



Dinner

Sunday-Thursday 5pm-10pm
Friday-Saturday 5pm-11pm

momosan wynwood



Hot appetizers

- duck tacos 6/1pc
house roasted duck, apricot sweet chili in crispy gyoza skin
- kakuni bao 6/1pc
braised pork belly, lettuce, dijon mayo
- soft shell bao 10/1pc
fried soft shell crab, lettuce, pickled cucumber, spicy mayo
- pork sausage 8
oven roasted, sake, garlic
- buta kimchee 10
sautéed pork belly, homemade kimchee
- pork gyoza 12
pan fried pork dumplings, ginger scallion sauce



- karaage 10
japanese style fried chicken, sweet garlic soy
- popcorn shrimp 9
tempura batter tossed in kochujang aioli
- spicy wontons 12
chicken wontons in szechuan sesame chili sauce
- kakuni 12
braised pork belly, sweet chashu sauce
- edamame 6
steamed, sea salt
- crispy mimiga 9
fried pig ear, shichimi, japanese mayo
- sticky ribs 10
twice cooked pork ribs, hoisin chili sauce



Cold appetizers

- hot oil carpaccio* 12
chef's choice of sashimi, hot oil seared, yuzu soy, ginger, garlic, micro cilantro
- hamachi tacos* 12
fresh yellowtail tossed with tomatillo sauce in crispy gyoza skin
- poke* 12
choice of marinated tuna* or salmon*, cucumber, chili oil
- tuna pizza* 12
tuna sashimi, kalamata olives, anchovy aioli
- tartare* 10
choice of tuna or salmon
- ceviche three ways* 18
tuna, salmon, yellowtail
- conch* 12
diced sashimi, lemon, jalapeno, onion, garlic
- sashimi appetizer 18
today's sashimi appetizer



Salads

- tempura bay scallop salad* 12
mixed greens, ginger miso dressing
- momosan house salad 12
cured tuna and salmon, feta, kochujan miso dressing
- seaweed salad 6



momosan recommended

A5 from the grill

- a5 wagyu ny strip* 90
seared tableside, 6oz wagyu ny strip, soy garlic jus
- ishiyaki a5 wagyu* (2oz. min) 15/oz
seared tableside, 3 signature sauces
- a5 wagyu kushiyaki 28/pc
choice of teriyaki glaze or sea salt
- a5 turf and surf sushi roll 34



415 NW 26th St. Miami, FL 33127 | (305) 851-8450 |

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

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From the grill



- hamburg** 18
wagyu blend with black pepper sauce
- grilled saba 13
- salt grilled mackerel 12
- grilled octopus 12
- sweet soy 12
- grilled oysters 12
- light soy, sake, fish sauce
- beef tongue* 14
center cut, ginger scallion sauce
- 3 piece kushiyaki platter 9
chicken, salmon, butabara choice of teriyaki glaze or sea salt
- 5 piece kushiyaki platter 15
chicken, salmon, butabara, shrimp, tsukune choice of teriyaki glaze or sea salt
- 7 piece kushiyaki platter 21
chicken, salmon, butabara, shrimp, tsukune, corn, asparagus wrapped in butabara choice of teriyaki glaze or sea salt

Peking duck 32
1/2 duck served with flour tortilla, hoisin, apricot, sweet chili and pico de gallo



Noodle Toppings

- kakuni 4
braised pork belly
- chashu 4
sliced pork belly
- steamed chicken 4
chicken thigh
- ajitama* 2
soy marinated soft boiled egg
- nori 2
toasted seaweed
- menma 3
braised bamboo shoot
- takana 3
spicy mustard green
- fresh pressed garlic 0

Ramen

tonkotsu 16
pork broth, chashu pork, ajitama*, mushroom and takana



- chicken 16
chicken broth, steamed chicken, menma, mushroom and ajitama*
- gyukotsu-25 orders per day! 26
7-hour braised beef rib, kale namul, black pepper oil and ajitama*
- spicy vegan miso 16
miso broth, miso tossed fried tofu, tomato, kale and corn
- cold spicy chicken 16
szechuan sesame chili sauce, kale namul and ajitama*
- tsukemen 16
dipping noodles with tonkotsu broth, ajitama*, chashu pork and takana
- spicy tan-tan 16
sesame curry broth, miso ground pork, cilantro, ajitama* and scallion
- wagyu pho 30
creamy beef broth, scallion and black pepper oil

Rice and Sushi rolls

kama-meshi 16
rice cooked to order, choice of kakuni, beef sukiyaki, buta kimchee



buri bap* 22
yellowtail, pickled vegetables and egg yolk served in hot stone bowl seared tableside with sweet garlic soy



- shrimp tempura 12
- spicy tuna* 8
- california* 6
- salmon avocado* 8
- spicy yellow tail* 8
- eel avocado 12
- vegetable 7
- soft shell crab* 13

