



Ramen

~Toppings: Green Onion,
White Onion,
Cha-Shu&Meatball

MOA SHOYU RAMEN..... \$13.80
Chicken Soup with Soy Sauce

MOA SHIO RAMEN..... \$13.80
Chicken Soup with Sea Salt

 **HAWAIIAN SPICY RAMEN**..... \$14.80
Chicken Soup with Hawaiian Spicy
Sauce (No spicy, Mild, Medium or Hot)


 **SPICY MISO RAMEN**..... \$16.80
Rich Creamy Chicken Soup with Spicy
Miso Sauce (Mild, Medium or Hot)

 **NOUKO SHOYU RAMEN**..... \$15.80
Rich Creamy Chicken Soup with Soy
Sauce

NOUKO SHIO RAMEN..... \$15.80
Rich Creamy Chicken Soup with Sea
Salt

 **VEGETABLE SHOYU RAMEN** \$15.80
Vegetable Soup with Soy Sauce


 **VEGETABLE SHIO RAMEN**... \$15.80
Vegetable Soup with Sea Salt

 **SPICY VEGETABLE RAMEN**.. \$16.80
Vegetable Soup with Spicy Sauce
(Mild, Medium, or Hot)

**If you have food allergy, please
let us know before ordering*

Ramen Toppings

~Add Extra Toppings to Your Ramen~

 **ZEMBU (PUT THEM ALL)** .. \$4.80
1 Cha-Shu, 1 Ajitama(Seasoned
Soft Boiled Egg), 1 Meatball,1 Nori

CHA-SHU(3PC)..... \$2.80

CHICKEN MEATBALL(2PC) \$2.80

 **AJITAMA(1PC)**..... \$2.80
(Seasoned Soft Boiled Egg)

GREEN ONIONS..... \$1.80

WHITE ONION..... \$1.80

CORN..... \$2.80

NORI..... \$1.80

EXTRA NOODLE..... \$3.80

EXTRA BROTH..... \$7.80

**Vegetable Soup Broth Contains:Onion, Carrot,
Cabbage, Corn, Shiitake, Kelp, Garlic, Ginger, &
Potato.*

**Vegetable Ramen Toppings:Onion, Green
Onion, Shiitake, Tomato, Baby Corn, & Fried
Onion.*



*Chef Recommend



*Vegetarian Options

Yakitori

CHICKEN

THIGH.....	\$7.80
MEATBALLS.....	\$7.80
BREAST W/CHEESE.....	\$7.80

VEGETABLES

SHISHITO PEPPERS.....	\$7.80
ZUCCHINI.....	\$6.80
SHIITAKE MUSHROOMS...	\$7.80
EGGPLANT.....	\$6.80

OTHER SKEWERS

N.Y CLUB BEEF	\$11.80
PORK BELLY.....	\$7.80
LAMB CHOP	\$12.80

CHEF SESELCT

YAKITORI SET	\$10.80
(3skw)	
Thigh, Breast W/Cheese, Meatball	
YAKITORI GOURMET.....	\$14.80
(3skw)	
N.Y Club Steak , Pork Belly, Lamb Chop	
YAKITORI VEGGIE SET.....	\$13.80
(4skw)	
Zucchini, Shishito, Shiitake, Eggplant	

Our yakitori is grilled with the traditional “Binchotan” imported from Japan, the charcoal is chemical-free and made from oak that allows a high-carbon content to keep the grilling process steady

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Hot Pupus

FRENCH FRY	\$5.80
Japanese Style Fried Potatoes with Nori	
EDAMAME	\$5.80
Boiled Edamame Beans with Sea Salt	
SPICY EDAMAME	\$6.80
Boiled Edamame Beans with Spicy Sauce	
GYOZA	\$7.80
(Vegetable or Pork)	
Pan-Fried Dumplings (5pc)	
AGE GYOZA	\$7.80
(Vegetable or Pork)	
Deep Fried Dumplings (5pc)	
TAKOYAKI	\$7.80
Grilled Octopus Pancake Ball	
SOFT-SHELL CRAB(2pc) ...	\$10.80
Deep Fried with House Spicy Salt	
 CHICKEN KARAAGE	\$8.80
Marinated Boneless Fried Chicken	
 SPICY ANGEL	\$8.80
Deep Fried Chicken wing with House Spicy Salt	
HIYAYAKKO TOFU	\$5.80
Cold Tofu with Green Onion, Ginger, Dried Bonito Flakes	
PICKLES	\$6.80
Japanese-Style Daily Special Pickles	

