

DRINKS

MORIMOTO SIGNATURE SERIES



SAKE

	glass 4oz	carafe 10oz	720ml	1.8l
Morimoto Junmai <i>honeyed walnuts, sweet finish</i>	9	20	65	105
Morimoto Junmai Ginjo <i>caramelized pear, stone fruit</i>	13	25	95	145
Morimoto Junmai Daiginjo <i>melon, honeysuckle, rich texture</i>	19	40	150	230
Morimoto Sparkling Nigori <i>semi-sparkling, fresh and clean aftertaste</i>	35/300ml			
Easy-Cup Morimoto Junmai <i>premium rice notes, dry flavor, balanced texture</i>	11/210ml			

MORIMOTO SAKE FLIGHT

Morimoto Signature Series Sake Flight <i>a study in the evolution of sake. a selection of chef morimoto's junmai, junmai ginjo, junmai daiginjo and nigori.</i>	38
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AGED SAKE

	2oz	300ml
Morimoto '5 year' <i>toasty honey graham, sweet chili pepper</i>	25	100
Morimoto '10 year' <i>chestnut, highland malt, walnut cream finish</i>	50	200

WHISKY

Morimoto Single Malt <i>made from morimoto soba ale, nuts, dark cocoa</i>	2oz	18
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SHOCHU

	2oz	720ml
Morimoto (Rice) <i>made with water filtered for 100 years, clean, sake lees, rounded finish</i>	12	130

WINE

	glass	bottle
Morimoto "Dream" Chardonnay, Mendocino, California <i>Chef's dream come true, clean and crisp with light citrus</i>	14	60

BEER

	glass	bottle
Rogue Brewery's Finest		
Morimoto Soba Ale, 20 oz. Draft, Oregon <i>buckwheat, barley, toasted nuts, medium body</i>	12	
Morimoto Soba Daze, 12oz., Oregon <i>hazy pale ale, slightly juicy and nutty</i>		10
Morimoto Imperial Pilsner, 12oz., Oregon <i>golden color, dry hop floral aroma, malty backbone</i>		10

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SAKE

SMOOTH SAKE

	glass 4oz	carafe 10oz	720ml	1.8l
Aoki Yuki Otoko "Yeti" Honjozo <i>dry, clean, hints of umami and sweetness</i>	10	22		135
Ichinokura Mukansa Honjozo <i>very dry, crisp acidity, balanced savory flavor</i>	11	24		155
Kikusui Junmai Ginjo <i>clean, light, mandarin orange</i>	10	23		140
Enter Silver Junmai Ginjo <i>mango, asian pear, honeydew melon</i>	14	33	75	

CLASSIC SAKE

Ryujin Oze No Yukidoke Ohkara Junmai <i>grain, mineral, rich</i>	12	28		170
Kubota Senju Ginjo <i>caramel, cotton candy, cocoa, clean</i>	14	32		190
Dassai 45 Junmai Daiginjo <i>orange, clove, toasted malt</i>	12	28		170
Wakatake Onikoroshi "Demon Slayer" Junmai Daiginjo <i>silky, peach, tangerine, honey, citrus</i>	19	44		270

PLAYFUL SAKE

	glass 4oz	carafe 10oz	720ml	1.8l
Rihaku "Dreamy Clouds" Nigori <i>slightly cloudy, coconut, pumpkin</i>	12	28		170

BOLD SAKE

Hananomai Junmai Ginjo <i>medium body, tangy, kiwi</i>	11	26		155
Ishioka "Mighty Peak" Tokubetsu Junmai <i>pepper, licorice, flowery aromatic</i>	13	31		185
Narutotai "Red Snapper" Ginjo Nama Genshu <i>undiluted, rich, fruit aromas</i>	16	40	90	
Toko "Ultraluxe" Junmai Daiginjo <i>complex, lychee, wild strawberry</i>				275

SAKE FLIGHT

Momosan Sake Flight <i>A rotating selection of four hand-selected sakes. representing Momosan Wynwoods curated list.</i>	32
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DRINKS

