

Momonoki

95 8th Street NW Suite 100, Atlanta

404-390-3025

RAMEN

TSUKEMEN

Ramen served separately at room temperature with a hot dipping broth .

Momonoki Tsukemen 14 🐟🥚🐷
pork & fish broth, seared pork belly, ramen egg, nori, white cabbage, scallions.

Spicy Miso Tsukemen 14.5 🔥🐟🥚🐷
pork broth, spices, seared pork belly, stir fried pork, ramen egg, bamboo shoot, bean sprouts, scallions.

CLASSIC RAMEN

Momonoki Tonkotsu 13.5 🔥🐟🥚🐷
pork & fish broth, seared pork belly, ramen egg, soy braised bamboo shoots, scallions, house chili sauce, black garlic oil. ☺️ Non-Spicy available.

XL Tonkotsu 19
regular tonkotsu plus chicken breast, cabbage, bean sprouts, ramen egg, nori, scallions.

Spicy Miso 13.5 🔥🐟🥚🐷
pork broth, pork belly, stir tried, spices, ramen egg, bean sprouts, scallions
SELECT YOUR SPICE LEVEL:
NON-SPICY | LEVEL 1 | LEVEL 2 | LEVEL 3

Yuzu Shoyu
W/ Chicken 13.5 🐟🥚
combination of chicken & fish broth, chicken breast, corn, ramen egg, scallions.
W/ Pork Belly 14 🐷🥚
combination of chicken, fish & pork broth, pork belly, bamboo shoot, ramen egg, scallions.

Soy Milk Miso 13 🌿🥚
shiitake katsu, poached egg, corn, white cabbage, house chili sauce, nori.

BROTHLESS RAMEN

Mazemen 14 🔥🐟🥚🐷
Stir fried pork , scallions, Asian chives, cucumber, garlic, poached egg, nori, Chinese peppercorn.

Stir Fried Mentaiko Noodle 14 🔥🐟🥚
Spicy cod roe, onion, poached egg, nori

Toppings For Ramen

- Seared pork belly 3.5
- Chicken breast 3
- Soy braised bamboo shoots 2.5
- Ramen egg 2
- Poached egg 2
- White cabbage 1.5
- Bean Sprouts 1.5
- Scallions 1.5
- Corn 1.5
- Nori 1.5
- Shiitake katsu 1.5
- Black garlic oil 1.5
- Grated garlic .50
- Extra spicy .50

— Extra —
 Classic Ramen 2
 Tsukemen 3
 White Rice 2
 Sushi Rice 3



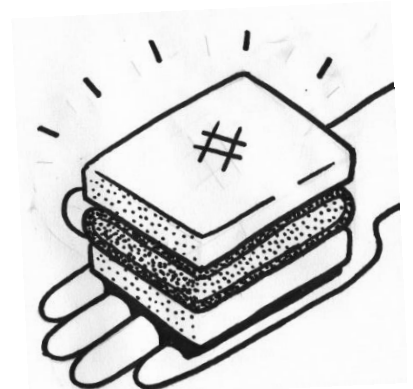
HOURS :
 Sun - Thur 11 a.m. – 10 p.m.
 Fri & Sat 11 a.m. – 11 p.m.

- 🔥 Spicy.
- 🌿 Vegetarian.
- 🐟 Contains fish.
- 🥚 Contains nuts.
- 🥚 Egg.
- 🐷 Contains pork.

KATSU SANDO

Japanese cutlet sandwich with choice of fried protein, kewpie mayo, cabbage, 3 hour house katsu sauce, milk bread. Choice of ponzu salad, cucumber wakame salad or lotus root chips.

- Fried Chicken 9**
- Cheese Pork 10** 🐷
- Shrimp & Japanese Tartar 11**
- Steak (Filet Mignon) 15.5**
- Avocado Shiitake 8** 🌿



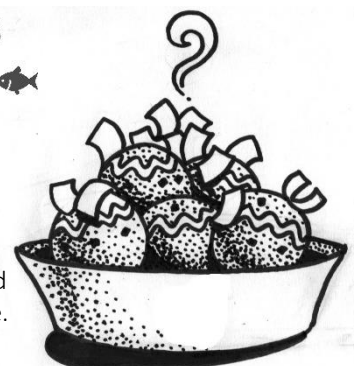
SMALL PLATES

- Shiitake Nuggets 4.5** 🌿
Japanese tartar, chili aioli, katsu sauce.
- Lotus Root Chips 3.5** 🌿
- Duo Miso soup 3.5** 🐟
house made dashi, tofu, wakame seaweed, scallions.
- Ponzu Salad 3.5** 🌿

- Chicken Nuggets 7.5**
(Chicken Kara-Age) Japanese mayo, shichimi.
- Garlic Black Pepper Edamame 5** 🌿
- Cucumber Wakame Seaweed Salad 5** 🐟
- Classic Takoyaki 6.5** 🐟
octopus dumplings, wasabi mayo, green nori, bonito flakes.

