


# MENU



# MISO & KOMÉ

Authentic

JAPANESE RICE BALLS

 **Prices include tax** please discuss all allergies when you place 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.**

## 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 lame 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.

## Dragon Ball - \$6

Flame broiled teriyaki glazed Eel blasting with flavor with perfectly seasoned rice. Harness the power of Ultra Instinct for your next Jet lap.

## Hearty Miso Soup - \$5

(Spice available): 12oz serving of Momo's legendary miso soup topped with kombu, tofu and garlic sesame oil. The perfect warm up to make boilerplate conditions ski like waist deep pow in Japan. Or thereabouts.

## Water - \$2

## Hi-Chew Candies - \$2

## Japanese Coffee & Tea - \$3.50

**ONIGIRI COME WRAPPED IN NORI**



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

[www.misohungryramen.com](http://www.misohungryramen.com) Stay up to date with specials by following us on

