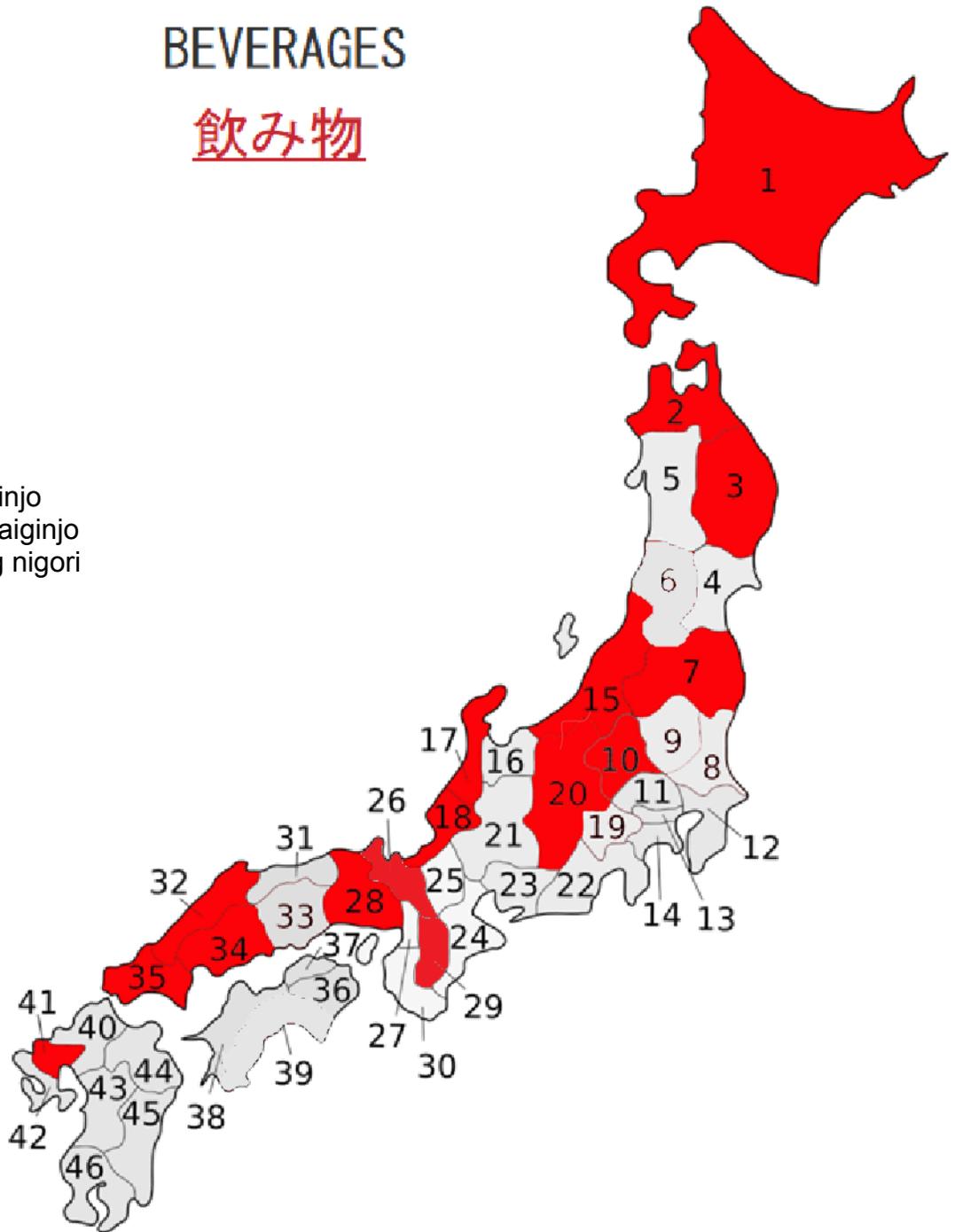


sake prefecture key

- (1) hokkaido
- otokoyama
- (2) aomori
- mutsu otokoyama
- (3) iwate
- nanbu bijin
- (7) yamagata
- banryu
- (10) gunma
- oze yukidoke
- (15) niigata
- hakkaisan
- (17) ishikawa
- morimoto junmai
- morimoto junmai ginjo
- morimoto junmai daiginjo
- morimoto sparkling nigori
- morimoto '5 year'
- morimoto '10 year'
- morimoto '30 year'
- (18) fukui
- born
- (20) nagano
- kurosawa
- (26) kyoto
- tamano hikari
- (28) hyogo
- kotsuzumi
- (29) nara
- crazy milk
- (32) shimane
- rihaku
- (34) hiroshima
- maboroshi
- (35) yamaguchi
- dassai 50
- (41) saga
- shichida

