



momosan
ramen & sake

HOT APPETIZERS

kakuni bao	\$6/pc
braised pork belly, lettuce, and dijon mayo	
soft shell bao	\$12/pc
fried soft shell crab, lettuce, pickled cucumber, spicy mayo	
pork gyoza	\$12
pan fried pork dumplings served with ginger scallion soy	
karaage	\$10
japanese style fried chicken with sweet garlic soy	
popcorn shrimp	\$10
tempura battered and tossed with kochujang aioli	
duck fat fries	\$8
cooked in rendered duck fat, sea salt, ketchup	
spicy wonton	\$12
steamed chicken dumplings in szechuan sesame chili sauce	
edamame	\$6
steamed, sea salt	
menchi-katsu	\$12
wagyu blended panko fried hamburg, otafuku sauce	
sticky ribs	\$12
twice cooked pork ribs with hoisin chili	
<u>KUSHIYAKI</u>	
chicken	\$5
chicken thigh with teriyaki glaze or sea salt	
beef	\$6
beef with teriyaki glaze or sea salt	
salmon	\$6
salmon with teriyaki glaze or sea salt	
butabara	\$5
pork belly with teriyaki glaze or sea salt	
<u>YAKIMONO</u>	
grilled octopus	\$12
brushed sweet soy	
corn on the cob	\$8
sweet soy, bonito flakes	
sausage	\$9
dijon mayo	

RAMEN

tonkotsu	\$16
pork broth, chashu pork, aji-tama, kikurage, takana	
tokyo chicken	\$16
chicken broth, steamed chicken, menma, kikurage, 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	
spicy vegan miso	\$16
spicy miso broth, miso fried tofu, sesame, tomato, kale, corn	
tsukemen	\$16
dipping noodles with tonkotsu broth, aji-tama, chashu pork, takana	

MOMOSAN SET **\$24**

choice of ramen and appetizer

ramen:	tonkotsu
	tokyo chicken
	tan-tan
	spicy dan-dan
	vegetable miso
	tsukemen
appetizer:	edamame/seaweed salad
	karaage
	kakuni bao (2pc)
	sticky ribs (2pc)
	softshell bao (1pc) +2
	pork gyoza (4pc) +2

TOPPINGS

kakuni (2pc braised pork belly)	\$4
chashu (sliced pork belly)	\$4
steamed chicken (soy marinated chicken thigh)	\$4
aji-tama (soy marinated soft boiled egg)	\$2
nori (seaweed)	\$2
kaedama (extra noodles)	\$2
spicy yuzu ball	\$2
chili garlic oil	\$3
menma (braised bamboo shoot)	\$3
takana (spicy mustard greens)	\$3
kikurage (mushroom)	\$3

COLD APPETIZERS

poke*	\$12
choice of tuna*, salmon* or yellowtail*. soy marinated with cucumber and chili oil	
hamachi tacos*	\$12
yellowtail* tossed with tomatillo sauce in crispy gyoza skin	
tuna pizza*	\$12
tuna sashimi*, olives, onions, micro cilantro, anchovy aioli	
seaweed salad	\$12
sesame seeds	
poke*	\$12
choice of tuna*, salmon* or yellowtail*. soy marinated with cucumber and chili oil	
crispy rice with spicy tuna*	\$12
tuna*, spicy mayo, chives	

SUSHI MAKI ROLLS

shrimp tempura roll	\$12
spicy tuna roll*	\$8
california roll	\$7
salmon avocado roll*	\$8
spicy yellowtail roll*	\$8
vegetable roll	\$7
softshell crab roll*	\$15
eel avocado roll	\$10

RICE BOWLS

3pc teriyaki bento	\$14
beef, butabara & chicken kushiyaki with teriyaki glaze. served with rice & edamame	
poke don*	\$14
choice of tuna, salmon or yellowtail. soy marinated with crispy garlic chili oil	
salmon ikura don*	\$16
salmon with marinated salmon roe served over rice	
side rice	\$3

BEVERAGE MENU ON THE BACK



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MIXED DRINKS

mango matchashu sake, mango puree, matcha	\$12
mech suit gin, campari, grapefruit, yuzu	\$15
honey don't cucumber vodka, creamy honeydew, lime	\$14
yuzu margarita blanco tequila, yuzu	\$14
toki old fashioned classic old fashioned made with suntory toki	\$18

BEER

rainier lager (16oz can)	\$5
tiger lager (12oz bottle)	\$6
fremont brewing dark star imperial stout (12oz can)	\$7
kirin lite (12oz bottle)	\$6

NON-ALCOHOLIC

soda coke, diet coke, sprite (12oz can)	\$2.50
bottled water (500ml)	\$2.50

MORIMOTO SELECTIONS

sake	
morimoto easy cup (210ml)	\$7
720ml bottle	
morimoto junmai	\$60
morimoto junmai ginjo	\$85
morimoto junmai daiginjo	\$145
1.8L bottle	
morimoto junmai	\$110
morimoto junmai ginjo	\$150
morimoto junmai daiginjo	\$230
beer	
morimoto soba ale, 12oz bottle	\$8
morimoto soba daze, 12oz bottle	\$8
morimoto imperial pilsner, 12oz bottle	\$8
wine	
morimoto chardonnay redwood valley, ca	\$60
morimoto cabernet napa valley, ca	\$110

SAKE (1.8L)

otokoyama tokubetsu junmai	\$165
mutsu otokoyama chokara junmai	\$175
ban ryu honjozo	\$115
dasai 45 junmai daiginjo	\$185
hakkaisan tokubetsu	\$145
hana no mai junmai ginjo	\$125
maboroshi junmai ginjo	\$165
ten to chi junmai daiginjo	\$210

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WINE BY THE BOTTLE

white	
efeste feral sauvignon blanc ancient lakes, wa	\$65
kind stranger chardonnay columbia valley, wa	\$50
tirresella pinot grigio veneto, italy	\$40
red	
kerloo cellars black rock syrah yakima valley, wa	\$65
union wine co. kings ridge pinot noir willamette valley, or	\$75
in sheeps clothing cabernet sauvignon columbia valley, wa	\$55
structure cellars foundation red blend columbia valley, wa	\$80
orin swift "machete" petit syrah columbia valley, wa	\$90
rosé	
sodo cellars love birds rosé columbia valley, wa	\$55
sparkling	
la marca prosecco italy	\$55
vueve clucquot brut champagne, france	\$100
krug grand cuvee champagne, france	\$300