Sides/Soup

WHITE RICE	\$2.80
YAKIONIGIRI	\$6.80
(2pcs)	
MISO SOUP	\$4.80
EGG-DROP SOUP	\$8.80
Eggdrop Spicy Chicken Soup	



***Chef Recommend**



***Vegetarian Options**

Favorites

Set comes with salad, Rice & Miso Soup

ALA CARTE / SET

CHICKEN KATSU..... \$14.80 \$18.80
Breaded Deep Fried Chicken Cutlet

TON KATSU..... \$15.80 \$19.80
Breaded Deep Fried Pork Cutlet

 **HAWAIIAN CROQUETTE..** \$16.80 \$20.80
Breaded Deep Fried Mashed Potatoes and Kalua Pork with Tonkatsu Sauce

IKAMARU..... \$16.80 \$20.80
Gently Grilled Squid with Soy Sauce and Ginger

MISO BUTTERFISH..... \$27.80 \$31.80
Broiled Miso-Marinated Black Cod

BEEF STEAK..... \$26.80 \$30.80
8oz N.Y Club Steak

Bowl

SOBORO-DON..... \$13.80
Stir Fried Ground Chicken with 1/2 Ajitama, Red Ginger and Nori

KATSU-DON..... \$14.80
Breaded Deep Fried Pork or Chicken Cutlet and Egg

OYAKO-DON..... \$14.80
Chicken cooked with Egg in Sweet Salty Sauce


CURRY RICE..... \$14.80
Chicken and Vegetable Curry

KATSU CURRY RICE..... \$19.80
Chicken and Vegetable Curry with katsu (chicken or pork)

Sashimi Moriawase

Assorted Sashimi arrangements showcasing the season's best offered choices from Japan as well as Hawaii's local variety.

3 SANTEN-MORI..... \$28.80
Maguro (Tuna), Shiromi (White Fish), Hikarimono (Shiny Fish) 3pc each


 **5 GOTEN-MORI**..... \$38.80
Maguro (Tuna), Shiromi (White Fish), Hikarimono (Shiny Fish) Nama-Hotate (Raw-Scallop), Ika (Squid) 3pc each


8 HATTEN-MORI..... \$68.80
Toro (Tuna Belly), Akami (Tuna Protein section) Shiromi, (White Fish) Ika (Squid) Amaebi (Sweet Shrimp), Hotate (Scallop), Saba (Mackrel), Tako (Octopus) 3pc each

Salads

Small / Large

 **GREEN SALAD**..... \$8.80 \$11.80
Fresh Greens, Cucumbers, Cilantro Sprouts and Tomatoes with Japanese House Dressing

 **HOUSE SALAD**..... \$9.80 \$14.80
Fresh Local Chicken Cooked Cha-Shu Style on a Bed of Fresh Greens, Cucumbers, Cilantro Sprouts, and Tomatoes with Sesame Dressing

 **TOFU SALAD**..... \$9.80 \$14.80
Tofu on a Bed of Fresh Greens, Onions, Sprouts Cilantro and Tomatoes with Sesame Dressing

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*Vegetarian Options

Sushi

Nigiri-zushi (2pc)

	TORO (Blue Fin).....	\$15.80
	Bluefin Tuna. High content of rich oils & fat	
	MAGURO(Tuna).....	\$7.80
	Local Big-Eye tuna. Akami Section	
	ZUKEMAGURO.....	\$8.80
	(Soy-Marinated Tuna)	
	1 day marinated Akami in Houseblend Shoyu	
	NIJIMASU (Sake).....	\$8.80
	Wild freshwater Trout caught in Shizuoka, Mt. Fuji JP	
	BURI (Yellowtail).....	\$8.80
	Farm raised Yellowtail from Kagoshima, JP.	
	SABA(Mackerel).....	\$8.80
	Wild caught From Japan. Cured with Okinawan salt and special rice vinegar	
	KOHADA(Gizzard Shad).	\$9.80
	Japanese Shad cured with Okinawan salt and special rice vinegar	
	EBI (Shrimp).....	\$8.80
	Black Tiger Prawn farm raised in Canada	
	AMAEBI(Sweet Shrimp)	\$16.80
	Caught wildly from B.I Hawaii	
	HOTATE (Scallop).....	\$8.80
	Raw Scallop from Hokkaido JP	
	AWABI(Abalone).....	\$11.80
	Locally farm raised in Kona, Hawaii. Raw or Steamed available	
	IKA (Squid).....	\$8.80
	From Japan	
	MADAKO(Octopus).....	\$9.80
	Japan variety meticulously prepared and boiled in Houji-Cha	
	ANAGO (Sea eel)	\$8.80
	Japanese Conger eel simmered in it's own broth with Shoyu, Zarume, and Sake, Brushed with our in house made Nitsume	
	Ikura (Salmon Roe).....	\$10.80
	Salmon roe marinated in Shoyu, Mirin, Sake	
	UNI (Sea urchin).....	\$16.80
	Bafun Uni	
	TAMAGOYAKI.....	\$6.80
	(EggCustard)	
	Classic Dashimaki Japanese Sweet Omelette.	

