

# BRUNCH

## BRUNCH LIBATIONS

### SAKE BY THE GLASS OR CARAFE

Morimoto Junmai  
Tozai "Typhoon" Futsushu

### WINE

Jeio Prosecco  
Brancott Sauvignon Blanc  
La Chevaliere Rose  
Caparzo Sangiovese

### BEER

Morimoto Soba Ale Draft  
Kirin Ichiban Draft  
Featured Local Tap  
Morimoto Imperial Pilsner  
Morimoto Soba Daze  
Kirin Light  
Echigo Koshihikari (gf)  
Stella Artois

### SPECIALTY COCKTAILS

Lychee Martini  
Yuzu Margarita  
Sake Sangria  
Momo-Sa  
Chefs Special Bloody Mary

### MOCKTAILS

Shiso Yuzu Spritzer  
Momosan Iced Tea

PRICES PER PERSON  
**ADULTS 45**  
**ADULTS WITH DRINKS PACKAGE 60**  
**CHILDREN (12 AND UNDER) 25**

Two items at a time per guest please!  
Finish the course, then happy to bring the next!  
Menu items for dine in only please!  
A5 wagyu is additional upcharge  
A 20% service charge will be added to your bill to be distributed to the Momosan team

## HOT APPETIZERS



### Duck Tacos 2pc

house roasted duck, hoisin, apricot sweet chili, crispy gyoza skin

### Kakuni Bao 1pc

braised pork belly, lettuce, dijon mayo

### Soft Shell Bao 1pc

fried soft shell crab, lettuce, pickled cucumber, spicy mayo

### Buta Kimchee

sautéed pork belly, homemade kimchee

### Pork Gyoza

pan fried pork dumplings, ginger scallion sauce

### Karaage

japanese style fried chicken, sweet garlic soy

### Popcorn Shrimp

tempura batter tossed in kochujang aioli

### Wagyu Menchi Katsu

panko fried wagyu, cabbage

### Spicy Wontons

chicken wontons in szechuan sesame chili sauce

### Kakuni

braised pork belly, sweet chashu sauce

### Edamame

steamed, sea salt

### Sticky Ribs

twice cooked pork ribs tossed in hoisin chili sauce

## COLD APPETIZERS

### Fish Carpaccio\*

chef's choice of sashimi, hot oil seared, yuzu soy, ginger, garlic, micro cilantro

### Conch\*

lime, jalapeno, onion, garlic, tomato

### Hamachi Tacos\*

fresh yellowtail tossed with tomatillo sauce in crispy gyoza skin

### Poke\* (Salmon or Tuna)

choice of marinated tuna or salmon, cucumber, chili oil

### Tuna Pizza\*

tuna sashimi, kalamata olives, red onions, anchovy aioli

### Tartare\*

choice of tuna or salmon

### Ceviche Three Ways\*

tuna, salmon, yellowtail

### House Green Salad

mix greens, feta, kochujang miso dressing

### Seaweed Salad

## SUSHI ROLLS



### Soft Shell Crab\*

### Shrimp Tempura

### Spicy Tuna\*

### Spicy Yellowtail\*



### California\*

### Salmon Avocado\*

### Eel Avocado

### Vegetable

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

order online for takeout at [momosanwynwood.com](http://momosanwynwood.com) | follow us on Instagram @momosanwynwood

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



# BRUNCH

## A5 WAGYU SELECTION

WAGYU: 100% Japanese beef  
A5 : Highest rank of beef quality  
Certificate of Authenticity  
available upon request

### A5 WAGYU NY STRIP ADD 60



cooked tableside, 6oz wagyu ny strip, soy garlic jus

### ISHIYAKI A5 WAGYU (2 OZ. MIN) ADD 10 / OZ



cooked tableside, 3 signature sauces

### A5 WAGYU SURF AND TURF ROLL ADD 20



torched tableside, lettuce wrap, sesame chili sauce

### A5 WAGYU CARPACCIO ADD 10



wagyu, hot oil seared, yuzu soy, ginger, garlic, micro cilantro

## FROM THE GRILL



### Wagyu Hamburg

prepared tableside, wagyu with black pepper sauce

### Grilled Romaine

anchovy aioli

### Pork Sausage

dijon mayo

### Grilled Octopus

sweet soy

### Corn

soy butter, parmesan

### 3 Piece Kushiyaki Platter

chicken, salmon, butabara with choice of teriyaki glaze or sea salt

## RAMEN



### Tonkotsu

pork broth, chashu pork, ajitama\*,  
kikurage and takana

### Tokyo Chicken

chicken broth, slow cooked chicken,  
menma, kikurage and ajitama\*

### Spicy Vegan Miso

miso broth, miso tossed fried tofu,  
tomato, kale namul and corn

### Tsukemen

dipping noodles with tonkotsu broth, ajitama\*,  
chashu pork and takana

### Spicy Tan-Tan

sesame curry broth, miso ground pork, cilantro,  
and ajitama\*

## RICE



### Kama-Meshi

rice cooked to order with choice of kakuni or beef sukiyaki

### Buri Bap

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

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