



も  
み  
じ

*If you have any questions about allergens,  
please feel free to contact our staff*

Vegan 

# Our Recommendations

Drinks



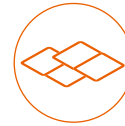
**Sparkling Sake 16**

- Sawa Sawa: Fruity 0.25L
- Mio Dry: Dry 0.3L (Alcoholic)



**Yuzu Tea 4.2**

Japanese citrus with honey refreshing and pleasant aroma (warm/pure/soda) 0.3L



**Tofu Dengaku 4**

Cooked Bio tofu with homemade miso sauce



**Edamame 4**

Young green soybeans with sea salt

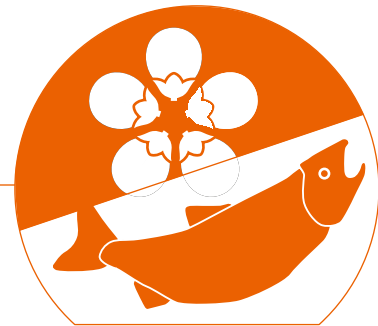
Appetiser

Appetiser



**6 Pieces of Takoyaki 7**

- Please choose one sauce  
momiji's Takoyaki are typically soft. They also go very well with sake



Main Dishes

## Dinner Set Menu

**Dengaku 17**

Bio tofu and eggplant with homemade miso sauce on rice

**Teriyaki Salmon 19.9**

Served with fluffy, tender salmon on rice

Incl. three small side dishes, pickled vegetables and miso soup

Dessert



**Mochi 3.5**

Japanese rice cake served with rice crackers



**Matcha Cheese Cake 4.8**

Creamy cheese cake flavored with matcha



**momiji Special 7**

One scoop of matcha ice cream with cloudy sake 0.04L (Alcoholic)

Dessert

## Appetiser 🍴

豆腐とわかめのサラダ

V-1 Tofu Salad (Small/Big) 3.5/5.5

Salad with Bio tofu, seaweed and ponzu sauce

枝豆

V-2 Edamame 4

Young green soybeans with sea salt

味噌汁

V-3 Miso Soup 3.5

With spring onions and seaweed

おひたし

V-4 Spinach 4

Spinach with teriyaki sauce and sesame (chilled)

菜の花の和え物

V-5 Canola Flower 4

Canola flower with sesame oil and salt (chilled)

豆腐田楽

V-6 Tofu Dengaku 4

Cooked Bio tofu and homemade miso sauce

ご飯

V-7 Rice 2.8

Extra portion rice

炊き込みご飯

V-8 Takikomi Rice 4

Cooked rice with carrot and fried tofu

## Takoyaki

Chef's recommendation

S-0 Try Takoyaki Set 10

3 pieces x 3 sauces = 9 pieces

3 pieces 4

6 pieces 7

10 pieces 11

Sauce

Please choose one sauce

ソース

T-1 Worcestershire Sauce

ソースネギ

T-2 Worcestershire Sauce with Spring Onions

ソースマヨネーズ

T-3 Worcestershire Sauce with Mayonnaise

ソースマヨネーズネギ

T-4 Worcestershire Sauce with Mayonnaise and Spring Onions

ポン酢マヨネーズネギ

T-5 Japanese Citrus-based Sauce "Ponzu" with Mayonnaise and Spring Onions

塩ダレネギ

T-6 Japanese Garlic Sauce with Spring Onions

## Dinner Set Menu

A set menu consists of a donburi bowl with rice,  
three different side dishes, pickled vegetables  
and miso soup

3種類の小鉢、味噌汁と漬物が付きます。

照り焼きチキンセット

### S-1 Teriyaki Chicken Set 18.9

Chicken with teriyaki sauce  
+ vegetables with mayonnaise

照り焼き鮭セット

### S-2 Teriyaki Salmon Set 19.9

Salmon with teriyaki sauce  
+ salad with mayonnaise

ベジバーグセット

### S-3 Veggie-Patty Set 18.9

Tofu-patty with seaweed and carrots  
+ salad with ponzu-sauce or miso-sauce

田楽丼セット

### S-4 Dengaku Set 17

Cooked tofu and eggplants with homemade  
miso sauce

牛丼セット

### S-5 Gyudon Set 19.9

Beef and onions cooked in seaweed stock

生姜焼き丼 (鶏/豚) セット

### S-6 Shogayaki Set 18.9

Chicken or pork with ginger sauce  
+ salad with mayonnaise

## Stew / Noodles

鮭茶漬け

### E-1 Salmon Chazuke 13.5

Baked salmon on rice in seaweed stock

きつねうどん

### N-1 Kitsune Udon 11

Warm Udon noodle soup with seaweed and  
fried tofu

かしわうどん

### N-2 Chicken Udon 12.9

Warm Udon noodle soup with chicken and  
seaweed

サラダうどん

### N-3 Salad Udon 11

Chilled Udon noodles with tofu and salad  
with sesame sauce

ねぎ塩冷やしうどん (鶏/豚)

