

## STARTERS 前菜

★ Edamame Soy Beans.....	4. <sup>00</sup>
Tofu <i>Hiya-yakko</i> Chilled tofu with fresh ginger, scallions and <i>katsuo-bushi</i> (bonito flakes) .....	4. <sup>45</sup>
★ Gondola Caprese Burrata cheese, tomato, red onion, roasted bell pepper and eggplant on basil leaves, drizzled with olive oil and balsamic vinegar.....	6 pieces/ 2 pieces 8. <sup>95</sup> / 3. <sup>45</sup>
Asian Eggplant with Ginger Sauce.....	6. <sup>45</sup>
Tofu Steak topped with enoki mushroom, <i>nori</i> seaweed flakes and ginger sauce.....	5. <sup>95</sup>
★ <i>Wakame Sunomono</i> Vinegared seaweed and cucumber salad (add octopus sashimi for 3. <sup>00</sup> ).....	4. <sup>95</sup>
<sup>NEW</sup> Sautéed <i>Shishito</i> Peppers with <i>katsuo-bushi</i> (bonito flakes).....	4. <sup>95</sup>
Boiled Spinach with sesame seeds, <i>katsuo-bushi</i> (bonito flakes), and tempura sauce .....	4. <sup>45</sup>
<sup>NEW</sup> <i>Tako-Wasa</i> Raw octopus in a wasabi marinade.....	5. <sup>95</sup>
<i>Natto</i> with Maguro/ Calamari Fermented soybeans with fresh tuna or calamari.....	7. <sup>95</sup> / 6. <sup>95</sup>
<i>Ankimo</i> (Monkfish Liver) Ponzu.....	12. <sup>95</sup>

## FROM THE DEEP FRYER 揚げもの

Small Tempura 3 shrimp and 5 vegetables.....	8. <sup>95</sup>
★ Large Tempura 5 shrimp and 10 vegetables.....	12. <sup>95</sup>
Vegetable Tempura (10 vegetables: shiitake mushroom, <i>shishito</i> pepper, green bean, <i>shiso</i> leaf (Japanese basil), Japanese sweet potato, <i>kabocha</i> squash, onion, red bell pepper, zucchini, Japanese eggplant).....	8. <sup>95</sup>
<i>Agedashi</i> (Fried) Tofu (4 pieces), in tempura sauce, topped with ginger, scallions and bonito flakes.....	5. <sup>95</sup>
★ <i>Gyoza</i> (Pork Dumplings) (6 pieces).....	6. <sup>45</sup>
Calamari Tempura with salt and lemon.....	8. <sup>95</sup>
Creamy Shrimp (4 pieces) Shrimp and cream cheese wrapped in wonton skin, served with spicy ketchup.....	9. <sup>95</sup>
Soft Shell Crab with <i>momiji oroshi</i> (chili radish), scallions and ponzu sauce.....	12. <sup>95</sup>
★ Crispy Spicy Tuna Boat (4 pieces) Deep fried sushi rice, topped with spicy tuna, parmesan cheese, eel sauce and Sriracha.....	9. <sup>95</sup>
Yummy Crispy (3 pieces) Deep fried wonton skin, topped with fresh tuna, tomato, smelt egg salad with wasabi aioli and <i>furikake</i> seasoning.....	11. <sup>95</sup>

## FROM THE GRILL 焼きもの

★ Dynamite Scallops and mushrooms baked with Dynamite sauce .....	8. <sup>95</sup>
Green Mussels (5 shells) baked with Dynamite sauce .....	8. <sup>95</sup>
Whole Calamari with Japanese mayo, soy sauce and <i>nanami</i> chili dip .....	11. <sup>95</sup>
Baked Black Cod marinated in miso and homemade yogurt .....	10. <sup>95</sup>

## FROM THE STEAMER 蒸しもの

★ Crab Dumplings (7 pieces) .....	6. <sup>95</sup>
Shrimp Dumplings (4 pieces) .....	7. <sup>45</sup>
🕒 <i>Chawan-Mushi</i> Savory egg custard with shrimp, shiitake-mushroom and spinach .....	6. <sup>95</sup>

★ -EVERYONE'S FAVORITE!

