

Momonoki

95 8th Street NW Suite 100, Atlanta

404-390-3025

RAMEN

TSUKEMEN

Ramen served separately with a hot dipping broth.

Momonoki Tsukemen 15 

pork & fish broth, seared pork belly, ramen egg, nori, white cabbage, scallions.

Spicy Miso Tsukemen 15.5  

pork broth, spices, seared pork belly, ramen egg, bamboo shoot, white cabbage, scallions.


 Non-Spicy available.

Nagoya Taiwanese “Mazemen” 15  

Stir-fried pork, scallions, Asian chives, garlic, poached egg, nori.

CLASSIC

Momonoki Tonkotsu 14  

pork broth, seared pork belly, ramen egg, soy braised bamboo shoots, scallions, house chili sauce, black garlic oil.  Non-Spicy available.


Spicy Miso 14.5  

pork broth, spices, stir-fried pork, ramen egg, white cabbage, scallions

 Non-Spicy available.

Yuzu Shoyu 13.5 

chicken & fish broth, pork broth, chicken breast, soy braised bamboo shoots, ramen egg.

 Non-Pork Broth available.

Soy Milk Miso 13  

shiitake katsu, poached egg, corn, white cabbage, house chili sauce nori.

Toppings

For

Ramen

Seared pork belly 3.5

Stir-fried ground pork 3.5

Chicken breast 3

Soy braised bamboo shoots 2.5

Ramen egg 2

Poached egg 2

White cabbage 1.5

Scallions 1.5

Corn 1.5

Nori 1.5

Shiitake katsu 1.5

Black garlic oil 1.5

Grated garlic 0.5

Extra spicy 0.5

Extra

Classic Ramen 2

Tsukemen 2.5

Rice 2



HOURS :

Sun - Thur 11 a.m. – 10 p.m.

Fri & Sat 11 a.m. – 11 p.m.



Spicy.



Vegetarian.



Contains nuts.



Egg.

KATSU SANDO


Japanese cutlet sandwich with choice of fried protein, kewpie mayo, cabbage, 3 hour house katsu sauce, milk bread.

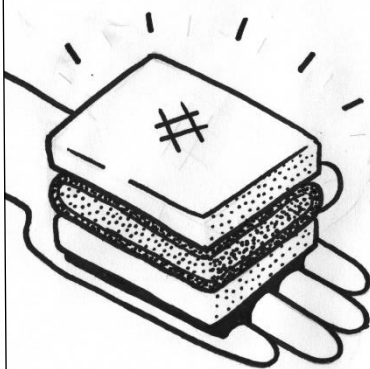
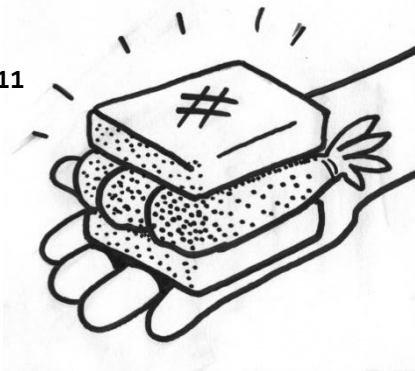
Choice of Ponzu salad or Lotus root chips

Fried Chicken 9

Shrimp & Japanese Tartar 11

Steak 14

Avocado Shiitake 8 



Miyazaki

A5 Wagyu

Filet Mignon

Sando

58

SMALL PLATES

Lotus Root Chips 3.5 

Garlic Black Pepper Edamame 5.5 

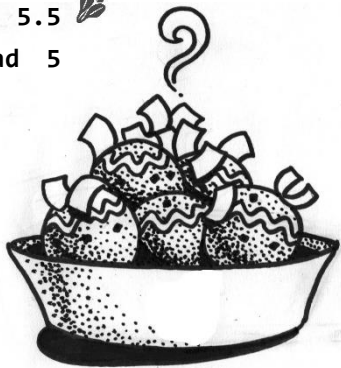
Cucumber Wakame Seaweed Salad 5

Duo Miso soup 4.5

real dashi, tofu, wakame seaweed, scallions.

Classic Takoyaki 6.5

octopus dumplings, wasabi mayo, green nori, bonito flakes.





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RAW

Seasoned with
house furikake,
chopped pickled
ginger and kanpyo (soy gourd).

Choice of Sushi Rice, No Rice(Sashimi) or Mix Green.

***Poke 14**
tuna, salmon, yellowtail, avocado, scallions,
pickled daikon, house chili soy

***Spicy Tuna Tartare 13**
avocado, wakame seaweed, scallions, lotus root
chips, chili aioli

***Soy Marinated Tuna 14**
avocado, wasabi, kizami nori, nikiri shoyu

***Salmon Tataki 12**
seared salmon and grape tomato, shallot ponzu,
cucumber, lemon, pickled daikon

***Yellowtail Jalapeno 13**
cilantro salsa, cucumber,
radish, pickled daikon,
chili ponzu

GREEN

Momonoki Caesar Salad 12
Romaine Heart, chicken breast, grape
tomato, radish, 6 mins egg.

Tofu Avocado Salad 11
grape tomato, lotus root crisp,
poached egg, momonoki sesame dressing.

Avocado Shiitake Rice 9.5
cucumber, radish, wakame seaweed, pickled
daikon, ramen egg, house chili soy.
 Vegan modification available.



Spicy.



Vegetarian.



Contains nuts.



Egg.

COOKED All with Steamed Rice.

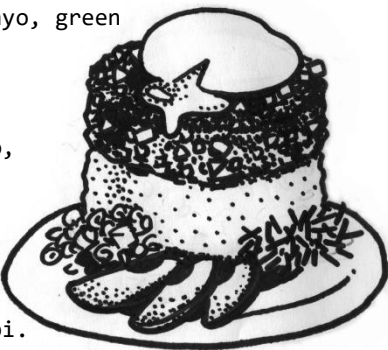
Seared Pork Belly 11
scallion and onion salsa, ramen egg, cured cucumber.

Chicken Kara-Age 10.5
ramen egg, cabbage, wasabi mayo, green
onion.

Dry Curry 12
ground beef, carrots, avocado,
scallions, bonito flakes,
poached egg, nori.

Steak 15
shallot ponzu, fried garlic,
poached egg, scallions, wasabi.

Kabayaki Unagi 18
BBQ eel, pickled daikon, cured cucumber, kizami nori,
sansho pepper.



DRINKS

TEA:
ICE ALPINE TEA 5

SODA:
STRAWBERRY LEMON THYME 6
PINEAPPLE SAGE 6



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