BEVERAGES

飲み物



morimoto sake

chef morimoto's sake from fukumitsuya brewery, ishikawa, japan

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai honeyed walnuts, sweet finish	7	23	50	120
morimoto junmai ginjo caramelized pear, stone fruit	9	27	58	140
morimoto junmai daiginjo melon, honeysuckle, rich texture	12	35	90	225
	<u>3 oz. glass</u>	<u>300 ml. bottle</u>		
morimoto sparkling nigori semi- sparkling nigori, fresh and clean aftertaste	12	35		
		<u>210 ml. bottle</u>		
easy cup morimoto junmai geikkeikan co. premium rice notes, dry flavor, balanced texture		14		

momosan sake flight – served cold

balanced selection of four of chef morimoto's sakes. his junmai, junmai ginjo, junmai daiginjo, and sparkling nigori. a study in the evolution of sake, following the expanded milling of the rice.

momosan sake flight 30

daily playful sake flight – served cold

rotating selection of four playful sakes.

playful sake flight 35

simple sake

	<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai daiginjo melon, honeysuckle, rich texture	12	35	90	225
born junmai daiginjo aromatic, smooth, ripe pears	11	31	-	175
mutsu otokoyama tokubetsu junmai rich, with dry finish	9	27	-	140
banryu honjozo earthy, dry, strong	8	22	-	120
maboroshi junmai ginjo green apple, medium body	-	-	90	-



Daily Happy Hour 5pm-7pm
\$2 Featured Draft Beer with purchase of food

classic sake

		<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai ginjo caramelized pear, stone fruit	9	27	58	140	
hakkaisan tokubetsu junmai smooth taste and flavor, dry body, high acidity	8	22	-	-	120
oze no yukidoke ohkarakuchi junmai gentle, light, very dry finish	8	22	-	120	
otokoyama tokubetsu junmai unmistakable dryness, working acidity	10	26	-	-	150
dassai 50 junmai daiginjo lush green apple, medium dry	10	24	-	-	140
kurosawa "reserve" daiginjo bold, strong, earthy	-	-	-	141	-

bold sake

		<u>3 oz. glass</u>	<u>10 oz. carafe</u>	<u>720 ml. bottle</u>	<u>1.8 l. bottle</u>
morimoto junmai aromatic, smooth, ripe pears		7	23	50	120
tamano hikari junmai ginjo dryly fruity, citrus notes, clean finish		8	22	-	120
nanbu bijin tokubetsu junmai pear, cashew, blossom showers		10	26	-	150
shichida junmai rich, velvety		-	-	110	-
rihaku nigori slightly cloudy, coconut, pumpkin		-	-	75	-
		<u>3 oz. glass</u>	<u>300 ml. bottle</u>		
crazy milk nigori delicate, natural sweetness, creamy texture		10	28		



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shochu

a *japanese distilled beverage, typically from rice, barley or sweet potato*

	<u>2 oz.</u>	<u>720 ml. bottle</u>
morimoto (rice) clean, sake lees, rounded finish	12	90
sudachi awa no kaori (citrus) lemon, lime, citrus	6	36
iichiko (barley) light and clean	7	42
satsuma shiranami (sweet potato) natural sweetness, full body and aroma	9	72

morimoto aged sake

aged sake, or koshu typically has about 30% of the outer layer of rice polished away in order to help the aging process. It is then aged in tanks, in relatively warm conditions, resulting in sake with deep, rich & complex flavors

	<u>2 oz.</u>	<u>300 ml. bottle</u>
morimoto '5 year' toasty honey graham, sweet chili pepper	20	96
morimoto '10 year' chestnut, highland malt, walnut cream finish	43	200
morimoto '30 year' citrus oil, tropical, fruit finish	56	250

japanese plum wine – served over ice

	<u>4 oz.</u>	<u>750 ml. bottle</u>
takara rich, sweet, aromatic	8	40
choya balanced sweet & tart with notes of almond	10	50

japanese whisky

	<u>2 oz.</u>
togouchi fragrant, sweet, smooth	12
kikori melon, apple, wood spice, almond	15
suntory toki shortbread, fruity sweet, heat finish	17
iwai caramel corn, vanilla	18
kurayoshi 12 yr nutty, caramel, vanilla	31



Daily Happy Hour 5pm-7pm
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bubbly

