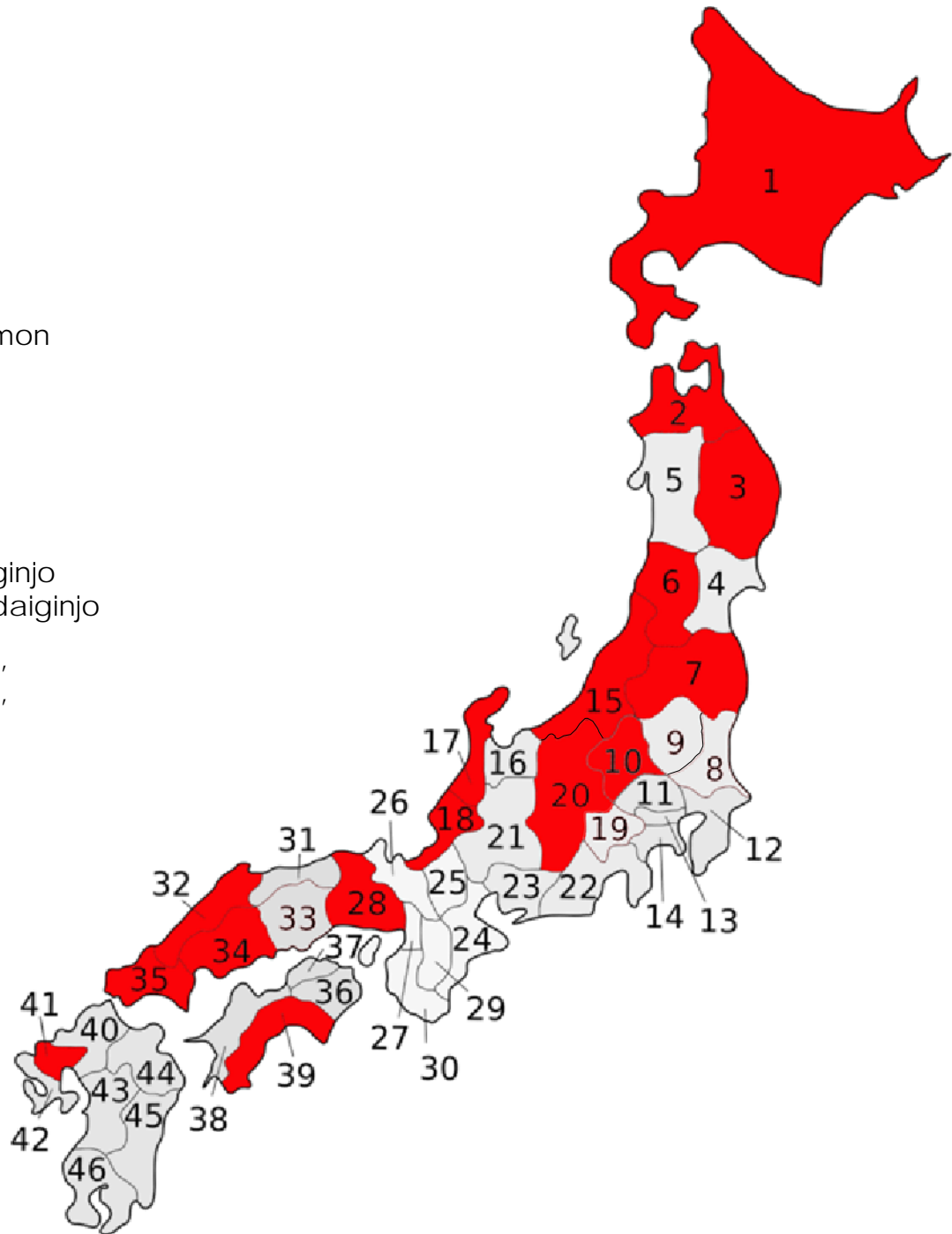


prefecture key

- (1) hokkaido
- otokoyama
- (2) akita
- yuki no bosha
- dewatsuru
- (3) iwate
- nanbu bijin
- (6) yamagata
- banryu
- (7) fukushima
- daishichi minowamon
- (10) gunma
- mizubasho
- (15) niigata
- hakkaisan
- (17) ishikawa
- morimoto junmai
- morimoto junmai ginjo
- morimoto junmai daiginjo
- morimoto '5 year'
- morimoto '10 year'
- morimoto '30 year'
- (18) fukui
- born
- (20) nagano
- kurosawa
- (28) hyogo
- hakushika
- (32) shimane
- rihaku
- (34) hiroshima
- maboroshi
- (35) yamaguchi
- dassai 50
- (39) kochi
- suigei
- (41) saga
- shichida



