



momosan
ramen & sake

APPETIZERS

kakuni bao	\$6/pc
braised pork belly, lettuce, and dijon mayo	
soft shell bao	\$10/pc
fried soft shell crab, lettuce, pickled cucumber, spicy mayo	
pork gyoza	\$12
pan fried pork dumplings served with ginger scallion sauce	
karaage	\$10
japanese style fried chicken with sweet garlic soy	
spicy wonton	\$12
steamed chicken dumplings in szechuan sesame chili sauce	
sticky ribs	\$12
twice cooked pork ribs with hoisin chili	
edamame	\$5
steamed, sea salt	
seaweed salad	\$6
crispy mimiga	\$10
fried pig ear, shichimi and japanese mayo	
tetsunabe kakuni+	\$12
braised pork belly, sweet chashu sauce	
duck fat fries	\$8
cooked in rendered duck fat, sea salt, ketchup	
popcorn shrimp	\$9
tempura battered and tossed with kochujang aioli	
hot oil carpaccio*+	\$12
choice of yellow tail or salmon, hot oil seared. yuzu soy, ginger, garlic, micro cilantro	

+ available for dine in only

RAMEN

tonkotsu	\$16
pork broth, chashu pork, aji-tama, menma, takana	
tokyo chicken	\$16
creamy chicken broth, steamed chicken, menma, aji-tama	
tan-tan	\$16
spicy sesame broth, miso ground pork, cilantro, aji-tama, scallion	
spicy dan-dan	\$16
spicy szechuan sesame chili sauce, miso ground pork, kale namul, aji-tama	
vegetable miso	\$16
spicy miso broth, sesame, tomato, kale, corn	
tsukemen	\$16
dipping noodles with tonkotsu broth, aji-tama, chashu pork, takana	

MOMOSAN SETS **\$22**
choice of ramen and appetizer

ramen:	tonkotsu
	tokyo chicken
	tan-tan
	spicy dan-dan
	vegetable miso
	tsukemen
appetizer:	karaage
	kakuni bao (2pc)
	softshell bao (1pc)
	pork gyoza (3pc)
	sticky ribs (2pc)
	edamame and seaweed salad

TOPPINGS

kakuni (2pc braised pork belly)	\$4
chashu (sliced pork belly)	\$4
aji-tama (soy marinated soft boiled egg)	\$2
nori (seaweed)	\$2
kaedama (extra noodles)	\$2
menma (braised bamboo shoot)	\$3
takana (spicy mustard greens)	\$3

KUSHIYAKI

chicken	\$4
chicken thigh with teriyaki glaze or sea salt	
tebasaki	\$4
chicken wings with teriyaki glaze or sea salt	
salmon	\$6
salmon with teriyaki glaze or sea salt	
butabara	\$4
pork belly with teriyaki glaze or sea salt	
beef	\$6
beef with teriyaki glaze or sea salt	
corn	\$4
corn with teriyaki glaze	

SUSHI ROLLS

popcorn shrimp tempura roll	\$10
spicy tuna roll*	\$8
spicy salmon roll*	\$8
spicy yellowtail roll*	\$8
california roll	\$7
softshell crab roll*	\$14
vegetable roll	\$7
eel avocado roll	\$10

SUSHI/SASHIMI (per piece)

tuna*	\$5
salmon*	\$5
yellow tail*	\$5
unagi	\$4
shrimp	\$4

CHEF'S COMBINATIONS

5pc nigiri or sashimi and 1 roll*	\$24
10pc nigiri or sashimi and 2 rolls*	\$46

RICE BOWLS

poke don*	\$14
choice of tuna, salmon or yellow tail. soy marinated with crispy garlic chili oil	
salmon ikura don*	\$16
salmon with marinated salmon roe served over rice	
side rice	\$3



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MIXED DRINKS

sake sangria (carafe)	\$20
mango matchashu	\$10
sake, mango puree, matcha mech suit	\$14
gin, campari, grapefruit, yuzu	

WINE

acacia pinot noir	gl+/btl
carneros, ca	\$15/\$50

BEER

kirin light, lager (12oz btl)	\$5
echigo, rice lager (12oz btl)	\$5

NON-ALCOHOLIC BEVERAGES

soft drinks+	\$4
coke, diet coke, sprite, lemonade	

juice+	\$5
orange, cranberry	

iced & hot tea+	
iced oolong	\$4
iced green tea	\$5
chef morimoto's genmai cha	\$4

+ available for dine in only

MORIMOTO SELECTIONS

sake	
morimoto easy cup (210ml)	\$7
4oz glass+	
morimoto junmai	\$9
morimoto ginjo	\$13
morimoto daiginjo	\$19
10oz carafe+	
morimoto junmai	\$20
morimoto ginjo	\$25
morimoto daiginjo	\$30
720ml bottle	
morimoto junmai	\$45
morimoto ginjo	\$55
morimoto daiginjo	\$90
wine	
morimoto chardonnay	gl+/btl
redwood valley, ca	\$11/\$40
beer+	
morimoto soba ale	10oz/20oz
draft	\$6/\$10

More beverage options are available upon request. Ask your server about our full bar selections.