

Momiji Take Out

RAW BAR

🍣 **Ahi Poke, \$14-**
diced tuna tossed w/ onions & cucumber on a bed of wakame w/ 7-spice sesame soy

🍣 **Jalapeño Hamachi, \$15-**
yellowtail sashimi, jalapeño, cilantro, tosaoka & garlic paste w/ yuzu citrus ponzu

🍣 **Usuzukuri, \$14-**
choice of thinly sliced *salmon* or *yellowtail* in yuzu citrus ponzu w/ micro greens, jalapeño & tobiko

Momiji Sashimi, \$14-
two piece tuna, two piece salmon & two piece yellowtail sashimi

Chirashi Bowl, \$28
sashimi assortment over sushi rice w/ miso soup

Sashimi Donburi, \$20
8 piece sashimi over sushi rice, choice of salmon, tuna, yellowtail, albacore or unagi **+\$4**

Chef's choice sashimi, \$40
14 piece sashimi

Chef's choice sushi, \$40
11 piece sushi

Sushi rice/rice- \$2

SUSHI

SASHIMI

	1 piece	3 pieces	6 pieces
Maguro (Tuna)	\$4-	\$10-	\$18-
Sake (Salmon)	\$4-	\$10-	\$18-
Hamachi (Yellowtail)	\$4-	\$10-	\$18-
Kani (Snow Crab)	\$4-	\$10-	\$18-
Shiro Maguro (Albacore)	\$4-	\$10-	\$18-
Ebi (Shrimp)	\$3-	\$8-	\$14-
Tobiko (Flying Fish Roe)	\$4-	\$10-	\$18-
Ikura (Salmon Roe)	\$4-	\$10-	\$18-
Tamago (Egg Omelet)	\$3-	\$8-	\$14-
Unagi (Eel)	\$5-	\$12-	\$22-
Sockeye Salmon	\$5-	\$12-	\$22-

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SPECIALTY ROLLS

12th Ave Roll, \$18-

shrimp tempura, avocado & cucumber topped w/ spicy tuna, tobiko & spicy aioli

Casino Royale, \$18-

spicy tuna, avocado, cucumber & cilantro topped w/ yellowtail, lime, jalapeño & shishito peppers

007, \$18-

spicy tuna, avocado, cucumber & cilantro topped w/ salmon, lime, jalapeño & shishito peppers

Moonraker, \$19-

spicy yellowtail, cucumber & cilantro, topped w/ seared spicy snow crab mix, black tobiko, scallions & jalapeño-citrus-truffle oil

Mr. Perfect, \$18-

spicy tuna, cucumber, yamagobo & cilantro topped w/ 7-spice seared albacore, scallions & garlic ponzu

Poke Roll, \$19-

spicy tuna, avocado & cucumber topped w/ tuna, white onions, cilantro & 7-spice sesame soy

Neverland, \$19-

sockeye salmon, cilantro & asparagus topped w/ avocado, micro greens & 7-spice soy

Green Decadence, \$16-

asparagus & green onion tempura topped w/ avocado, cherry tomatoes & sweet aioli

King Ghidorah, \$22-

Spicy snow crab mix, tempura scallions & avocado topped w/ spicy tuna, tempura unagi, sesame & scallions w/ spicy aioli, sweet chili & soy glaze

Street Fighter, \$19-

spicy snow crab mix, cucumber & cilantro topped w/ 7-spice tuna, jalapeño, shishito peppers & garlic ponzu

Ultimate Dragon, \$24-

snow crab mix, avocado & cucumber topped w/ half an eel, tobiko, sesame seeds & soy glaze

Tarantula Extreme, \$20-

blue crab tempura & cucumber topped w/ spicy snow crab mix, avocado, jalapeño, tobiko & spicy aioli

Capitol Hill Roll, \$18-

snow crab mix, avocado & cucumber topped w/ seared salmon, scallions, tobiko, sweet aioli, sweet chili & soy glaze

