

momosan santana row lunch & dinner



RAMEN



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

APPETIZERS



sticky ribs 16
twice cooked pork ribs tossed in hoisin chili sauce

duck tacos (2pc) 14
house roasted duck, hoisin, apricot sweet chili, crispy gyoza skin

spicy tuna tacos* (2pc) 14
crispy gyoza skin, spicy mayo, avocado

karaage 13
japanese style fried chicken, sweet garlic soy

tofu agedashi 14
fried tofu, king oyster mushroom, vegetarian umami broth, green onion, bonito (optional)

edamame 8
steamed, sea salt - *make spicy!* (+\$2)

shishito pepper 12
flash fried, ponzu butter

brussel sprouts 13
balsamic soy reduction, fried onions, bonito flakes

duck fat french fries 15
duck fat, truffle sea salt, truffle ketchup

seasonal house salad m.p.
please inquire with your server!

kakuni bao (1pc) 8
braised pork belly, lettuce, dijon mayo

soft shell bao (1pc) 14
fried soft shell crab, lettuce, pickled cucumber, spicy mayo

pork gyoza 14
pan fried pork dumplings, scallion ginger sauce

spicy wontons 16
chicken wontons in szechuan sesame chili sauce

popcorn shrimp 16
tempura batter tossed in gochujang aioli

tuna pizza* 16
tuna sashimi*, serrano pepper, olives, red onion, anchovy aioli

poke* 16
choice of marinated tuna* (+\$2) or salmon*, mozzarella, cucumber, chili oil

hot oil fish carpaccio* 15
hot oil seared, yuzu soy, ginger, garlic, micro cilantro

halibut X.O. Holland America 19
4oz fresh halibut, steamed, XO sauce, seasonal veg

gyukotsu* limited availability 30
7-hour braised beef rib, kale namul, black pepper oil, ajitama*

tonkotsu* 22
pork broth, chashu pork, kikurage, takana, ajitama*

tokyo chicken* 21
chicken broth, steamed chicken, menma, kikurage, ajitama*

spicy kakuni* 24
spicy pork broth, kakuni pork, menma, kikurage, ajitama*

tan-tan* 21
sesame curry broth, miso ground and chashu pork, cilantro, scallion, ajitama*

spicy dan-dan* brothless 19
spicy szechuan sesame chili sauce, miso ground pork, kale namul, ajitama*

vegan miso 21
miso broth, fried tofu, tomato, kale namul, corn

tsukemen* dipping ramen 19
dipping noodle w/ tonkotsu broth, pork belly, takana, ajitama,* menma

RAMEN ADDITIONS

spicy yuzu ball - make your ramen hot! 2
kakuni 5 • chashu 4 • steamed chicken 3
kikurage 2 • takana 2 • ajitama* 3 • nori 1
menma 2 • extra noodles 5 • fried tofu 3 • corn 2

RICE



buri bap* 29
yellowtail* vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy

kakuni bap* 24
braised pork belly, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy

tofu bap* 21
fried tofu, vegetable namul, 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



california* 13
surimi, kewpie mayo, avocado, cucumber, tobiko*

karaage 13
japanese fried chicken, kale, hoisin chili, mustard aioli

spicy tuna* 15
ground tuna*, spicy mayo, cucumber, avocado, green onion

soft shell crab* 16
tempura soft shell crab, avocado, tobiko*, sweet garlic soy

ebiten 14
tempura shrimp, greens, cucumber, spicy mayo

FOR THE TABLE



peking duck* 43

house roasted 1/2 duck, flour tortilla, hoisin, apricot sweet chili, pico de gallo



MORIMOTO SIGNATURE SAKE

	4oz glass	10oz carafe	210ml bottle	300ml bottle	720ml bottle	1.8L bottle
morimoto junmai <i>honeyed walnuts, sweet finish</i>	11	29	-	-	70	145
morimoto junmai ginjo <i>caramelized pear, stone fruit</i>	13	32	-	-	75	155
morimoto junmai daiginjo <i>melon, honeysuckle, rich texture</i>	19	50	-	-	115	230
morimoto sparkling nigori <i>semi-sparkling, fresh and clean aftertaste</i>	13	-	-	32	-	-
easy cup morimoto junmai <i>premium rice notes, dry flavor, balanced texture</i>	-	-	14	-	-	-
morimoto '5 year' koshu <i>toasty honey graham, sweet chili pepper</i>	22	-	-	99	-	-
morimoto '10 year' koshu <i>chestnut, highland malt, walnut cream finish</i>	32	-	-	159	-	-

