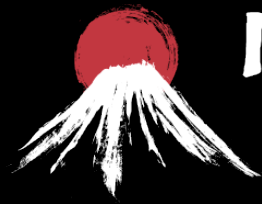


MENU



MISO & KOMÉ

Authentic

JAPANESE RICE BALLS



All items contain Sesame, Please discuss **all allergies** when you place your order

Spicy Tuna-Mayo Onigiri - \$9 (g/f)

Momo's miso, cooked tuna, mayo, and our homemade chipotle sriracha topped with sweet tamari and shichimi.

Cha-Shu Pork Onigiri - \$11

Braised pork belly flame broiled and blended with Momo's miso. Finished with unagi glaze and furikake.

Ume-Boshi Onigiri - \$8 (g/f) (v)

Pronounced uu-may boh-shee, this traditional rice ball comes packed with Japanese sour plum topped with sweet tamari and furikake.

Teriyaki Eel "Unagi" Onigiri - \$12

Flame broiled teriyaki glazed eel blasting with flavor with perfectly seasoned rice topped with unagi glaze and furikake.

Braised Shiitake and Tofu Onigiri - \$10 (g/f) (v)

Sauteed shiitake and fried tofu braised with garlic and ginger in sweet tamari and sesame oil. Finished with tamari and furikake.

Hearty Miso Soup - \$8 (g/f) (v)

(Spice available) 12oz serving of Momo's legendary miso soup topped with garlic sesame oil.

Water - \$3

Hi-Chew Candies - \$3

Japanese Coffee and Tea - \$4

ONIGIRI COME WRAPPED IN NORI



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

www.misotohkome.com Stay up to date with specials by following us on