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drinks

morimoto sake

chef morimoto's sake from fukumitsuya brewery ishikawa, japan

glass carafe 720mL 1.8L

morimoto junmai 9 20 65 105

honeyed walnuts, sweet finish

morimoto ginjo 13 25 95 145

caramelized pear, stone fruit

morimoto daiginjo 19 40 150 230

melon, honeysuckle, rich texture

300mL

morimoto nigori 35

semi- sparkling nigori, fresh and clean aftertaste

210mL

easy cup morimoto junmai 7

premium rice notes, dry flavor, balanced texture

morimoto aged sake

aged sake, or koshu, typically has only 30% of the outer layer of rice polished away in order to help the aging process. the sake is then aged in tanks, in relatively warm conditions. reactions form between amino acids and sugars, resulting in sake with deep, rich & complex flavors.

2 oz. 300mL

morimoto '5 year' 25 100

toasty honey graham, sweet chili pepper

morimoto '10 year' 50 200

chestnut, highland malt, walnut cream finish

shochu

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

2 oz.

morimoto (rice) 12

clean, sake lees, rounded finish

aka kirishima (purple potato) 11

red wine notes, sweet finish

sake flights

morimoto sake flight 35

balanced selection of four of chef morimoto's sakes. his junmai, junmai ginjo, junmai daiginjo and nigori.

playful sake flight 30

selection of four playful sakes

smooth sake

glass carafe 1.8L

aoki yuki otoko 10 22 135

yeti honjozo

dry, clean, hints of umami and sweetness

ichinokura mukansa 11 24 155

honjozo

very dry, crisp acidity, balanced savory flavor

kikusui junmai ginjo 10 23 140

clean, light, mandarin orange

glass carafe 720mL

enter silver junmai ginjo 14 33 75

mango, asian pear, honeydew melon

classic sake

glass carafe 1.8L

ryujin oze no yukidoke 12 28 170

okara junmai

grain, mineral, rich

kubota senju ginjo 14 32 190

caramel, cotton candy, cocoa, clean

dassai 45 daiginjo 12 28 170

orange, clove, toasted malt

wakatake okinoroshi 19 44 270

"demon slayer" daiginjo

silky, peach, tangerine, honey, citrus

bold sake

glass carafe 1.8L

hananomai ginjo 11 26 155

medium body, tangy, kiwi

ishioka mighty peak 13 31 185

tokubetsu junmai

pepper, licorice, flowery aromatics

glass carafe 720mL

narutotai nama genshu 16 40 90

undiluted, rich, fruit aromas

toko ultraluxe junmai daiginjo 275

complex, lychee, wild strawberry

playful sake

glass carafe 1.8L

rihaku dreamy clouds 12 28 170

nigori

slightly cloudy, coconut, pumpkin

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drinks

sparkling

	glass	750mL
la marca prosecco , italy	10	50
jansz sparkling rose , tasmania	12	60
ayala champagne brut majeure , france		130
veuve clicquot yellow label brut champagne , france		200

white wine

	glass	750mL
morimoto "dream" chardonnay , mendocino, california	14	55
patient cottat sancerre , italy	16	70
maison champy bourgogne chardonnay , france	15	60
dragon langhe bianco , italy	13	55
brancott sauvignon blanc , new zealand	14	60
robert sinskey "abraxas" , los carneros, california		90
rombauer chardonnay , los carneros, california		120

rose

	glass	750mL
miraval , france	15	65

red wine

	glass	750mL
caparzo sangiovese , italy	11	45
big basin vineyards syrah , santa cruz, california	18	80
sidrui pinot noir , willamette valley, oregon	16	70
kenwood six ridges cabernet sauvignon , alexander valley, california	13	55
orin swift "8 years in the desert" blend , california		145
honig cabernet sauvignon , napa valley, california		125

cocktails

yuzu margarita	13
milagro silver tequila, lemon, yuzu	
spiced car	15
mars iwai whisky, honey, yuzu	
mango matchashu	13
sake, mango puree, matcha	
sake sangria carafe	20
sake, plum and white wine, seasonal fruits	

mocktails

momosan ice tea	7
calpico, blueberry, ice tea	
shiso yuzu spritzer	7
shiso, yuzu, sprite	

draft beer

	20 oz.
morimoto soba ale , oregon	10
featured local tap	11
	16 oz. or frozen
kirin ichiban , japan	8

bottled beer

morimoto hazelnut ale , 22 oz., oregon	18
morimoto imperial pilsner , 25 oz., oregon	29
coedo marihana , 11oz.	12
session ipa , japan	
coedo beniaka 11oz.	13
red ale , japan	
echigo koshihikari , 11 oz., japan	10
kirin light , 12 oz., japan	8
stella artois , 12 oz., belgium	8