### N-4 Negishio Udon 13.4

Chilled Udon noodles with chicken or pork  
with Japanese garlic sauce  
+ salad with mayonnaise

ゴマだれ冷やしうどん (鶏/豚)

### N-5 Sesam Udon 13.4

Chilled Udon noodles with chicken or pork  
with sesame sauce  
+ salad with mayonnaise

焼肉冷やしうどん (豚/牛)

### N-6 Yakiniku Udon 13.4

Chilled Udon noodles with pork or beef  
with Japanese BBQ sauce  
+ salad with mayonnaise

Pork

14.2

Beef

# Don

Donburi-bowls are served with rice

田楽丼					
<i>D-1 Dengaku Don</i> 🍴		11			
<i>Cooked tofu and eggplants with homemade miso sauce</i>					
ベジバーグ丼					
<i>D-2 Veggie-Patty Don</i> 🍴		12.9			
<i>Tofu-patty with seaweed and carrots + salad with ponzu or miso sauce</i>					
照り焼きチキン丼					
<i>D-3 Teriyaki Chicken Don</i>		12.9			
<i>Chicken with teriyaki sauce + vegetables with mayonnaise</i>					
豚ネギ塩丼					
<i>D-4 Pork Negishio Don</i>		12.9			
<i>Pork with Japanese garlic sauce + salad with mayonnaise</i>					
生姜焼き丼 (鶏/豚)					
<i>D-5 Shogayaki Don</i>		12.9			
<i>Chicken or pork with ginger sauce + salad with mayonnaise</i>					
みそ炒め丼 (鶏/豚)					
<i>D-6 Miso Itame Don</i>		12.9			
<i>Chicken or pork with homemade miso &amp; ginger sauce + salad with mayonnaise</i>					
親子丼					
<i>D-7 Oyako Don</i>		12.9			
<i>Chicken, eggs and onions with seaweed stock</i>					
牛丼					
<i>D-8 Gyu Don</i>		13.9			
<i>Beef and onions with seaweed stock</i>					
焼肉丼 (豚/牛)					
<i>D-9 Yakiniku Don</i>		12.9			
<i>Pork or beef with Japanese BBQ sauce + salad with mayonnaise</i>					
					13.9
					Beef
照り焼き鮭丼					
<i>D-10 Teriyaki Salmon Don</i>		13.9			
<i>Salmon with teriyaki sauce + salad with mayonnaise</i>					
西京焼き丼					
<i>D-11 Saikyoyaki Don</i>		13.9			
<i>Salmon marinated in saikyo-miso + salad with mayonnaise</i>					

## Nachtisch

抹茶チーズケーキ

### NA-1 Matcha Cheese Cake 4.8

*Creamy cheese cake flavored with matcha*

柚子チーズケーキ

### NA-2 Yuzu Cheese Cake 4.8

*Creamy cheese cake flavored with Japanese citrus "Yuzu"*

アイス (バニラ/抹茶)

### NA-3 Eis 3.5

*One scoop of ice cream served with red beans*

- Vanilla
- Matcha

お餅 (大福/さくら/よもぎ)

### NA-4 Mochi 3.5

*Japanese rice cake with red bean filling served with rice crackers*

- Daifuku (Standard rice cake)
- Sakura (Pink-colored rice cake wrapped in a cherry blossom leaf)
- Yomogi (Mugwort rice cake)

抹茶プリン くるみ添え

### NA-5 Matcha Pudding 4.8

*Homemade matcha pudding served with red beans and walnut*

どら焼き

### NA-6 Dorayaki 4.3

*Japanese pancake with red bean filling served with rice crackers*

濁り酒抹茶アイス「もみじ」

### NA-7 momiji Special (Alcoholic) 7

*One scoop of matcha ice cream served with cloudy sake 0.04L*

## Cocktail / Beer / Wine

ハイボール

### A-1 Highball 6.5

*Whiskey and sparkling water with lime 0.3L*

梅酒レモネード

### A-2 Umeshu Cocktail 6.8

*Plum sake with tonic water and lime 0.3L*

ジャパニーズジントニック

### A-3 Gin Tonic 7.8

*Japanese craft gin "Roku" and tonic water 0.3L*

キリンビール

### A-4 Kirin 4.5

*Japanese pilsner beer 0.3L*

アサヒビール

### A-5 Asahi 4.5

*Japanese lager beer 0.3L*

ヒカリビール

### A-6 Hikari 5

*Japanese craft beer, Pale Ale style 0.3L*

ノンアルコールビール

### A-7 Non-alcoholic Beer 4

*Lübzer 0.3L*

白ワイン

### A-8 White Wine 3.5/5.9/22

*Pinot Grigio 0.1L/0.2L/0.75L*

ロゼワイン

### A-9 Rose Wine 3.5/5.9/22

*Rosato 0.1L/0.2L/0.75L*

# Sake

スパークリング (爽爽/滞ドライ)