🕒 -LONG PREP TIME

## SASHIMI さしみ

Salmon (5 slices).....	11. <sup>95</sup>
Tuna (5 slices).....	14. <sup>95</sup>
Yellowtail (5 slices; add jalapeño for 1. <sup>00</sup> ) .....	14. <sup>95</sup>
Pepper Seared Tuna with <i>Tataki</i> Sauce (5 slices).....	14. <sup>95</sup>
★ Albacore with onion salad and homemade ponzu sauce (5 slices).....	11. <sup>95</sup>
Halibut with <i>momiji oroshi</i> (chili radish), scallions and homemade ponzu sauce (7 thin slices).....	15. <sup>95</sup>
Assorted Sashimi Sampler (10 slices) .....	premium/ regular 39. <sup>95</sup> / 26. <sup>95</sup>
Live Oyster Fresh shucked oysters on the half shell.....	m.p.

## SALADS サラダ

Side Salad Mixed green, tomato, cucumber, shredded carrots with your choice of Asian sesame/ House dressing	4. <sup>45</sup>
Potato Salad A vegetarian bound salad composed of red potato, carrot, cucumber, red onion.....	3. <sup>00</sup>
NEW Tofu Seaweed Salad Tofu, <i>wakame</i> seaweed, tomato, daikon radish, mixed greens, pine nuts, sesame seeds, miso sesame dressing.....	7. <sup>95</sup>
NEW Chicken Salad White chicken meat, celery, scallion, asparagus, lettuce, slivered almonds, crispy rice noodles, Asian sesame dressing.....	9. <sup>95</sup>
★ Spicy Tuna Salad Fresh tuna chunks, smelt roe, sesame oil, Sriracha, Japanese mayo, scallions, avocado, daikon sprouts, cucumber, mixed greens, House dressing.....	10. <sup>95</sup>
Sashimi Salad Assorted sashimi (tuna, salmon, albacore, pepper seared tuna, striped bass, shrimp), cucumber, shredded carrots and daikon radish, daikon sprouts, <i>wakame</i> seaweed, mixed greens, House dressing..	14. <sup>95</sup>
🕒 Salmon Skin Salad Grilled salmon skin, <i>katsuo-bushi</i> (bonito), <i>yamagobo</i> (pickled burdock roots), <i>wakame</i> seaweed, tomato, mixed greens, House dressing.....	10. <sup>95</sup>

## BOWLS & PLATES 丼、定食

Chicken Teriyaki Bowl White chicken meat with onion, mushroom and sesame seeds over rice... 9. <sup>95</sup> / half size 6. <sup>95</sup>	
Beef Teriyaki Bowl Beef chuck with onion, mushroom and sesame seeds over rice..... 9. <sup>95</sup> / half size 6. <sup>95</sup>	
★ Chicken Breast Teriyaki with salad and a side of rice.....	12. <sup>95</sup>
Salmon <i>Shioyaki</i> Lightly salted and grilled salmon with salad and a side of rice..... 12. <sup>95</sup> / a la carte 6. <sup>95</sup>	
★ Salmon Teriyaki with salad and a side of rice.....	12. <sup>95</sup> / a la carte 6. <sup>95</sup>
Mackerel <i>Shioyaki</i> Lightly salted and grilled mackerel with salad and a side of rice..... 12. <sup>95</sup> / a la carte 6. <sup>95</sup>	

