

In Japan, people try to eat noodles quickly, before they become “NOBIRU”, the condition where noodles absorb soup and get soggy. Together, Momosan Ramen and Sun Noodle have developed a special type of noodle that is more resistant to becoming NOBIRU. The special noodles hold their texture in our rich and savory broth, allowing you to enjoy your ramen longer! But still, I recommend that you slurp your ramen fast, while at its best!

- *chef morimoto*

noodles



tonkotsu 15.
pork chashu, aji-tama, takana, kikurage, toasted nori, garlic oil, soy tare



tsukemen 16.
tonkotsu soup, pork chashu, aji-tama, menma, takana, toasted nori, garlic oil, soy tare, lime



tantan 15.
spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro



tokyo chicken 15.
steamed chicken, aji-tama, menma, seared garlic chive, kikurage, toasted nori, soy tare



butabara 15.
fried pork belly, cabbage, tokyo chicken broth



gyukotsu- 25 orders per day! 28.
7 hour beef braised rib, sesame kale-bean sprout, black pepper oil, aji-tama, toasted nori

toppings

kakuni 6 hour braised pork belly	4.	pork chashu pork belly, sliced	4.	steamed chicken chicken thigh	4.
menma soy braised bamboo shoots	3.	nori toasted	2.	aji-tama chashu soy boiled egg	2.
takana pickled mustard green	3.	crushed garlic	0.		



KUSHIYAKI- skewered and grilled

chicken- shio or tare	4.
grilled chicken thigh	
beef- shio or tare	4.5
grilled beef filet	
chicken tsukune- tare	4.5
grilled ground chicken	
*add soft boiled egg	3.
duck- shio or tare	4.5
grilled duck breast	
tebasaki- shio	4.
grilled chicken wings	
tokusei horumon- tare	4.
grilled beef intestine	
*chef morimoto recommends	
butabara- shio or tare	4.
grilled pork belly	
butabara asparagus- shio or tare	4.
asparagus wrapped with grilled pork belly	
toro salmon- shio or tare	4.5
grilled scottish salmon belly	
YAKIMONO- grilled	
oyster- 3pcs	10.
fresh grilled with soy	
*chef morimoto recommends	
gyu tongue	12.
thick cut, scallion ginger sauce	
corn	5.
teriyaki glazed	
saba shio	18.
grilled horse mackerel and sea salt	



consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

appetizers



tetsunabe pork gyoza 12.

pork & chive gyoza, ginger scallion sauce, served on an iron skillet

kakuni bao 6. per pc.

braised pork belly, lettuce, dijon mayo



softshell bao 9. per pc.

crispy softshell crab, pickled cucumber, mustard mayo



tetsunabe wagyu hamburg steak 12.

ground wagyu beef steak, momosan teriyaki

house roasted duck tacos
house roasted duck, cucumber, hoisin, apricot sweet chili sauce, crispy gyoza skin 12/2 pc.



duck fat french fries 8.

sea salt, ketchup



crispy mimiga 9.

pig ear, shichimi, japanese mayo, sake

edamame 6.

sea salt

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karaage
japanese style boneless fried chicken in a sweet garlic soy

9.



tetsunabe pork sausage 10.
oven roasted with garlic, sake finish

buta kimuchi 10.
wok sautéed pork belly, house made kimuchi on a sizzle plate



zuke maguro 12.

soy marinated tuna, tatakai cucumber, crunchy chili oil

tori soboro don 8.

seasoned ground chicken and beef tongue, soft boiled egg over rice

on tama tare meshi 6.

takana, nori, sweet chashu sauce

steamed rice 2.

sides



pickled napa cabbage 7.

Pickled with sweet and sour dijon mustard



moya- cabe chashu salad 10.

chashu pork, poached bean sprout and cabbage, garlic sauce with chili oil



ajitama potato salad 7.