	<u>glass</u>	<u>bottle</u>	
segura viudas, brut "reserve" cava, penedes, spain	12	48	
toasted brioche, elegant, crisp minerality			

rose

	<u>glass</u>	<u>bottle</u>	
chateau des bertrands rose, provence, fr	12	48	
white peach, complex minerality			

white wine

	<u>glass</u>	<u>bottle</u>	
emmolo, sauvignon blanc, napa valley, ca	12	48	
crisp peach, bright citrus, clean finish			

pineridge, white blend, clarksburg, ca	12	48	
orange blossom, honeysuckle, tropical fruit			

morimoto, chardonnay, mendocino, ca	-	70	
crisp, earthy, golden apple			

red wine

	<u>glass</u>	<u>bottle</u>	
intrinsic red blend, columbia valley, wa	13	52	
raspberry, dark plum, lavender			

jean-luc colombo cotes du rhone, rhone valley, fr	12	48	
bright red fruit, coriander, spice			

morimoto "dream," cabernet saugivnon		104	
bold, black berries, cassis			

draft beer

	<u>14 oz.</u>	<u>50 oz.</u>	
morimoto soba ale newport, or	9	28	

kirin ichiban "frozen beer," lager, yokohama, jp	8	-	
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kirin ichiban, lager, yokohama, jp	7	24	
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kona brewing co. longboard lager kona, hi	7	24	
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maui brewing co. bikini blonde lager maui, hi	7	24	
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sapporo, lager tokyo, jp	7	24	
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kona brew, big wave golden ale	7	24	
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bottled beer

morimoto imperial pilsner 25 oz.		36	
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morimoto hazelnut 22 oz.		17	
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echigo koshihikari lager 11 oz.	11
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heineken lager 12 oz.	8
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kirin lite 12 oz.	7
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maui brew, dbl overhead ipa 12 oz. can	8
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cocktails

sake sangria pitcher	19
sake, plum wine, seasonal fruits	

yuzu margarita	16
silver tequila, citrus, triple sec	

mai tai	15
light rum, tropical fruit, dark rum float	

mango matchashu	11
sake, mango puree, matcha	

shochu sour	10
choice of grapefruit, orange, lemon, oolong or green tea	

mocktails

mint yuzu spritzer	6
mint, yuzu, sprite	

momosan ice tea	
blueberry calpico, passion fruit tea	

soft beverages

coke, diet coke, sprite, ginger ale, lemonade, iced tea	4
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juice

orange, pineapple, cranberry, grapefruit, pomegranate	5
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tea / coffee / espresso

harney & sons tea selection	5
hawaiian paradise coffee	
espresso / decaf/ americano	
cappuccino/ latte	
iced oolong / iced green tea	



Daily Happy Hour 5pm-7pm
\$2 Featured Draft Beer with purchase of food

Up until the early 90's, most restaurants in the United States served mainly hot sake. Today, as a wide variety of higher quality products are imported from Japan, sake service has transitioned to almost exclusively cold sake. While refreshing and enjoyable, we would like to introduce additional serving temperatures. At Momosan, in addition to serving cold sake, we will serve sake at a range of temperatures, from room temperature, to warm or hot.

Please try sake at different temperatures, and enjoy a whole new flavor profile.

	徳利など温度のめやす Temperature/feel	香り・味わい Flavor/Taste
常温 Jo-on	室温 Room temperature	自然な酒の香りが味わえる Natural flavor
日向燗 Hinatakan	温度の高さを感じないくらい Close to room temperature	ほんのり香りが引き立つ Slight flavor
人肌燗 Hitohadakan	さわると温かく感じる When you touch the bottle, you feel the warmth- 35c	味にふくらみがある米や麹の良い香りがする Nice flavor of rice and koji
ぬる燗 Nurukan	熱くはない程度 Not hot but warm- 40c	香りがよく出る Flavorful
上燗 Jokan	注いだときに湯気が出る程度 When you pour it, steam comes out- 45c	引き締まった香りを感じる Sharp flavor
熱燗 Atsukan	徳利から湯気が生じるさわると熱く感じる Steam comes out from the bottle, the bottle is hot- 60c	キレの良い辛口 香りがシャープになる Very sharp taste and dry flavor
飛びきり燗 Tobikirikan	徳利を持つと熱いくらい Too hot to touch the bottle- 65c	シャープな香りて、より辛口になる Sharper and drier taste

junmai – recommendation: any temperature

ginjo – recommendation: up to nurukan

junmai ginjo – recommendation: up to jokan

junmai daiginjo – recommendation: up to nurukan

tokubetsu junmai – recommendation: up to atsukan

nigori – recommendation: hitohadakan or nurukan

aged sake – recommendation: up to nurukan



MOMOSAN HAPPY HOUR: \$2 “featured” draft beer with purchase of food.
5-7pm daily