## SOUPS AND NOODLE SOUP スープ、うどん

Miso Soup Soybean paste, tofu, <i>wakame</i> seaweed, scallions, <i>dashi</i> broth.....	first bowl complimentary/ 1. <sup>50</sup>
Momo's Vegetable Bisque 7 kinds of vegetables, milk, home made croutons.....	3. <sup>50</sup>
★ Tempura Udon Noodle Soup Shrimp, mushroom, <i>shiso</i> leaf, surimi, <i>wakame</i> , <i>sansai</i> , scallions, <i>dashi</i> broth.....	10. <sup>95</sup>
<i>Wakame</i> Udon Noodle Soup <i>Wakame</i> seaweed, spinach, <i>sansai</i> (mountain vegetables), scallions, <i>dashi</i> broth..	8. <sup>95</sup>
<i>Kitsune</i> Udon Noodle Soup <i>Abura-age</i> (sweet deep fried tofu), seaweed, spinach, scallions, <i>sansai</i> , <i>dashi</i> broth	8. <sup>95</sup>
Beef Udon Noodle Soup Thin beef, seaweed, spinach, scallions, <i>sansai</i> (mountain vegetables), <i>dashi</i> broth.....	9. <sup>95</sup>
<i>Oyako</i> Udon Noodle Soup Chicken, egg, scallions, fish broth.....	10. <sup>95</sup>
Curry Udon Noodle Soup Beef curry soup, scallions.....	10. <sup>95</sup>

## RAW FISH ROLL 生ロール

- ★ Rainbow Roll California roll wrapped with tuna, yellowtail, salmon, striped bass and shrimp..... 14.<sup>95</sup>
- Spicy Tataki Roll Spicy tuna roll wrapped with pepper-seared tuna, avocado and tataki sauce..... 14.<sup>45</sup>
- Fire Cracker Spicy scallop roll wrapped with fresh tuna and avocado..... 14.<sup>45</sup>
- ★ Salmon Spicy Scallop Roll Spicy Scallop roll wrapped with fresh salmon and avocado..... 14.<sup>45</sup>
- Philadelphia Roll Cream cheese, asparagus and avocado roll topped with fresh salmon..... 10.<sup>95</sup>
- Palm Spring Roll Fresh tuna, tomato scallions and smelt roe salad with wasabi aioli, over California roll..... 12.<sup>95</sup>
- Hawaiian Roll Garlic albacore roll wrapped with albacore, avocado, and ponzu sauce..... 14.<sup>45</sup>
- Silver Torpedo *Ume* (sour plum), *shiso* (Japanese basil), cucumber, yamagobo (pickled burdock roots), daikon sprout, asparagus wrapped with fresh calamari..... 11.<sup>45</sup>

## CUCUMBER WRAPPED (RICE-LESS) ROLL きゅうり巻き

- Crawfish Salad Roll Crawfish, smelt roe, Japanese mayo salad and avocado wrapped in cucumber ..... 7.<sup>95</sup>
- Sunset Roll Fresh tuna, salmon yellowtail sashimi and avocado wrapped in cucumber ..... 13.<sup>95</sup>

## TEMPURA ROLL てんぷら巻き

- ★ Las Vegas Roll Tuna, salmon, albacore, surimi fish (imitation crab), cream cheese and avocado wrapped into a roll and tempura-fried; drizzled with eel sauce and *furikake* seasoning ..... 12.<sup>95</sup>
- Shrimp Tempura Roll Shrimp tempura, avocado, surimi fish (imitation crab), cucumber, eel sauce..... 7.<sup>95</sup>
- Salmon Tempura Roll Salmon tempura, avocado, surimi fish (imitation crab), cucumber, eel sauce ..... 7.<sup>95</sup>
- Vegetable Tempura Roll Assorted vegetable tempura, avocado, cucumber, eel sauce ..... 7.<sup>45</sup>
- ★ Hot Night Roll Shrimp tempura and cucumber roll topped with spicy tuna, scallions and eel sauce ..... 12.<sup>95</sup>
- Spicy Tuna Tempura Roll Tempura-fried spicy tuna roll, topped with scallions, smelt roe, eel sauce ..... 8.<sup>95</sup>
- Hungry Roll Spicy tuna with extra sesame oil, crispy tempura-fried seaweed outside, drizzled with eel sauce and *furikake* seasoning ..... 10.<sup>95</sup>
- Crazy Boy Roll Tempura-fried California roll drizzled with eel sauce and *furikake* seasoning ..... 8.<sup>95</sup>
- 🕒 Spider Roll Soft shell crab, avocado, *yamagobo* (pickled burdock roots), daikon sprouts and cucumber roll, served with ponzu and *momiji-oroshi* (chili radish) ..... 15.<sup>45</sup>
- Crunch Roll Spicy shrimp tempura, *yamagobo* (pickled burdock roots), daikon sprouts and cucumber roll, coated with smelt roe and tempura bits and drizzled with eel sauce ..... 12.<sup>45</sup>
- Shrimp Killer Shrimp tempura and cucumber roll wrapped with steamed shrimp, drizzled with eel sauce..... 13.<sup>45</sup>