cucumber, carrot with Japanese mayo

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neckbone 首骨
- boiled for 12-14 hours for tonkotsu

baby back ribs ばら肉

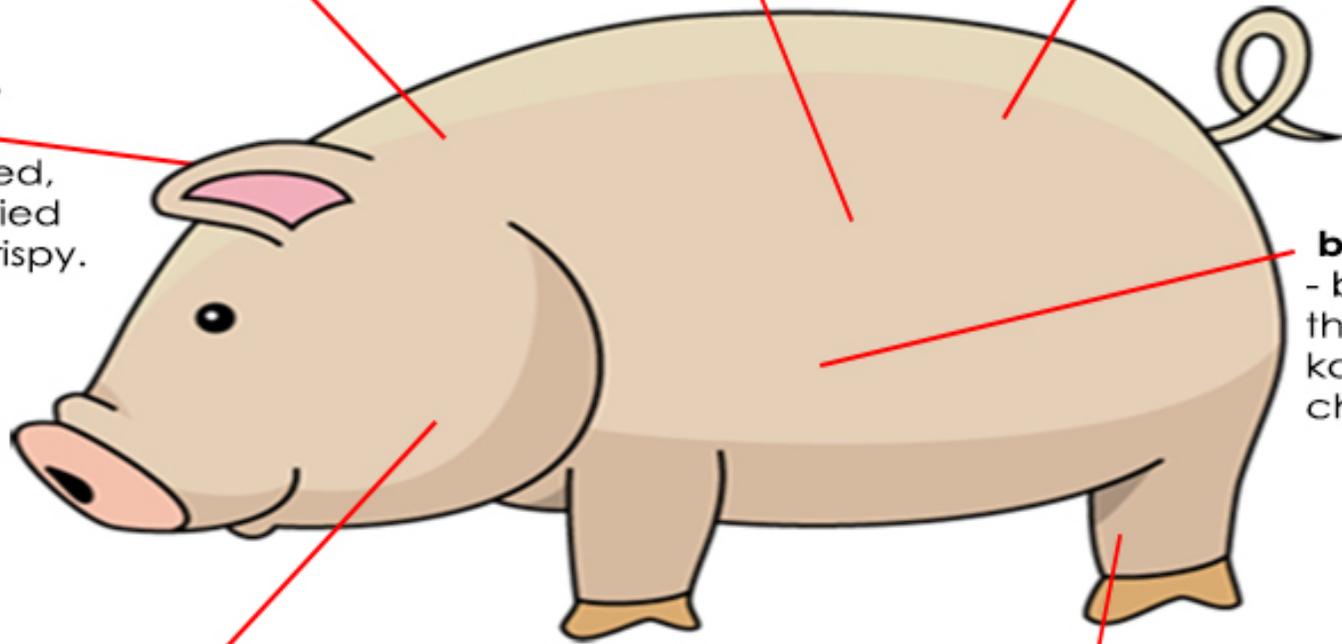
backfat/backbone 背骨
- boiled for 12-14 hours, adds richness to tonkotsu

ear 耳
- braised, then fried until crispy.

belly 腹
- blanched, then braised. kakuni and chashu.

jowl 顎

shank すね肉
- boiled for 12-14 hours for tonkotsu



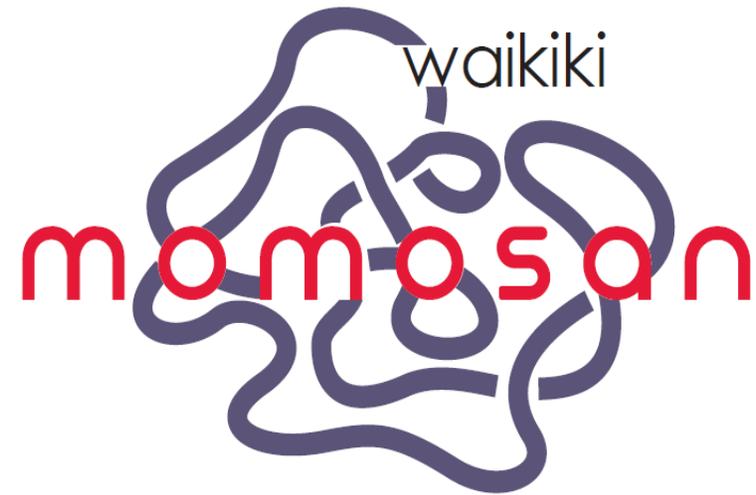


tsukemen

16.

chef recommends how to enjoy:

1. tsukemen is the ultimate summer ramen dish!
2. dip the noodles in the soup and enjoy. please do not pour broth over the noodles!
3. broth is very rich and meant for dipping, egg and toppings included.
broth is not meant to be enjoyed by itself please!
4. squeeze lime juice halfway through, on the noodles for contrast of flavor and enjoyment.



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