

MENU



MISO & KOMÉ

Authentic

JAPANESE RICE BALLS



Please discuss all allergies with your server at the time of your order

ONIGIRI are the staple lunch for samurai warriors and backcountry skiers throughout Japan (and Jay Peak). They are made from perfectly seasoned high grade sushi rice salted to taste and hand formed into either a triangle or circle. Often wrapped in seaweed, they are packed with various protein and veggies and are the perfect snack to keep you shredding all day. **One's a snack... Two's a lunch... Three's a Party.** All prices include tax.

Spicy Tuna Onigiri - \$6

A secret blend of Momo's miso, tuna, sweet mayo, and our homemade chipotle siracha spice. Drizzled with our special sweet sesame-soy, it is not overly spicy.

Cha-Shu Pork Belly Onigiri - \$6

Braised pork belly flame broiled and blended with our legendary Miso. A savory choice finished with sweet sesame-soy.

Ume-Boshi Onigiri - \$6

Pronounced Uu-may boh-shee, this traditional rice ball comes packed with a Japanese sour plum that'll make your mouth pucker and your taste buds do the Macarena.

Kombu Miso Soup - \$5

Momo's legendary miso base infused with a Japanese Kombu (kelp) broth. Served in a 12oz cup and packed with nutrients, this booster is sure to warm you up and make boiler plate conditions ski like waste deep Hokkaido Japan Powder. Or thereabouts.

Water - \$2

ONIGIRI COME WRAPPED IN NORI SEAWEED

Hi-Chew Candies - \$2



Miso Hungry prides itself on minimizing its carbon footprint by using compostable cups, bowls, and silverware, and sources the majority of their fresh items from local farms within Vermont.

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

www.misohungryramen.com Stay up to date with specials by following us on  