by rogue brewery</i> <i>bright golden color, hoppy and floral</i>	10
kirin ichiban <i>crisp, refreshing and smooth</i>	9

SHOCHU

morimoto fukumitsuya rice <i>clean, vibrant, smooth</i>	16
iichiko barley <i>robust with hints of melon and white pepper</i>	10
ikkomon imo sweet potato <i>floral with hints of apple and spice</i>	14

MOCKTAILS

yamamomo-san <i>calpico, yamamomo juice, sprite</i>	10
mint yuzu spritzer <i>mint, yuzu, sprite</i>	10

WHITE

morimoto 'dream' chardonnay 19 90
by grgich hills estates
napa valley, ca
bright citrus, tropical undertones, hints of white pepper

ageline, sauvignon blanc 13 55
sonoma, ca
granny smith apple, crisp and citrusy

reichsgraf von kesselstatt reising 14 60
mosel, germany
vibrant, ripe pear, spring blossom

ROSÉ

chateau du seuil cotes de provence, france 14 60
light, crisp and refreshing, hints of strawberry

RED

morimoto 'dream' cabernet sauvignon 20 100
by grgich hills estates
napa valley, ca
rich aromas of blackberries, firm tannins, with a smooth, velvety finish

fournier père & fils pinot noir 14 60
loire valley, france
medium body, soft tannins, red fruit

olivier & lafont côte du rhône 13 55
rhône valley, france
bold, dark cherry, light spice

SAKE

SMOOTH

	4oz glass	10oz carafe	300ml bottle	1.8L bottle
take no tsuyu junmai <i>clean, light and fruity with a semi-sweet finish</i>	11	28	-	135
hana no mai ginjo <i>notes of honey, lemon, and pineapple</i>	13	28	-	148

konteki junmai daiginjo 19 45 - 190
pure, elegant, rich mineral finish

CLASSIC

otokoyama tokubetsu junmai 11 28 - 148
dry and velvety with aromas of plum and cherry

hakkaisan tokubetsu junmai 13 30 - 160
mild and creamy texture with hints of vanilla and almond

sawanoi ginjo 14 32 - 160
light, savory and smooth, with hints of melon and lemon

BOLD

suijin junmai 11 28 - 140
dry, full, robust

yuho junmai 13 30 - 160
nutty and rich aroma with hints of raisin and fig

CLOUDY

tomoshichi junmai nigori - - 50 -
floral, sweet, sharp finish

rihaku dreamy clouds nigori 15 34 - 165
hints of coconut and stone fruit