Hosomaki (6pc)

(Traditional Japanese Rolls)

	TEKKA MAKI	\$8.80
	Tuna Roll	
	TOROTAKU MAKI	\$15.80
	Chopped toro with Oshinko Roll	
	NEGITORO MAKI	\$15.80
	Otoro and Scallions Roll	
	NEGI HAMA MAKI.....	\$10.80
	Hamachi and Scallions Roll	
	KAPPA MAKI.....	\$6.80
	Cucumber Roll	
	GARI MAKI.....	\$11.80
	Saba with pickled ginger and cucumber Roll	
	IKASHISO MAKI	\$10.80
	Squid with Japanese mint Roll	
	UME SHISO MAKI	\$7.80
	Japanese Mint with UME paste and Sliced Cucumber Roll	
	ANAGO CUCUMBR MAKI....	\$9.80
	Japanese Conger Eel with Sliced Cucumbers Roll	
	NATTO MAKI	\$6.80
	Fermented soybeans Roll	
	OSHINKO MAKI	\$6.80
	Pickled Daikon and Japanese mint Roll	

Special Rolls

	FUTO MAKI (5pc).....	\$22.80
	-Tamagoyaki (Sweet Omelette) Kyuri (Cucumbers), Anago (Conger Eel), Ebi (Shrimp) , Oshinko (Pickled Daikon), Shiso (Japanese Mint), Kanpyo (Sweetened Gourd), Yama-Gobo (Burdock Root), Ebi-Oboro (Sweet Minced Shrimp)	
	MATSUKO MAKI(5pc).....	\$29.80
	Toro,Ikura,ika,Uni, Tamagoyaki (Sweet Omelette) Kyuri (Cucumbers), Oshinko (Pickled Daikon), Shiso (Japanese Mint), Ebi-Oboro (Sweet Minced Shrimp)	

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SUSHI

Nigiri | Sashimi | Chirashi | Omakase

Here at Moa Kitchen, we do our best to extend a welcoming hand in inviting you as a Diner to come and enjoy the natural flavor of Authentic Sushi. All of our ingredients used in our Sushi are all prepared with the utmost care through the traditional method as they would do in Japan. With Japan's long and deep history of Sushi, we would like to preserve and share with you Japan's traditional style of Sushi. From the bottom of our hearts we hope that you can enjoy our Sushi and it's essence of Umami.

Seasonal Japanese Fish Available! Ask your server about today's featured Japanese Market fish.

Omakase Nigiri Zushi

Our Omakase Nigiri sets are carefully selected by our Chefs to showcase our weekly selection of seasonal fish directly imported from Japan's Toyosu Fish Market. We also have a local variety of Fish and Shellfish from Hawaii. Every piece of Nigiri is meticulously made with an Artisan touch to bring out and highlight the ingredients natural flavor.

NIGIRIZUSHI TAKE 竹 \$48.80

10pc Special Nigiri & Kanpyomaki

NIGIRIZUSHI MATSU 松 \$58.80

12pc Special Nigiri & Torotaku Maki

EDOMAE NIGIRI \$29.80

7pc Special Nigiri prepared through Edomae Techniques -Zuke Maguro, Kohada, Saba, Tako, Awabi, Anago,

MAGURO LOVER NIGIRI \$29.80

2pc Each Toro, Maguro, Nakaochi, and Zuke Maguro Nigiri

Oshi Zushi

BATTERA ZUSHI..... \$28.80

Saba, Chopped pickled ginger, Shisho, Goma with Battera Konbu(5pc)

MASU ZUSHI..... \$24.80

Japanese Trout Chopped pickled ginger, Shisho, Goma with Yuzu Zest(5pc)

Chirashi Zushi

Chirashi sets are featured with **Kizami Nori** (Roasted Seaweed), **Ebi-Oboro**(Sweet minced Shrimp), Thinly Sliced **Kyuri** (Cucumbers), **Ikura** (Salmon Roe), **Anago** (Japanese Conger Eel) and our House made **Tamagoyaki** (Sweet Egg Omelette) on **Sumeshi** (Vinegared Sushi Rice). The Sashimi selection is arranged separately from our chirashi bowl to present a more vibrant artistic presentation.

