

THE IZAKAYA AT
MOMOTARO


RESTAURANT WEEK 2026

DINNER \$45

CHOOSE ONE FROM EACH COURSE

FIRST COURSE

最初のコース

SPICY CUCUMBER* english cucumber, onion, with spicy dressing

SATSUMAIMO FRIES* sweet miso mayo

BLISTERED SHISHITO* bonito mayo, togarashi

SECOND COURSE

セカンドコースコース

TUNA TOSTADA crispy nori, tuna tartare, avocado, pickled onion, lime

SCALLOP TEMAKI "HANDROLL" diver scallop, yuzu kosho, pickled onion, fried garlic

MENTAIKO SPAGHETTI* shrimp, shiso, creamy spicy mentaiko sauce

MAIN COURSE

メインコース

PIRIKARA GYUDON "OVER RICE" crispy A5 beef, eggplant, turnip, bamboo, spicy pepper glaze

SLIDERS beef tsukune, bao bun, miso-mustard sauce

CHICKEN KATSUDON panko fried chicken, tendon sauce, green garlic

DESSERT

デザート

CREAM PUFF

SANSHO CHOCOLATE PANNA COTTA
raspberry glaze

*CAN BE MADE VEGETARIAN, VEGETARIAN OPTION AVAILABLE FOR MAIN COURSE

If you choose the Restaurant Week menu, **Full** table participation is required.

CHICAGO ★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO