



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
- grilled octopus** 12
sweet soy
- 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 (4 oz)	carafe (10 Oz)	720 ml	1.8 l
morimoto junmai honeyed walnuts, sweet finish	9	20	65	105
morimoto junmai ginjo caramelized pear, stone fruit	13	25	95	145
morimoto junmai daiginjo melon, honeysuckle, rich texture	19	40	150	230
morimoto sparkling nigori semi- sparkling nigori, fresh and clean aftertaste				35 /300 ml
easy cup morimoto junmai gekkeikan co. premium rice notes, dry flavor, balanced texture				7 /210 ml

Chef morimoto sake flight – served cold

a study in the evolution of sake. a selection of chef morimoto's junmai, junmai ginjo, junmai daiginjo and nigori.

morimoto sake flight	35
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Momosan sake flight – served cold

a rotating selection of four hand-selected sakes. representing momosan wynwoods curated list.

momosan sake flight	30
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Smooth Sake

	glass (4 oz)	carafe (10 Oz)	720 ml	1.8 l
morimoto junmai daiginjo melon, honeysuckle, rich texture	19	40	150	230
aoki yuki otoko “yeti” honjozo dry, clean, hints of umami and sweetness	10	22		135
ichinokura mukansa honjozo very dry, crisp acidity, balanced savory flavor	11	24		155
kikusui junmai ginjo clean, light, mandarin orange	10	23		140
enter silver junmai ginjo mango, asian pear, honeydew melon	14	33	75	

Playful Sake

	glass (4 oz)	carafe (10 Oz)	720 ml	1.8 l
morimoto sparkling nigori semi-sparkling nigori, fresh and clean aftertaste		35 (300ml)		
rihaku dreamy clouds nigori slightly cloudy, coconut, pumpkin	12	28		170

Classic Sake

	glass (4 oz)	carafe (10 Oz)	720 ml	1.8 l
morimoto junmai ginjo caramelized pear, stone fruit	13	25	95	145
ryujin oze no yukidoke ohkara junmai grain, mineral, rich	12	28		170
kubota senju ginjo caramel, cotton candy, cocoa, clean	14	23		190
dassai 45 junmai daiginjo orange, clove, toasted malt	12	28		170
wakatake onikoroshi “demon slayer” junmai daiginjo silky, peach, tangerine, honey, citrus	19	44		270

Bold Sake

	glass (4 oz)	carafe (10 Oz)	720 ml	1.8 l
morimoto junmai honeyed walnut, sweet finish	9	20	65	105
hananomai junmai ginjo medium body, tangy, kiwi	11	26		155
ishioka “mighty peak” tokubetsu junmai pepper, licorice, flowery aromatic	13	31		185
narutotai “red snapper” ginjo nama genshu undiluted, rich, fruit aromas	16	40	90	
toko “ultraluxe” junmai daiginjo complex, lychee, wild strawberry				275

Japanese whisky

	2 oz
morimoto single malt soba, nuts, dark cocoa	18
akashi red apple, toffee, local herbs	14
boutique-y whisky company 21 years old coffee, dried red chilies, slightly buttery	65
hibiki harmony dates, sandalwood, oak, spice	24
ichiros malt & grain barley, gingerbread, tobacco, black pepper	27
kaiyo 7 years old “the single” honey, coconut, vanilla	14
kaiyo cask strength silky malt, fruit, dark chocolate	25
kaiyo the sheri vanilla, cherry, ripe dried fruit	32
kaiyo the peated sweet peat, nuts, honey	26
kikori grain, orange blossom	15
mars iwai creamy malt, dried figs, caramel apples	10
mars iwai tradition ginger spice, cherry, peppery	15
suntory toki green apple, bright citrus, pink grapefruit	12
yamazaki 12 years old citrus, tropical fruit, winter spice	31

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.	300 ml
morimoto ‘5 year’ toasty honey graham, sweet chili pepper	25	100
morimoto ‘10 year’ chestnut, highland malt, walnut cream finish	50	200

	2 oz.	720ml
Shochu a japanese distilled beverage, typically from rice, barley or sweet potato		
morimoto (rice) clean, sake lees, rounded finish	12	130
aka kirishima (purple potato) red wine notes, sweet finish	11	80

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Drinks

Cocktails

spiced car suntory toki whisky, honey, yuzu	15
yuzu margarita milagro silver tequila, lemon, yuzu	13
mango matchashu sake, mango puree, matcha	13
sake sangria carafe (24 oz) sake, plum wine, white wine, seasonal fruits	20

Sparkling

veuve clicquot yellow label brut champagne, france toasted brioche, elegant, crisp minerality	glass	750 ml	200
ayala champagne brut majeure, france green apple, honey, biscuit			130
la marca prosecco, italy grapefruit, green apple with a citrus crisp	10	50	
jansz sparkling rose, tasmania strawberry, delicate flower, creamy	12	60	

White Wine

morimoto "dream" chardonnay, mendocino, california clean and crisp with light citrus	glass	750 ml	12	60
patient cottat sancerre, france intense aromas of acacia blossoms and passionfruit, well balanced, flavors of fresh citrus and ripe white fruit			16	70
dragon langhe bianco, italy perfumes of stone, flowers and summer grass, long, refreshing finish			13	55
brancott sauvignon blanc, new zealand grapefruit and tropical characters with a subtle minerality			14	60
robert sinskey "abraxas", los carneros, california white pineapple, peach, green apple and meyer lemon with a soft honey note				90
rombauer chardonnay, los carneros, california pear, vanilla and nectarines with a lengthy finish and crisp acidity				120

Draft Beer

morimoto soba ale, oregon buckwheat, barley, toasted nuts, medium body	20oz	10
featured local tap ask server for daily selection		11
kirin ichiban, japan malt, light, crisp	16oz or frozen	8

Mocktails

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

Rose

miraval, france pale gold hue zesty elegance, clean, crisp with a subtle creaminess and lingering finish.	glass	720 ml	14	55
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Red Wine

caparzo sangiovese, italy succulent flavors of strawberry, raspberry, herb and vanilla	glass	750 ml	11	45
big basin vineyards syrah, santa cruz, california medium bodied with a long finish, notes of juicy plums, dark berries, iron and pepper			18	80
siduri pinot noir, willamette valley, oregon tastes of fresh red and blue fruits with faint hints of earth and leather			16	70
kenwood six ridges cabernet sauvignon, alexander valley, california rich cherry pie flavors with dried herb and white pepper, full bodied with smooth tannins and a silky finish			13	55
orin swift "8 years in the desert" blend, california packed with blueberry and sweet black cherry along with a touch of fresh herbs, long on the finish with ripe tannins				145
honig cabernet sauvignon, napa valley, california luscious and balanced with notes of cranberry, black tea, spice and coriander seed with blueberry and dark chocolate aromas				125

Bottled Beer

morimoto hazelnut, 22oz. oregon rich nuttiness, smooth malt finish	18
morimoto imperial pilsner, 25oz. oregon golden color, dry hop floral aroma, malty backbone	29
echigo koshihikari, 11oz. japan clean, delicate, rice	10
kirin light, 12oz. japan crisp, refreshing, mild	8
stella artois, 12oz. belgium balanced, dry, hoppy finish	8

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