

Momoya SoHo

NYC SUMMER RESTAURANT WEEK 2026

\$60 DINNER MENU

FIRST COURSE

SOMEN NOODLE

egg, shiitake, young corn, chives, dashi, mirin, usukuchi

or

EDAMAME POTAGE

milk, onion, potato, and edamame

or

MADAI MOZUKU

two pieces of madaï sashimi on a bed of yuzu-soy seaweed

SANSHOKU BREAD

(\$15 Additional)

Blue Fin Tuna, Ponzu Mayo, Caviar, Ikura, Micro Greens

SECOND COURSE

SUSHI & SASHIMI TASTING FOR ONE

eight pieces of sashimi, five pieces of sushi, accompanied by Kasai roll

or

SHOKADO BENTO BOX

*beef salad, unagi rice, fried softshell crab, cod w/uni miso sauce,
selection of sashimi and small bites*

or

WAGYU & NIGIRI SET

3oz A5 miyazaki wagyu steak accompanied by five pieces of nigiri

DESSERTS

ALMOND BREAD PUDDING

kokuto butterscotch sauce, raspberry, vanilla, chantilly

or

MANGO MOUSSE

coconut jam, sudachi sponge cake, coconut tuile



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NYC SUMMER RESTAURANT WEEK 2026

\$30 LUNCH MENU

FIRST COURSE

SOMEN NOODLE

egg, shiitake, young corn, chives, dashi, mirin, usukuchi

or

EDAMAME POTAGE

milk, onion, potato, and edamame

or

MADAI MOZUKU

two pieces of madaï sashimi on a bed of yuzu-soy seaweed

SECOND COURSE

SUSHI MORIAWASE

chef's selection of seven pieces of nigiri accompanied by a tuna roll

or

SALMON OYAKO

four pieces of salmon, four pieces of seared salmon belly, and ikura

or

WAGYU JU

ribeye, seasonal vegetables, and poached egg

or

MINI OMAKASE

(\$15 supplement)

seven premium nigiri and yuzu tobiko scallop roll

DESSERT

(\$15 additional)

ALMOND BREAD PUDDING

kokuto butterscotch sauce, raspberry, vanilla, chantilly

or

MANGO MOUSSE

coconut jam, sudachi sponge cake, coconut tuile



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BOTTLES \$75

SPARKLING

Clotide Davenne

Cremant de Bourgogne Extra Brut

WHITE

Aruga, Branca Clareza

Yamanashi Koshu 2024

SAKE

Shirataki Jozen

Junmai Ginjo Nama