Spicy Rainbow, \$18-

spicy snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy aioli

Rainbow, \$18-

snow crab mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko

Badboy Roll (fried), \$13-

eel, avocado, cream cheese & snow crab mix roll fried w/ spicy aioli & soy glaze

Crunchy Cali (fried), \$13-


snow crab mix, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

Crunchy Seattle (fried), \$13-

salmon, avocado & cream cheese roll fried w/ soy glaze & sweet aioli

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STANDARD ROLLS

 **Spicy Tuna, \$9-**
spicy tuna, avocado, cucumber & sesame seeds

California, \$9-
snow crab mix, avocado, cucumber, tobiko & sesame seeds

Seattle, \$9-
salmon, avocado, cucumber, tobiko & sesame seeds

Salmon Skin Roll, \$9-
salmon skin, avocado, cucumber, tobiko & soy glaze

Unagi, \$10-
eel, avocado, cucumber sesame seeds &

Spider Roll, \$11-
blue crab tempura, snow crab mix, avocado, cucumber & tobiko

Shrimp Tempura Roll, \$9-
shrimp tempura, avocado, cucumber, tobiko & sesame seeds

Veggie Roll, \$9-
avocado, cucumber, takuan, yamagobo, shibazuke & sesame seeds

Futomaki, \$9-
tamago, spinach, takuan & kanpyo

Tuna Roll, \$7-

Salmon Roll, \$7-

Avocado Roll, \$5-

Cucumber Roll, \$5-

Avocado/Cucumber Roll, \$9-

Negi Hama Roll, \$7-

Ume Shiso Roll, \$6-


Natto Roll, \$6-

Oshinko Roll, \$6-

Portabella Roll, \$6-

HOT KITCHEN


Garlic Short Ribs, \$16-
garlic-soy marinated beef short ribs grilled w/ a side of taro chips

 **Flat Iron Steak, \$15-**
6oz grass fed beef, green onions & diced jalapeño w/ garlic ponzu

Halibut Cheeks, \$14-
marinated in sea salt & honey, served over diced pear and portabella mushroom, topped w/ fried yamagobo

Black Cod Kasuzuke, \$14-
marinated in sake kasu w/ sesame seeds & saikyo miso glaze

Special Kama, \$14-
choice of grilled kanpachi, hamachi, sake, sockeye salmon or ivory salmon collar w/ garlic ponzu, dressed wild greens & ponzu
sub wild greens w/ shishito peppers


 **Shishito Yaki, \$7-**
japanese peppers w/ sea salt & lemon

Enoki Yaki, \$7-
grilled enoki mushrooms on a bed of kaiso & wakame seaweed w/ garlic ponzu

Portabella Yaki, \$7-
house-marinated grilled portabella mushroom & sesame seeds

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HOT KITCHEN

 **Kurobuta no Kakuni, \$11-**
braised pork shoulder, fried shishito & karashi in
a ginger-soy marinade


Asari Sakamushi, \$12-
sake-steamed manila clams w/ sake, ginger & butter

Fried


Agedashi Tofu, \$9-
fried tofu in dashi broth topped w/ daikon, ginger,
nori, scallions & bonito flakes

 **Spicy Ginger Chicken, \$13-**
sautéed chicken, spinach & onions
w/ spicy ginger sauce

Crispy Calamari, \$11-
fried squid w/ a spinach, lime & green curry aioli &
tossed wild greens in sweet aioli

 **Spicy Tomato Tofu, \$11-**
fried tofu, tomato & okra w/ sweet & spicy sauce

Ebi & Vegetable Tempura, \$14-
lightly battered & flash-fried shrimp & assorted
vegetables w/ house tempura sauce

 **Spicy Ginger Tofu, \$11-**
fried tofu w/ bell pepper, spinach & onions in
ginger-chili-soy

Soft Shell Crab, \$16-
fried blue crab served w/ wild greens & ponzu

Noodles

Yakisoba, \$18-
choice of chicken, seafood, tofu or veggie,
stir fried w/ wheat-egg noodles and vegetables

Yakiudon, \$18-
choice of chicken, seafood, tofu or veggie,
stir fried w/ buckwheat noodles & vegetables

Soups

Asari Miso, \$5-
manila clams, enoki mushroom, spinach & scallions

Miso, \$3-
tofu, shiitake, wakame & scallions

Salads

Wakame Salad, \$9-
seaweed medley of wakame, kaiso & nori w/
sanbaizu & chili oil

Asparagus Su Miso, \$6-
blanched asparagus w/ miso vinaigrette

Tsukemono, \$6-
pickled takuan, shibazuke & yamagobo

Tofu Salad, \$8-
tofu, micro greens, red onion, tosaka seaweed &
umeboshi w/ mustard soy, yuzu ponzu & wasabi aioli

Ohitashi Spinach, \$7-
blanched spinach w/ choice of sesame dressing or
konbu dashi, garnished with bonito flakes