



M O M O L U N C H S P E C I A L S

M10 SPICY PORK

제육볶음

spicy marinated pork served
with rice and salad

9.9

M11 JJAMBONG

짬뽕

Korean noodle soup
with seafood and vegetable
(very spicy)

9.9

M12 JAJANGMYEON

짜장면

Korean noodle dish with soy bean sauce,
pork and onions

8.9

M13 JABCHAE

잡채 덮밥

warm glass noodle salad
with beef and vegetable served
with salad and rice
(vegan/vegetarian possible)

8.9

M14 SPICY SQUID

오징어 볶음

sautéed squid with vegetable
served with rice and salad (spicy)

9.9

*****SOUP OF THE WEEK*****

M15 DOENFANG JJIGAE / KIMCHI JJIGAE

된장찌개 / 김치찌개

Soy bean soup with tofu and pork /
Kimchi stew with tofu and pork (spicy)

9.9



LUNCH MENU

- M1 TONKATSU 돈까스** 9.9
Japanese style cutlet served with rice and salad
- M2 BIBIMBAP (vegan/vegetarian) 비빔밥** 7.9
rice with various vegetable and fried egg on the top with chili sauce + Miso soup
- TOFU 두부 +1.00 / CHICKEN 닭고기 +1.00 / BEEF 불고기 +2.00 / SPICY PORK 제육 +2.00
- DOLSOT (hot stone pot) 돌솥 +2.00
- M3 YAKIUDON (vegan/vegetarian) 야끼우동** 7.9
Japanese udon noodles pan-fried with vegetable + Miso soup
- TOFU 두부 +1.00 / CHICKEN 닭고기 +1.00 / BEEF 불고기 +2.00 / PORK CUTLET 돈까스 +4.00
- M4 TERIYAKI CHICKEN BURGER or SALAD 데리야끼치킨 버거/샐러드** 8.9
chicken teriyaki,
- Burger served with fries and salad
- Salad served with garlic bread
- M5 BULGOGI BURGER 불고기 버거** 9.9
Korean style marinated beef burger with cheese served with fries and salad

BENTO

All Bentos are served in a box with a small salad, rice, vegetable side dish and vegetable Tempura / prawn Tempura.

- B6 TOFU BENTO (vegan/vegetarian) 두부벤또** 11
tofu with teriyaki sauce and vegetable served with tempura, rice and salad
- B7 CHICKEN BENTO 치킨벤또** 12
chicken teriyaki with vegetable served with tempura, rice and salad
- B8 BEEF BENTO 불고기벤또** 14
Korean style marinated beef with vegetable served with tempura, rice and salad
- B9 SALMON BENTO 연어구이벤또 (prep. time +15 min.)** 16
salmon filet grilled with vegetable served with tempura, rice and salad

For +3Eur Sushi can be ordered instead of tempura.



SUSHI LUNCH MENU

Sushi Lunch Menus are served with miso soup.

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| S1 MINI MAKI MIX 10 mixed maki | 6.5 |
| S2 INSIDE OUT MIX 6 insideout maki | 6.5 |
| S3 VEGGIE MIX (vegan/veget.) 야채 스시 4 nigiri, 6 insideout maki | 9 |
| S4 SHAKE MIX 연어 스시 4 salmon nigiri, 6 insideout maki | 11 |
| S5 MoMo SPEZIAL 모듬스시 스페셜(소) 6 mixed nigiri, 6 insideout maki | 13 |
| S6 MoMo ROYAL 모듬스시 로얄(중) 6 nigiri (2 tuna, 2 salmon, 2 shrimp), 6 special insideout maki (salmon, tuna, avocado) | 16 |
| S7 MoMo DELUXE 모듬스시 디럭스(대)** 12 nigiri, 6 Ebi Fry insideout maki | 25 |
| S8 SASHIMI MIX 모듬 사시미 mixed Sashimi | 21 |
| S9 SHAKE DON 연어회 덮밥 marinated salmon sashimi with lettuce served on rice | 13 |
| S10 SPICY TUNA DON 참치회 덮밥 tuna sashimi with lettuce served on rice | 14 |

SUSHI BENTO

Sushi Bentos are served with small appetizers, dessert and miso soup.

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| BENTO 1 우동벤또 1** mixed sushi platter (3 nigiri and 2 insideout maki) served with large udon noodle soup and veg. gyoza | 14 |
| BENTO 2 스시모듬벤또 2** mixed sushi platter (6 nigiri, 6 mini maki) served with Ebi tempura | 14 |
| BENTO 3 스시롤벤또 3** mixed maki platter (6 mini maki and 6 insideout maki)*, served with Ebi tempura *choices: California Roll (crab, avocado), Alaska Roll (salmon), Florida Roll (tuna) | 13 |
| BENTO 4 회덮밥벤또 4** mixed sashimi on rice served with veg. gyoza | 14 |

**prep. time ~15 min.





LUNCH MENU

A P E T I Z E R

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| MISO SUPPE 미소국 soybean soup with scallion | 3 |
| HIYASHI SALAT 미역샐러드 seaweed salad with sesame | 4 |
| KIMCHI 김치 fermented cabbage salad (spicy) | 3 |
| GUN MANDU VEGGIE 야채 군만두 fried vegetarian dumplings | small 4.5 / large 8 |
| GUN MANDU 고기 군만두 fried dumplings filled with pork and vegetable | 4.5 |
| YAKI TORI 닭꼬치 2 grilled teriyaki chicken skewers | 5 |
| TEMPURA 모듬튀김 fried vegetable and prawn | small 6 / large 10 |

S A L A D S

Salads are served with garlic bread.

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| CHICKEN SALAD 치킨샐러드 with teriyaki chicken and avocado | 9.5 |
| GOAT CHEESE SALAD 치즈샐러드 with honey, rosemary and walnuts | 10.5 |
| BULGOGI SALAD 불고기샐러드 with Korean style marinated beef | 13.5 |
| SALMON TERIYAKI SALAD 연어구이샐러드 with sautéed salmon filet | 15.5 |