SUSHI JO



RAINBOW ROLL



HOT NIGHT ROLL

★ -EVERYONE'S FAVORITE!

🕒 -LONG PREP TIME



SCALLOP VOLCANO ROLL



RATTLE SNAKE



OCEAN GAUDIUM

## BAKED / COOKED ROLL 焼きロール

🕒 Please allow at least 10 minutes for all baked roll orders

- Rattle Snake Shrimp tempura and cucumber roll wrapped with *unagi* (eel) ..... 13.<sup>95</sup>
- ★ Eel Special Roll California roll wrapped with *unagi* (eel)..... 13.<sup>45</sup>
- Caterpillar Roll *Unagi* (eel) cucumber roll wrapped with layers of avocado slices ..... 13.<sup>45</sup>
- ★ Snowcorn Roll Surimi fish (imitation crab) avocado roll wrapped with baked striped bass, butter sauce, smelt roe, and scallions..... 11.<sup>95</sup>
- Baked Salmon Roll Cream cheese, *yamagobo* (pickled burdock roots), avocado roll, topped with baked salmon, butter sauce, smelt roe and scallions ..... 11.<sup>45</sup>
- Scallop Volcano Roll California roll covered with scallop, mushroom, onion, tomato and smelt roe sautéed in butter sauce and a hint of Sriracha ..... 12.<sup>95</sup>
- Chicken Teriyaki Roll Teriyaki chicken breast, leafy green, avocado, cucumber roll..... 8.<sup>95</sup>

## STEAMED SUSHI 蒸し寿司

🕒 Please allow at least 15 minutes for all steamed sushi orders

- Kentucky Farm Ground chicken, scrambled egg, shiitake mushroom and spinach over sushi rice mixed with *kanpyo* (sweet squash); steamed in *seiro* (Japanese cypress steamer)..... 12.<sup>95</sup>
- Mississippi Riverside *Unagi* (fresh water eel), shiitake mushroom and *gobo* (burdock) over sushi rice mixed with *kanpyo* (sweet squash); steamed in *seiro* (Japanese cypress steamer) ..... 14.<sup>95</sup>
- ★ Ocean Gaudium Salmon, striped bass, *unagi* (fresh water eel), scallop, shrimp and salmon roe over sushi rice mixed with *kanpyo* (sweet squash); steamed in *seiro* (Japanese cypress steamer)..... 16.<sup>95</sup>
- <sup>NEW</sup> Nature's Gold *Abura-age* (sweet deep fried tofu), shiitake mushroom, *gobo* (burdock), *kabocha* squash, spinach over sushi rice mixed with *kanpyo* (sweet squash); steamed in *seiro* (Japanese cypress steamer).... 14.<sup>95</sup>

## NIGIRI-SUSHI COMBINATION 寿司盛り合わせ

- Sushi *Nami* Tuna, pepper seared tuna, salmon, striped bass, albacore, shrimp, smelt roe, *unagi* ..... 15.<sup>95</sup>
- Sushi *Jo* Chef's choice of the day, 8 pieces..... 25.<sup>95</sup>
- Sushi *Tokujo* Chef's best choice of the day, 8 pieces ..... 33.<sup>95</sup>
- Chirashi 10 piece assortment of sliced fish over sushi rice ..... 18.<sup>95</sup>
- ★ Assorted Sushi with California/ Spicy Tuna Roll 6 pieces of nigiri and 6 pieces of California or spicy tuna roll.. 16.<sup>95</sup>

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