

Momonoki

95 8th Street NW Suite 100, Atlanta

404-390-3025

TSUKEMEN

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

Momonoki Tsukemen 17.5

pork & fish broth, seared pork belly, ramen egg, nori, white cabbage, scallions.

Spicy Miso Tsukemen 18

pork broth, spices, seared pork belly, stir fried pork, ramen egg, bamboo shoot, bean sprouts, scallions.



BROTHLESS

RAMEN

Sichuan Beef Mazemen 17.5

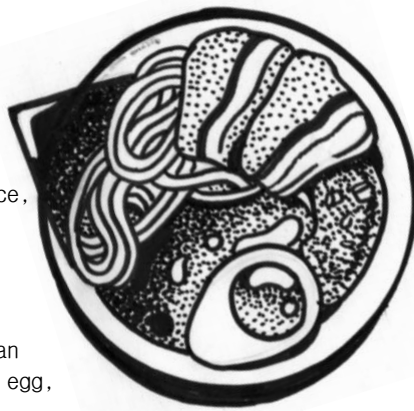
Stir fry beef, sesame peanut sauce, house chili oil, Sichuan pepper, chives, cilantro

Mazemen 16.5

Stir fried pork , scallions, Asian chives, cucumber,garlic, poached egg, nori, Chinese peppercorn.

Stir Fried Mentaiko Noodle 16.5

Spicy cod roe, onion, poached egg, nori



SMALL PLATE

Shiitake Nuggets 7.5

Japanese tartar, chili aioli, katsu sauce.

Lotus Root Chips 5

Duo Miso soup 4.5

house made dashi, tofu, wakame seaweed, scallions.

Ponzu Salad 4.5

Chicken Nuggets 9

(Chicken Kara-Age) Japanese mayo, shichimi.

Garlic Black Pepper Edamame 6.5

Cucumber Wakame Seaweed Salad 6.5

Classic Takoyaki 8.5

octopus dumplings, wasabi mayo, green nori, bonito flakes.

Dinosaur Egg 7.5

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

Crispy Spicy Tuna 14.5 "please allow 20 minutes"

crispy rice, spicy tuna, jalapeno, cilantro



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

CLASSIC RAMEN

Momonoki Tonkotsu 16

pork & fish broth, seared pork belly, ramen egg, soy braised bamboo shoots, scallions, house chili sauce, black garlic oil.

☺ Non-Spicy available.

XL Tonkotsu 22.5

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

Kakuni Spicy Miso Tonkotsu 18.5

tonkotsu miso broth, braised pork belly, bean sprouts, scallions, ramen egg

SELECT YOUR SPICE LEVEL:

NON-SPICY | LEVEL 1 | LEVEL 2 | LEVEL

Spicy Miso 16

pork broth, pork belly, stir fried, spices, ramen egg, bean sprouts, scallions

SELECT YOUR SPICE LEVEL:

NON-SPICY | LEVEL 1 | LEVEL 2 | LEVEL

Yuzu Shoyu

W/ Chicken 16

combination of chicken & fish broth, chicken breast, corn, ramen egg, scallions.

W/ Pork Belly 16.5

combination of chicken, fish & pork broth, pork belly, bamboo shoot, ramen egg, scallions.

Soy Milk Miso 16.5

shiitake katsu, poached egg, corn, white cabbage, house chili sauce, nori.

Add-on

Seared pork belly	4
Chicken breast	3.5
Soy braised bamboo shoots	3
Ramen egg	2.5
Poached egg	2.5
White cabbage	3
Avocado	2.5
Bean Sprouts	3
Scallions	2
Corn	2
Nori	2
Tofu	2
Shiitake katsu	3
Sweet Shiitake	3
Black garlic oil	2
Grated garlic	.75
Extra spicy	.75
Classic ramen	4
Tsukemen	3.5
White rice	2.5
Sushi rice	3.5

Momonoki

95 8th Street NW Suite 100, Atlanta

404-390-3025

GREEN

Tofu Avocado Salad 12.5 *contains nuts
grape tomato, lotus root crisp, poached egg, bonito flakes, Momonoki sesame dressing.

Avocado Shiitake Rice 12.5

cucumber, radish, wakame seaweed, pickled daikon, chopped pickled ginger, ramen egg, house chili soy.

Grain Bowl 12.5

quinoa, poached egg, greens, tomato, avocado, corn, shiitake, cucumber, garlic, seaweed, shallot ponzu.

Matcha Granola 12.5

*contains nuts
Greek yogurt, seasonal fruit, honey.

RICE BOWL

COOKED

Salmon Chazuke (rice w/ broth) 16

Flash-fried salmon(sushi grade), poached egg, seaweed, scallions, house made everything seasoning

Seared Pork Belly 12.5

scallion and onion salsa, ramen egg, cucumber, rice.

Chicken Kara-Age 13

ramen egg, cabbage, wasabi mayo, scallions, rice.

Miso Grits 12

poached egg, pork belly, scallions and wakame seaweed.

Steak Bowl (Filet Mignon) 18

shallot ponzu, fried garlic, poached egg, scallions, mix green, wasabi, rice.

CURRY

Shrimp Katsu Curry 14.5

ground beef, cabbage, cucumber, tartar sauce, tomato ramen egg, rice.

Dry Curry 14.5

ground beef, avocado, scallions, Asian chives, poached egg, rice.

Chicken Kara-Age Curry 14.5

cabbage, cucumber, tomato, ramen egg, rice.

Pork Katsu Curry 14.5

cheese, cabbage, cucumber, tomato, rice.

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

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 sweet potato chips.



Fried Oyster	14
Fried Chicken	12.5
Cheese Pork	13
Shrimp & Japanese Tartar	14
Curry Dip Pork Katsu	14.5
Steak (Filet Mignon)	18
Avocado Shiitake	12.5
Beyond Katsu	14

RAW

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

*Salmon Shiitake 15.5

scallions, wakame seaweed, lotus root, radish, cucumber, house chili soy, chili aioli.

*Poke 16.5

blue fin tuna, salmon, yellowtail, avocado, scallions, pickled daikon, house chili soy.

*Spicy Tuna Tartare 15.5

avocado, wakame seaweed, scallions, lotus root chips, chili aioli.

*Yellowtail Jalapeno 16.5

cilantro salsa, cucumber, radish, pickled daikon, chili ponzu.

NON-ALCOHOL DRINKS

TEA:

ICED ALPINE TEA Hand brewed in house 7
STRAWBERRY BLACK TEA 6.5

JAPANESE SODA:

CHOYA PLUM SODA 5.5
CHOYA YUZU SODA 5.5
MELON CREAM SODA 7

SODA:

TOPO CHICO 4
MEXICAN COKE 5
COKE, DIET COKE, SPRITE, GINGER ALE 4