SMOOTH	4oz glass	10oz carafe	720ml bottle	1.8L bottle
joto "the one with the clocks" daiginjo	13	37	-	159
konteki "tears of dawn" daiginjo	15	42	-	199
CLASSIC	4oz glass	10oz carafe	720ml bottle	1.8L bottle
eiko fuji ban ryu "10,000 ways" honjoso	12	37	-	140
BOLD	4oz glass	10oz carafe	720ml bottle	1.8L bottle
tentak "hawk in the heavens" tokubetsu junmai	10	33	-	115
kasumi tsuru kimoto extra dry	10	23	-	100
PLAYFUL	4oz glass	10oz carafe	720ml bottle	1.8L bottle
rihaku "dreamy clouds" nigori	12	34	-	149

WINE

SPARKLING	glass	750ml bottle
morimoto sparkling 'dream' brut zero <i>by treveri cellars yakima valley, wa</i>	15	55
morimoto sparkling 'dream' brut rosé <i>by treveri cellars naches heights, wa</i>	15	55
tattinger brut blanc <i>champagne, fr</i>	20	89
ROSÉ	glass	750ml bottle
château peyrassol rosé <i>AOP, côtes de provence</i>	16	64
WHITE	glass	750ml bottle
morimoto 'dream' chardonnay <i>by grgich hills estate napa valley, ca</i>	17	89
attems pinot grigio <i>friuli, it</i>	10	38
gainey sauvignon blanc <i>santa ynez, ca</i>	10	38
louis jadot macon-villages chardonnay <i>beaune, fr</i>	13	48
RED	glass	750ml bottle
morimoto 'dream' cabernet sauvignon <i>by grgich hills estate napa valley, ca</i>	20	90
routestock pinot noir <i>sonoma, ca</i>	19	72
michael david winery earthquake zinfandel <i>lodi, ca</i>	12	50

SAKE FLIGHTS

morimoto sake flight 39 <i>featuring chef morimoto's junmai, junmai ginjo, junmai daiginjo and sparkling nigori</i>	39
house sake flight 42 <i>a rotating selection of four hand-selected sakes, representing Momosan Santana Row's curated list</i>	42

COCKTAILS

momosan highball <i>suntory toki whisky, soda water, lemon</i>	16
momo gimlet <i>empress gin, yuzu, simple syrup</i>	16
lychee martini <i>vodka, lychee liqueur, lemon</i>	17
spiced car <i>suntory toki whisky, honey, yuzu</i>	16
yuzu margarita <i>tequila, lemon, yuzu</i>	16
mango matchasu <i>MM junmai sake, mango puree, matcha, lime</i>	16
momo 75 <i>suntory roku gin, agave, yuzu</i>	16
momosan bloody mary <i>suntory haku, tomato, 7 spice</i>	15
smoked old fashioned <i>bourbon, carpano antica vermouth, luxardo cherry liqueur, bitters</i>	17
matcha espresso martini <i>bailey's, kahlua, matcha, vodka</i>	17
sake sangria (24oz carafe) <i>sake, plum wine, white wine, seasonal fruit</i>	29

DRAFT BEER

morimoto soba ale <i>by rogue brewery</i>	14
sapporo	9
barebottle hazy IPA	10
BOTTLED BEER	
asahi super dry	8
kirin light	8
asahi dry zero (non-alcoholic)	7

SHOCHU / SOJU

morimoto shochu <i>rice</i>	14
iichiko shochu <i>barley</i>	12
aka kirishima soju	13

N/A BEV

coke	4	diet coke	4	ginger ale	4
lemonade	4	fresh brewed tea	5		
hot tea	9	arnold palmer	5		

MOCKTAILS

momosan ice tea <i>fresh brewed tea, blueberry purée, calpico</i>	11
mint yuzu spritzer <i>mint, yuzu, sprite</i>	11
strawberry margarita <i>strawberry, lime</i>	12

JAPANESE WHISKY & SCOTCH

morimoto single malt	18	dewars white label	12
suntory toki	12	johnnie walker black	14
kikori	16	macallan 12	17
hibiki harmony	24	glenlivet 12	18
nikka coffey grain	16		

momosan santana row



LUNCH SET **\$27** - LUNCH ONLY -

CHOICE OF 1 RAMEN & 1 RICE

RAMEN

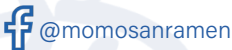
tonkotsu*
tokyo chicken*
spicy vegan miso
tan-tan*
spicy kakuni* (+\$3)

RICE

curry don
gyu-don
negi-chasu don
california maki
vegetable maki
salmon avocado maki*
spicy tuna maki (+\$2)
spicy yellowtail maki* (+\$2)
poke-don* (+\$3)

OPTIONAL ADD ONS: **\$4 each**

2pc steamed gyoza
3pc spicy wontons
2pc karaage
1pc kakuni bao
house salad



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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.