Up until the early 90's, most restaurants in the United States served mainly hot sake. Today, as a wide variety of higher quality products are imported from Japan, sake service has transitioned to almost exclusively cold sake. While refreshing and enjoyable, we would like to introduce additional serving temperatures. At Momosan, in addition to serving cold sake, we will serve sake at a range of temperatures, from room temperature, to warm or hot. Please try sake at different temperatures, and enjoy a whole new flavor profile.

	徳利など温度のめやす Temperature/feel	香り・味わい Flavor/Taste
常温 Jo-on	室温 Room temperature	自然な酒の香りが味わえる Natural flavor
日向燗 Hinatakan	温度の高さを感じないくらい Close to room temperature	ほんのり香りが引き立つ Slight flavor
人肌燗 Hitohadakan	さわると温かく感じる When you touch the bottle, you feel the warmth- 35c	味にふくらみがある米や麹の良い香りがする Nice flavor of rice and koji
ぬる燗 Nurukan	熱くはない程度 Not hot but warm- 40c	香りがよく出る Flavorful
上燗 Jokan	注いだときに湯気が出る程度 When you pour it, steam comes out- 45c	引き締まった香りを感じる Sharp flavor
熱燗 Atsukan	徳利から湯気が生じるさわると熱く感じる Steam comes out from the bottle, the bottle is hot- 60c	キレの良い辛口 香りがシャープになる Very sharp taste and dry flavor
飛びきり燗 Tobikirikan	徳利を持つと熱いくらい Too hot to touch the bottle- 65c	シャープな香りで、より辛口になる Sharper and drier taste

junmai – recommendation: any temperature

ginjo – recommendation: up to nurukan

junmai ginjo – recommendation: up to jokan

junmai daiginjo – recommendation: up to nurukan

tokubetsu junmai – recommendation: up to atsukan

nigori – recommendation: hitohadakan or nurukan

aged sake – recommendation: up to nurukan

morimoto sake

chef morimoto's sake from fukumitsuya brewery ishikawa, japan

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai honeyed walnuts, sweet finish	7	23	50	120
morimoto junmai ginjo caramelized pear, stone fruit	8	26	58	140
morimoto junmai daiginjo melon, honeysuckle, rich texture	12	35	90	225
morimoto sparkling nigori semi- sparkling nigori, fresh and clean aftertaste				<u>300 ml. bottle</u> 35
easy cup morimoto junmai <i>geikkeikan co.</i> premium rice notes, dry flavor, balanced texture				<u>210 ml. bottle</u> 12

momosan sake flight – served cold

balanced selection of four of chef morimoto's sakes. his junmai, junmai ginjo, junmai daiginjo and nigori. a study in the evolution of sake, following the expanded milling of the rice.

momosan sake flight 30

playful sake flight – served cold

rotating selection of four playful sakes.

playful sake flight 35

light sake

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai daiginjo melon, honeysuckle, rich texture	12	35	90	225
banryu honjozo earthy, dry, strong	6	19	-	110
daishichi minowamon kimoto junmai daiginjo elegant, complex, melons	-	-	155	-
maboroshi junmai ginjo green apple, medium body	-	-	75	-
yuki no bosha junmai ginjo bright, strawberry, papaya	-	-	80	-

classic sake

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai ginjo caramelized pear, stone fruit	8	26	58	140
otokoyama tokubetsu junmai unmistakable dryness, working acidity	8	24	-	144
dassai 50 junmai daiginjo lush green apple, medium dry	7	23	-	130
suipei tokubetsu junmai spice, shitake mushroom	7	23	-	130
hakkaisan tokubetsu junmai smooth taste and flavor, dry body, high acidity	7	21	-	125
hakushika junmai daiginjo dry, melons, clean crisp	-	-	80	-
kurosawa "reserve" daiginjo bold, strong, earthy	-	-	141	-
rihaku nigori slightly cloudy, coconut, pumpkin	-	-	80	-