CHIRASHI ZUSHI TAKE 竹

Chefs choice of assorted favorite and seasonal Sashimi \$48.80

CHIRASHI ZUSHI MATSU 松

Chefs choice of assorted favorite and seasonal Sashimi \$58.80

BARA-CHIRASHI

(Small \$14.80 | Large \$24.80)

Chopped slices of several varieties of fish marinated in shoyu with same toppings of regular chirashi.

MOA BARA CHIRASHI

(Small \$14.80 Large \$24.80)

Chopped slices of several varieties of fish marinated in our special mildly spicy and savory Yukke sauce served with Ikura, Scallions, and Thinly sliced Cucumbers.

Maguro Lovers Bowl

Nakaochi, Akami, Otoro, and Zuke Maguro (Small \$28.80 Large \$38.80)

Amazing Bowl

Sweet Shrimp, Scallops, Squid, Uni, Ikura (Small \$33.80 Large \$48.80)

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 ***Chef Recommend**  ***Vegetarian Options**

Drink Menu

Bottle Beer

ASAHI SUPER DRY 210z.....	\$8.80
ASAHI SUPER DRY120z.....	\$5.80
HEINEKEN120z.....	\$5.80
BIG WAVE GOLDEN ALE.....	\$5.80
LONGBOARD ISLAND LAGER..	\$5.80
BIG ISLAND IPA.....	\$5.80

Shochu

IICHIKO(BARLEY).....	\$6.80
SHIRANAMI.....	\$7.80
(SWEET POTATO)	

Ola Seltzers

GINGER or LEMONGRASS....	\$6.80
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Red Wine

MURPHY GOOD.....	\$8.80
Pinot Noir	
MONDAVI PRV.....	\$8.80

Cabernet Sauvignon

White Wine

MONDAVI PRV.....	\$8.80
Chardonnay	
OYSTER BAY.....	\$7.80

Sauvignon Blanc

Sparkling Wine

KENWOOD.....	\$9.80
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Sparkling Water

SPARKLING WATER.....	\$6.80
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Soft Drinks

COKE, DIET COKE,.....	\$3.80
GINGER ALE,SPRITE	

Juice

Apple, Pineapple.....	\$3.80
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Tea & Coffee

HOUJI-CHA(Hot or Cold).....	\$3.80
GREEN TEA(Hot or Cold).....	\$3.80
HOT COFFEE (kona 100%)....	\$4.80

Sake Menu

Glass 180ml

KIKUMASAMUNE (Kobe).....	\$9.80
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Junmai

KIKUSUI (Niigata).....	\$12.80
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Junmai Ginjo

KUBOTA (Niigata).....	\$14.80
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Junmai Daiginjo

Sake Sampler

TRY ALL THREE KINDS OF JUNMAI !.....	\$16.80
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Bottle 300ml

OTOKOYAMA(Hokkaido).....	\$21.80
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Junmai(Kikumasamune)

KIKUSUI (Niigata).....	\$18.80
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Junmai Ginjo

KUBOTA MANJU (Niigata)...	\$45.80
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Junmai Daiginjo

Bottle 720ml

HARUSHIKA(Nara).....	\$58.80
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Junmai(Gunma)

KUBOTA KOUJU (Niigata)....	\$58.80
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Junmai Ginjo

TAMANOHIKARI (Kyoto).....	\$78.80
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Junmai Daiginjo

Other Sake

NIGORI PERFECT SNOW.....	\$19.80
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Unrefined Sake

HOT SAKE.....	\$9.80
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(Kikumasamune)

PLUM WINE.....	\$8.80
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MOA Original sake

Lychee Sake Shot.....	\$7.80
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Yuzu sake Shot.....	\$7.80
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Dragon Blood.....	\$8.80
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Japanese Sidecar.....	\$8.80
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MOA KITCHEN
.NET

