RAMEN

SEASONAL

NEW Carbonara Ramen 18
Romano yolk sauce, crispy pork belly, poached egg, grated parmesan

Bolognese Mazemen 17
parmesan , tomato' s, Nori , scallions , bonito flakes , everything seasoning garlic toast , ground beef , temomi noodle

Spicy Curry Ramen 17.5
stir fried cabbage , corn , wakame ,chicken breast , scallion, chicken curry broth , miso noodle

CLASSIC

Momonoki Tonkotsu Ramen 17.5
straight noodle, pork broth, black garlic oil, pork belly, scallions, soy bamboo shoots, chili paste

Spicy Miso Ramen 17.5
wavy noodle, chicken broth, pork belly, stir fried pork, bean sprouts, cabbage, allium
Spice level selection:
0(very mild) / 1(mild) / 2(hot) / 3(fire)

Kakuni Spicy Miso Tonkotsu 19.5
wavy noodle, chicken broth, thick cut braised pork belly, bean sprouts, scallions
Spice level selection:
0(very mild) / 1(mild) / 2(hot) / 3(fire)

Chicken Yuzu Shoyu Ramen 17.5
straight noodle, chicken broth, chicken breast, corn, scallions, yuzu peels

Soy Milk Miso Ramen 18
wavy noodle, shiitake katsu, poached egg, corn, cabbage, reddish, house chili oil, nori seasoning.
| vegan version available |

Truffle Duck Shoyu 21
wavy noodle, miso marinated duck breast, chicken breast, bamboo shoot, Asian chives, ramen egg, truffle sauce

BROTHLESS

NEW Charred Scallion Ramen 18
Thin noodle, soy scallion oil, radish, corn, chives, poached egg

Stir Fried Mentaiko Noodle 17.5
thick wavy noodle, creamy spicy cod roe, onion, poached egg, A0 nori

Classic Mazemen 18.5
thick wavy noodle, stir fried pork , allium, cucumber, poached egg, nori, Chinese peppercorn

TSUKEMEN | DIPPING RAMEN

Spicy Miso Tsukemen 18
thick noodle, pork miso dipping broth, pork belly, stir fried pork, ramen egg, bamboo shoot, bean sprouts, scallions
spice level selection:
0(very mild) / 1(mild) / 2(hot) / 3(fire)

SMALL PLATE

Sweet Potato Chips 5.5
house made sweet potato chips

Shiitake Nuggets 8
katsu fried shiitake mushrooms, cabbage, Japanese tartar, chili aioli, katsu sauce

Duo Miso Soup 5
Dashi(fish base), tofu, wakame seaweed, scallions

Ginger Salad 6
spring mix, cherry tomatoes, radish, ponzu vinaigrette

NEW Sweet Potato Wages 13
Crispy fried Japanese sweet potato, house seasoning, ginger cream, maple Okinawa syrup, maple miso butter

Chicken Nuggets |Chicken Kara-Age| 10
fried marinated chicken thigh, Japanese mayo ,shichimi, lemon

Garlic Black Pepper Edamame 7

Cucumber Wakame Seaweed Salad 7
cucumbers, radish, wakame seaweed, sesame ,dashi vinegar

Classic Takoyaki 9.5
octopus, wasabi mayo, takoyaki sauce, bonito flakes

Dinosaur Egg 9.5
panko fried egg & pork meat ball, chili aioli ,tonkatsu sauce, scallions

Crispy Spicy Tuna 13.5
spicy tuna, crispy rice, avocado, sweet soy ,chili aioli, cilantro jalapeno
Please note: This dish may take 15 minutes or longer to prepare. Thank you for your patience!

ADD-ON

Protein
Seared Pork Belly 4.25
Chicken Breast 3.75
Ramen Egg 2.75
Poached Egg 2.75

Veggie
Soy Braised Bamboo Shoots 3.25
White Cabbage 3.25
Avocado 2.75
Bean Sprouts 3.25
Scallions 2.25
Corn 2.25
Nori 2
Tofu 2.25
Shiitake Katsu 3.25
Sweet Shiitake 3.25

Sauce | Spice
Black Garlic Oil 2.25
Grated Garlic 1
Extra Spicy 1

Noodle | Rice
Straight Noodle 4.25
Wavy Noodle 4.25
Thick Noodle 4.25
White Rice 2.75

Momonoki

RICE BOWL

COOKED

Salmon Chazuke 17
flash fried salmon, poached egg,
wakame, scallions, house everything
seasoning, crispy rice balls, miso daishi

Seared Pork Belly Bowl 14
pork belly, scallions, cucumber, pickled daikon, ramen egg,
onion salsa

Chicken Kara-Age 14
fried chicken nuggets over rice, cabbage, wasabi mayo,
scallions, ramen egg

Katsu Don | Chicken or Pork | 16.5
panko fried protein over rice with tsuyu onion, egg,
scallion

Gyu Don 15
thin sliced beef brisket, onions, pickled red ginger,
scallions

Roast Beef Don 19
slow-roasted beef, rice, soy-wasabi marinated egg yolk,
cucumber, wakame, crispy shallots, pickled red ginger, nori

CURRY RICE

Serve w/ cabbage, cucumber, cherry tomatoes, ramen egg

Shrimp Katsu Curry 16.5
panko fried shrimp, tartar sauce, ground beef

Chicken Kara-Age Curry 16.5
chicken nuggets, shichimi

Pork Katsu Curry 16.5
panko fried pork, mozzarella

RAW

available with mixed greens or half green /half rice

Salmon Shiitake 16.5
diced salmon sashimi, sweet shiitake, wakame, radish,
cucumber, sweet potato chips, house chili soy, chili aioli

Poke 17.5
diced salmon & tuna sashimi, avocado, scallions, pickled
daikon, house chili soy

Spicy Tuna Tartare 16
Spicy tuna, avocado, wakame, radish,
sweet potato chips, chili aioli, scallions

KATSU SANDO

A Japanese sandwich with a breaded and panko-fried cutlet. All sandwiches are served w/ **house-made** milk bread, shredded cabbage, Japanese mayonnaise, topped w/ katsu sauce, and come with a side.

PROTEIN CHOICE:

Fried Chicken 14

Shrimp & Japanese Tartar 15

Avocado Shiitake 13.5

Cheese Pork Cutlet 14.5
mozzarella filled katsu, American cheese

Steak Katsu Sando 18
beef cutlet, garlic-wasabi aioli

RECOMMEND ADD-ON

Curry Dip 2

SANDO SIDES

Cucumber Wakame Salad, Ponzu Salad or
Sweet Potato Chips

GREEN

VEGAN OPTIONS AVAILABLE

NEW Sweet Potato Tofu Salad | contains nuts | **14**
Spring mix, cucumber, scallions, roasted sweet
potato, sesame dressing, tofu, sesame, watermelon
radish

NEW Sesame Ginger Apple Chicken Salad 16
Spring mix, cucumber, pickled daikon, grape tomato,
sweet shiitake, scallions, sesame chicken, ramen egg,
ginger apple miso dressing

Avocado Shiitake Rice 14
cucumber, radish, wakame seaweed, pickled
daikon, ramen egg, house chili soy.

Beverage

NON-ALCOHOLIC

Strawberry Black Tea 6.5
Yuzu or Plum Soda 5.5
Melon Cream Soda 7
Mexican Coke 5
Topo Chico 5
Bottled Water 5
Bottled Sparkling Water 5
Coke |Diet Coke | Sprite | Ginger Ale 4