Dinosaur Egg 5.5 🐷
egg wrapped in stir-fried pork, panko breaded & fried. Topped with chili aioli, takoyaki sauce.

Crispy Spicy Tuna 12 🐟🔥
Crispy rice, spicy tuna, jalapeno, cilantro





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B o w l s

COOKED

Seared Pork Belly 10
scallion onion salsa, ramen egg, cucumber, rice.

Chicken Kara-Age 10.5
ramen egg, cabbage, wasabi mayo, scallions, rice.

Miso Grits 10
poached egg, pork belly, scallions and wakame seaweed.

Steak Bowl (Filet Mignon) 15.5
shallot ponzu, fried garlic, poached egg, scallions, mix green, wasabi, rice.

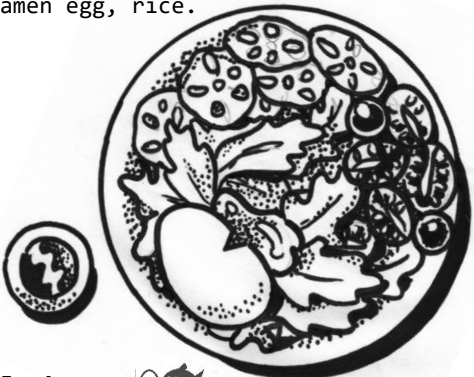


Dry Curry 12
ground beef, avocado, scallions, Asian chives, poached egg, rice.

Shrimp Katsu Curry 12
ground beef, cabbage, cucumber, tartar sauce, tomato ramen egg, rice.

Pork Katsu Curry 12
cheese, cabbage, cucumber, tomato, rice.

Chicken Kara-Age Curry 12
cabbage, cucumber, tomato, ramen egg, rice.



GREEN

Momonoki Caesar Salad 11
romaine hearts, chicken breast, grape tomato, radish, bonito flakes, 6 mins egg.

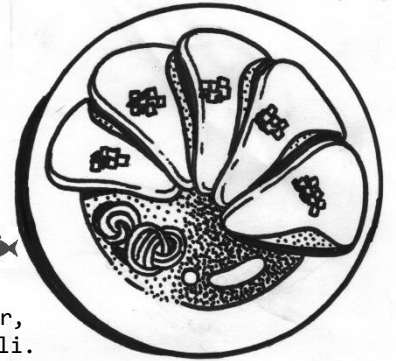
Tofu Avocado Salad 10
grape tomato, lotus root crisp, poached egg, bonito flakes, Momonoki sesame dressing.

Avocado Shiitake Rice 9.5
cucumber, radish, wakame seaweed, pickled daikon, chopped pickled ginger, ramen egg, house chili soy.
 Vegan modification available.

Spicy.	Contains nuts.
Vegetarian.	Egg.
Contains fish.	Contains pork.

RAW

Choice of Sushi Rice, No Rice(Sashimi) or Mix Green.



***Salmon Shiitake 13**
scallions, wakame seaweed, lotus root, radish, cucumber, house chili soy, chili aioli.

***Poke 14**
wild blue fin tuna, salmon, yellowtail, avocado, scallions, pickled daikon, house chili soy.

***Spicy Tuna Tartare 13**
avocado, wakame seaweed, scallions, lotus root chips, chili aioli.

***Salmon Tataki 12**
seared salmon and grape tomato, shallot ponzu, cucumber, lemon, pickled daikon.

***Yellowtail Jalapeno 13**
cilantro salsa, cucumber, radish, pickled daikon, chili ponzu.

NON-ALCOHOL DRINKS

TEA:
ICED ALPINE TEA Hand brewed in house 6
APPLE BLACK TEA House made apple puree 5

SPARKLING SMASH :
House made purée with polar soda
STRAWBERRY LEMON THYME 6
CARAMEL APPLE 6

JAPANESE SODA:
CHOYA PLUM SODA 4
CHOYA YUZU SODA 4
MELON SODA 5

SODA:
ELDER FLOWER LEMONADE organic 5
ROSE ELDER FLOWER LEMONADE organic 5
GINGER BEER organic 5
TOPO CHICO 3
POLAR 3.5
MEXICAN COKE 3
COKE, DIET COKE, SPRITE, GINGER ALE 2.5

Slushi

Matcha Lemonade	10
Strawberry Lemonade	9
Tropical Lemonade	9
Available without alcohol	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy may increase your risk of foodborne illness.