MENU





All items contain Sesame, Please discuss all allergies when you place your order

Spicy Tuna-Mayo Onigiri - \$10 (q/f)

Momo's miso, cooked tuna, mayo, and our homemade chipotle sriracha topped with sweet tamari and shichimi.

Cha-Shu Pork Onigiri - \$11

Braised pork belly flame broiled and blended with Momo's miso. Finished with unaginglaze and furikake.

Ume-Boshi Onigiri - \$8 (g/f) (v)

Pronounced uu-may boh-shee, this traditional rice ball comes packed with Japanese sour plum topped with sweet tamari and furikake.

Teriyaki Eel "Unagi" Onigiri - \$12

Flame broiled teriyaki glazed eel blasting with flavor with perfectly seasoned rice topped with unagi glaze and furikake.

Braised Shiitake and Tofu Onigiri - \$10 (g/f) (v)

Sauteed shiitake and fried tofu braised with garlic and ginger in sweet tamari and sesame oil. Finished with tamari and furikake.

Hearty Miso Soup - \$8 (g/f) (v)

(Spice available) 12oz serving of Momo's legendary miso soup topped with sesame, and garlic sesame oil.

Pocari Sweat - \$4 Water - \$3 Japanese Coffee and Tea - \$4 Hi-Chew Candies - \$3

ONIGIRI COME WRAPPED IN NORI



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