## A-10 Sparkling Sake 16

- Junmai Sawa Sawa from Nara (Fruity) 0.25L
- Mio Dry from Kyoto (Dry) 0.3L

菊正宗 純米 香醸

## A-11 Kikumasamune Kojo 7/12/18

Junmai Kojo from Kobe 0.1L/0.2L/0.3L  
- Fruity mild with a fine aroma of apple

中島酒造 かぼすのすゝめ

## A-12 Kabosu no Susume 11/20/45

Junmai sake from Gifu 0.1L/0.2L/0.5L  
- Fine aroma of Kabosu (Japanese lime)

菊正宗 純米 樽酒

## A-13 Taru Sake 7/12/18

Junmai sake from Kobe 0.1L/0.2L/0.3L  
- Dry with a delicate aroma of Yoshino cedar

にごり純米 さゆり

## A-14 Hakutsuru Nigori Sayuri 7/13/19

Nigori Junmai sake from Kobe 0.1L/0.2L/0.3L  
- Sweet, cloudy sake

純米吟醸 臥龍梅

## A-15 Garyubai 9/17/65

Junmai Ginjo sake from Shizuoka 0.1L/0.2L/0.72L  
- Fine, fruity sake

久保田 千寿 吟醸

## A-16 Kubota Senju 7/13/45

Ginjo from Niigata 0.1L/0.2L/0.72L  
- Dry and full-bodied sake with smooth aroma

梅酒

## A-17 Plum Sake 6/11

- Sweet classic plum wine from Osaka 0.1L/0.2L

ゆず酒

## A-18 Yuzu Sake 8/14

- Sweet classic yuzu sake from Osaka 0.1L/0.2L

## Soft Drinks

ミネラルウォーター

*F-18 Still Water* 2.9/6.8  
0.25L/0.75L

炭酸水

*F-19 Sparkling Water* 2.9/6.8  
0.25L/0.75L

コーラ/コーラライト/Sprite

*F-20 Coca Cola/Light/Sprite* 3.5  
0.33L

ルバーブソーダ

*F-21 Vio Bio Rhubarb Soda* 3.5  
0.33L

レモンライムソーダ

*F-22 Vio Bio Lemon-lime Soda* 3.5  
0.33L

アップルソーダ

*F-23 Vio Bio Apple Soda* 3.5  
0.33L

カルピス

*F-24 Calpico* 4.2  
Milk-based drink (warm/pure/soda) 0.3L

ゆず茶

*F-25 Yuzu Tea* 4.2  
Japanese citrus (warm/pure/soda) 0.3L

ゆず生姜

*F-26 Yuzu Tea with Ginger* 4.5  
Japanese citrus with ginger (warm/pure/soda) 0.3L



## Warm Tea

煎茶

*F-1 Bio Sencha* 6  
*Green tea from Kagoshima* 0.4L

茎茶

*F-2 Bio Kukicha* 6  
*Green stem tea from Kagoshima* 0.4L

ほうじ茶

*F-3 Bio Houjicha* 6  
*Roasted green tea from Shizuoka* 0.4L

玄米茶

*F-4 Bio Genmaicha* 6  
*Green tea with roasted rice grains from Kagoshima* 0.4L

自家製ジンジャーティー

*F-5 Homemade Ginger Tea* 4.4  
*With honey* 0.3L

*A-6 Pure Prana* 4  
*Citrus, ginger, grass, fresh mint* 0.3L

*A-7 Unter den Linden* 4  
*Sunflower, apple, citrus, elderberry* 0.3L

*A-8 Top of the Day* 4  
*Mint, lemons, hibiscus* 0.3L

## Cold Tea

玄米茶(冷)

*F-9 Cold Genmaicha* 3.8  
0.3L

麦茶(冷)

*F-10 Cold Barley Tea* 3.8  
0.3L

ハーブティー(冷)

*F-11 Cold Herbal Tea* 3.8  
0.3L

## Coffee

*A-12 Espresso* 2.5

*A-13 Cafe Americano* 3.3

*A-14 Cappuccino* 3.8

*A-15 Latte Macchiato* 4

*A-16 Matcha Latte* 7  
*Smooth and creamy matcha served with foamed Bio milk*

*A-17 Matcha* 6.5  
*Smooth and creamy matcha, from Yame Fukuoka, made with a tea whisk in accordance with Japanese tea ceremony*