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

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

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