bold sake

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l bottle</u>
morimoto junmai honeyed walnuts, sweet finish	7	23	50	120
born junmai daiginjo aromatic, smooth, ripe pears	11	30	-	175
mizubasho ginjo light, smooth, sweet grapes	9	24	-	140
nanbu bijin tokubetsu junmai pear, cashew, blossom showers	9	24	-	140
shichida junmai rich, velvety	-	-	80	-
dewatsuru kimoto junmai gamey, earthy, umami	-	-	66	-

shochu

a japanese distilled beverage, typically from rice, barley or sweet potato

	<u>2 oz.</u>	<u>750 ml. bottle</u>
morimoto (rice) clean, sake lees, rounded finish	12	100
iichiko (barley) light and clean	5	34
satsuma shiranami (sweet potato) natural sweetness, full body and aroma	10	70
sudachi awa no kaori (citrus) lemon, lime, citrus	5	30

morimoto aged sake

aged sake, or koshu, typically has only 30% of the outer layer of rice polished away in order to help the aging process. the sake is then aged in tanks, in relatively warm conditions. reactions form between amino acids and sugars, resulting in sake with deep, rich & complex flavors.

	<u>2 oz.</u>	<u>300 ml. bottle</u>
morimoto '5 year' toasty honey graham, sweet chili pepper	20	96
morimoto '10 year' chestnut, highland malt, walnut cream finish	43	200
Morimoto '30 year' citrus oil, tropical, fruit finish	56	250

japanese whiskey

	<u>2 oz.</u>
yamazaki 12 buttery graham, citrus peel	21
hakushu 12 fruity, wood spice, smoky sweet	30
hakushu 18 manuka honey, sweet bakery, smoky	90
suntory toki shortbread, fruity sweet, heat finish	17
hibiki harmony candied orange, cinnamon	21

bubbly

	<u>glass</u>	<u>bottle</u>
segura viudas, brut "reserve" cava, penedes, spain toasted brioche, elegant, crisp minerality	11	45

rose

	<u>glass</u>	<u>bottle</u>
chateau des bertrands "elegance" rose, provence, fr white peach, complex minerality	11	44

white wine

	<u>glass</u>	<u>bottle</u>
emmolo, sauvignon blanc, napa valley, ca crisp peach, bright citrus, clean finish	11	44
pineridge, white blend, clarksburg, ca orange blossom, honeysuckle, tropical fruit	11	44

red wine

	<u>glass</u>	<u>bottle</u>
jean-luc colombo cotes du rhone, rhone valley, fr bright red fruit, coriander, spice	12	48
intrinsic red blend, columbia, wa raspberry, dark plum, lavender	13	52

draft beer

	<u>14 oz.</u>	<u>50 oz. pitcher</u>
sapporo, lager tokyo, jp	7	23
maui brewing co. bikini blonde lager maui, hi	7	23
kona brewing co. longboard lager kona, hi	7	23
morimoto soba ale newport, or	8	25
kirin ichiban "frozen beer", lager yokohama, jp	7	-
kirin ichiban, lager yokohama, jp	7	23
blue moon, belgian white denver, co	7	23

bottled beer

morimoto imperial pilsner 25 oz. newport, or golden color, dry hop floral aroma, malty backbone	36
morimoto hazelnut 22 oz. newport, or rich nuttiness, smooth malt finish	16
echigo koshihikari lager 11 oz. niigata, jp- can crisp apple, light hops	10
heineken lager 12 oz. netherlands clean barley, herbacious	8

cocktails

sake sangria pitcher sake, plum wine, seasonal fruits	18
shochu sour choice of grapefruit, orange or lemon oolong or green tea	9

mocktails

mint yuzu spritzer mint, yuzu, sprite	4
momosan ice tea blueberry calpico, passion fruit tea	4

soft beverages

coke, diet coke, lemonade, sprite, ginger ale, iced tea, orange, pineapple, cranberry, grapefruit, pomegranate	3
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tea / coffee / espresso

harney & sons tea selection	3
hawaiian paradise coffee / decaf	3
lavazza espresso / decaf/ americano	4
lavazza cappuccino/ latte	4