

Momoya SoHo

NYC Restaurant Week Winter 2026

LUNCH \$30 PER PERSON

1ST COURSE

KABOCHA SOUP
CREAMY SQUASH SOUP

OR

SNOW CRAB OHITASHI
CROWN DAISY, BABY SPINACH OHITASHI, SNOW CRAB MEAT

OR

SASHIMI TSUMERU
SALMON, KAMPACHI, APPLE, MICRO CHIVES

2ND COURSE

SALMON OYAKO
NINE PIECES OF SALMON
SASHIMI - SCOTTISH SALMON,
OCEAN TROUT SALMON, AND
ZUKE KING SALMON

TEN-JU
JUMBO SHRIMP & VEGETABLE
TEMPURA OVER RICE

SUSHI PLATTER
6 PIECES OF SUSHI,
CALABASH GOURD ROLL

OR

CHIRASHI DON
(\$15 SUPPLEMENT)
ASSORTMENT OF SLICED FISH, SHELLFISH AND
VEGETABLES ON BED OF SEAWEED COATED
SUSHI RICE

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NYC Restaurant Week Winter 2026

DINNER \$60 PER PERSON

1ST COURSE

KABOCHA SOUP
CREAMY SQUASH SOUP

OR

SNOW CRAB OHITASHI
CROWN DAISY, BABY SPINACH OHITASHI, SNOW CRAB MEAT

OR

SASHIMI TSUMERU
SALMON, KAMPACHI, APPLE, MICRO CHIVES

(\$15 ADDITIONAL)

TORO SHOKUPAN
BLUE FIN TUNA, TOASTED SESAME SEED SAUCE, CAVIAR, IKURA,
MICRO GREENS

2ND COURSE

GYUTAN STEW
SLOW COOKED BEEF
TONGUE STEW WITH
VEGETABLES, CRISPY RICE

YORU-GO-HAN
SIX PIECES SUSHI (CHU TORO,
HAMACHI, ABURI SAKE, HOTATE,
KINMEDAI, UNI, AND KASAI
ROLL)

SHOKADO BENTO
BEEF TONGUE STEW, COD WITH
MUSHROOM SAUCE, OYSTER
AGEDASHI, SEASONAL BITES
AND RICE BOWL
(UNI, IKURA, AND SALMON)

3RD COURSE

MATCHA TART
YUZU STRAWBERRIES, MATCHA
WHITE CHOCOLATE GANACHE,
STRAWBERRY MATCHA COOKIES

OR

MONT BLANC AU CITRON
MIKAN CAKE, KINKAN, SOBA ICE CREAM

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BOTTLES

\$65

Sparkling

Domaine Allimant - Laugner

Cremant d'Alsace Brut Rose

White

Aruga, Branca Clarenza

Yamanashi Koshu 2025

Sake

Senkin "Modern Kamenno O"

Junmai Daiginjo

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Domaine Allimant - Laugner

Cremant d'Alsace Brut Rose

White

Aruga, Branca Clarenza

Yamanashi Koshu 2025

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