SIGNATURE COCKTAILS

Butterfly Effect <i>ford's gin, la marca prosecco, lemongrass, lemon</i>	13
Spiced Car <i>suntory toki whisky, honey, yuzu</i>	15
Yuzu Margarita <i>milagro silver tequila, lemon, yuzu</i>	13
Mango Matchashu <i>sake, mango puree, matcha</i>	13
Sake Sangria, Carafe (24 oz) <i>sake, plum wine, white wine, seasonal fruits</i>	20

MOCKTAILS

Momosan Ice Tea <i>calpico, blueberry, ice tea</i>	7
Shiso Yuzu Spritzer <i>shiso, yuzu, sprite</i>	7

DRAFT BEER

Featured Local Tap <i>ask server for daily selection</i>	20oz 11
Kirin Ichiban, Japan <i>malt, light, crisp</i>	16oz. or Frozen 8

BOTTLED BEER

Echigo Koshihikari, 11oz. Japan <i>clean, delicate, rice</i>	10
Kirin Light, 12oz. Japan <i>crisp, refreshing, mild</i>	8
Stella Artois, 12oz. Belgium <i>balanced, dry, hoppy finish</i>	8

JAPANESE WHISKY

Akashi <i>red apple, toffee, local herbs</i>	20z 14
Boutique-y Whisky Company, 21 Years Old <i>coffee, dried red chilies, slightly buttery</i>	65
Hibiki Harmony <i>dates, sandalwood, oak, spice</i>	24
Ichiros Malt & Grain <i>barley, gingerbread, tobacco, black pepper</i>	27
Mars Iwai <i>creamy malt, dried figs, caramel apples</i>	11
Mars Iwai Tradition <i>ginger spice, cherry, peppery</i>	15
Mar Komagatake Single Malt <i>white chocolate, cashews, salted caramel</i>	45
Suntory Toki <i>green apple, bright citrus, pink grapefruit</i>	12
Yamazaki 12 Years Old <i>citrus, tropical fruit, winter spice</i>	31

WHITE

	glass	bottle
Patient Cottat Sancerre, France <i>well balanced, fresh citrus and ripe white fruit</i>	16	70
Dragon Langhe Bianco, Italy <i>orchard fruit, candied orange peel and vibrant acidity</i>	13	55
Brancott Sauvignon Blanc, New Zealand <i>floral, pear, tropical fruit with subtle minerality</i>	14	60
Robert Sinskey "Abraxas", Los Carneros, California <i>white pineapple, peach with a soft honey note</i>		80
Rombauer Chardonnay, Los Carneros, California <i>pear, vanilla and nectarines with a lengthy finish</i>		100

ROSE

Miraval, France <i>clean, crisp with a subtle creaminess</i>	15	55
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RED

Caparzo Sangiovese, Italy <i>succulent flavors of strawberry, raspberry, herb and vanilla</i>	11	45
Big Basin Vineyards Syrah, Santa Cruz, California <i>juicy plums, dark berries and pepper</i>	17	75
Siduri Pinot Noir, Willamette Valley, Oregon <i>tastes of fresh red and blue fruits with faint hints of earth and leather</i>	16	70
Kenwood Six Ridges Cabernet Sauvignon, Alexander Valley, California <i>rich cherry pie with dried herbs and white pepper</i>	13	55
Orin Swift "8 Years In The Desert" Blend, California <i>blueberry and sweet black cherry with a long finish</i>		85
Honig Cabernet Sauvignon, Napa Valley, California <i>cranberry, black tea and dark chocolate</i>		110

SPARKLING

Veuve Clicquot Yellow Label, Brut Champagne, France <i>toasted brioche, elegant, crisp minerality</i>		160
Ayala Champagne Brut Majeur, France <i>green apple, honey, biscuit</i>		85
La Marca Prosecco, Italy <i>grapefruit, green apple with a citrus crisp</i>	10	50
Jansz Sparkling Rose, Tasmania <i>strawberry, delicate flower, creamy</i>	12	60

momosan wyndwood