



MOMOYA

Börsegasse 3, A-1010 Wien; Tel: 01 / 535 0392

www.momoya.at

Opening hours:

Monday – Friday

11:30 – 15:00 & 17:30 - 22:30

Saturday, Sunday & Holiday

12:00 – 22:30

Aperitif

Mix Drinks

Bierol Beer, Aperol (a)	200ml	4,20
Sake Lychee Sake, Sekt, lychee juice (o)	100ml	5,20
Aperol Spritz Sekt, soda, Aperol, orange slice (o)	250ml	5,20
Hugo Sekt, soda, elderflower, mint, lime (o)	250ml	5,50
Mrs. Beauty Aloe Vera, Sekt, mango juice, raspberry (o)	200ml	5,80
Sake Ginger Sake, Calpis, soda, ginger	250ml	5,80
Momoya Spritz (o)	250ml	5,80
Sekt, soda, Calpis, raspberry, lemon slices		
Lillet Spritz Lillet, soda, elderflower, cucumber, berries (o)	250ml	5,80
Sparkling Plum (o)	250ml	5,80
Plum wine, Prosecco, soda, lime		
Campari Soda / Campari Orange		4,20 / 4,80

Sparkling wines (o)

Valdobbiadene, Prosecco Superiore DOCG Italy	100ml	4,20
Möet & Chandon Imperial, Brut France	200ml	27,00
Möet & Chandon Rosé Imperial, Brut France	200ml	32,00
JM. Gobillard & Fils, Brut, Champagne France	375ml	45,00
JM. Gobillard & Fils, Rosé, Champagne France	375ml	50,00

Sake (Rice wine)

Ozeki Junmai 14,7%	80ml	4,80
Cold / warm, light, balanced, dry		
Ozeki Karatanba Honjozo 15,4%	125ml	7,50
Kobe, balanced, strong, dry, (male sake)		
Ozeki Hana Awaka 7%	250ml	18,00
Sparkling, lovely, light		
Gassan no Yuki Junmai Ginjo 15,5%	300ml	25,00
Snow of the mountain, fine-sweet yogurt flavour, smooth texture, silky and fine		
Yamato Shizuku Junmai Ginjo 14,5%	300ml	28,00
Brewery "Akita Seishu" high quality rice, simple, clean finish		
Tamanohikari Junmai Daiginjo 16,2%	300ml	35,00
Kyoto, highest quality level, charming, fragrant, and fine dry		

Soup / Starter / Salad

Miso soup (a)(d)(f)	3,90
Soup with bean paste, tofu and seaweed	
Tom kah gai soup (h)	4,80
Coconut soup with chicken, lemon leaf and vegetables	
Fishsoup (a)(d)	5,20
Sea bream, pakchoi vegetable, ginger, und coriander	
Tom yam gung soup (b)	5,50
Thai hot soup with shrimps	
Agedashi Tofu (a)(d)(f)	4,50
Fried tofu in sauce, with Bonito flakes (smoked skipjack tuna), and spring onions	
Edamame (f)	4,50
Soybeans cooked, salted	
Satay Chicken skewers (e)(f)(n)	5,80
Chicken skewers with peanut sauce, and cucumbers (2 Pieces)	
Yaki Gyoza (a)(c)(f)(n)	6,90
5 pieces, grilled dumplings, stuffed with chicken and vegetable	
Deep fried shrimps (2 Pieces) (a)(b)(c)(f)(n)	6,90
Fried shrimps on mixed salad with Tonkatzu-sauce	
Spicy - Tuna tartare (a)(c)(d)(n)	9,80
Tuna tartare with chili paste on tofu and organic avocado, chives, sesame	
House salad (a)(f)(n)	4,20
Mixed salad with sesame dressing	
Wakame salad (a)(f)(n)	4,80
Seaweed salad	
Oshinko salad (n)	4,80
Pickled radish-vegetables	
Chicken salad (a)(f)(n)	9,80
Chicken fillet on salad	
Calamari salad (a)(h)(f)(n)(r)	13,50
Grilled calamari on mixed salad, with lemon	

Price incl. VAT. / *youth drinks

Sushi / Sashimi (a)(b)(d)(f)(m)(r)

Sushi Set mini (mixed)	3 Nigiri, 3 Maki	7,80
Sushi Set small (mixed)	6 Nigiri, 3 Maki	13,80
Sushi Set medium (mixed)	8 Nigiri, 3 Maki	16,80
Sushi Set large (mixed)	10 Nigiri, 3 Maki	19,80
Shake Sushi (salmon)	6 Nigiri, 3 Maki 8 Nigiri, 3 Maki	12,50 15,50
Maguro Sushi (tuna)	6 Nigiri, 3 Maki 8 Nigiri, 3 Maki	14,50 19,50
Sashimi (mixed)	small (6 slices) medium (9 slices) large (12 slices)	13,80 20,80 27,80
Chirashi		22,00
Different, raw fish, seafood and vegetables on sushi rice		
Sushi, Sashimi Set		26,50
6 Nigiri Sushi, 6 Hosos Maki and 6 Sashimi		

Nigiri Sushi one piece

Shake	(d)(m)	(salmon)	2,50
Maguro	(d)(m)	(tuna)	3,50
Shiromi	(d)(m)	(sea bream)	2,80
Tako	(m)(r)	(octopus)	2,50
Ebi	(b)(m)	(shrimp)	3,20
Ikura	(m)	(salmon caviar)	4,50
Tobiko	(m)	(flying fish caviar)	3,20
Unagi	(a)(d)(f)(m)	(eel)	3,50
Hokki Gai	(m)(r)	(surf clams)	3,20
Hotate Gai	(m)(r)	(scallop)	3,50
Bio-Avocado	(m)	(organic avocado)	2,00
Hamachi	(d)(m)	(Kingfish) <i>On request</i>	4,50

Maki

Hoso Maki (6 pieces/12 pieces)

Shake Maki	(d)(m)	(salmon)	4,50 / 7,60
Teka Maki	(d)(m)	(tuna)	5,00 / 8,60
Shiromi Maki	(d)(m)	(sea bream)	4,50 / 7,60
Ebi Maki	(b)(m)	(shrimp)	4,80 / 8,20
Kappa Maki	(m)	(cucumber)	3,80 / 6,20
Oshinko Maki	(m)	(radish)	4,10 / 6,80
Bio - Avocado Maki	(h)(m)	(organic avocado)	4,10 / 6,80

Hoso Maki Mix 18 pieces (a)(b)(d)(m)(n) 12,80

Mixed Makis with various contents

Futomaki (a)(d)(h)(m)(o) 13,50

Organic avocado, cucumber, radish, king trumpet mushroom, salmon

Ura Maki-Rolls (8 pieces)

Veggie Rolls (a)(c)(m)(n) 9,50

Cucumber, radish, salad, sesame sauce

Alaska Rolls (d)(h)(m)(n) 12,50

Salmon, organic avocado, sesame

Philadelphia Rolls (g)(h)(m)(o) 12,50

Organic smoked salmon, organic avocado, Philadelphia cheese, chives

Spicy Tuna Rolls (c)(d)(h)(m)(n) 12,80

Tuna, organic avocado, spicy sauce, sesame

California Rolls (b)(d)(h) 12,80

Shrimps, organic avocado, tobiko (flying fish caviar)

Dragon Rolls (a)(d)(f)(h)(m)(n) 14,50

Grilled eel, organic avocado, chives, Unagi-sauce

Momoya Rainbow Rolls (d)(h)(m)(n) 15,50

Salmon, tuna, sea bream, organic avocado, shrimps, sesame

Main courses

*We serve all main courses with a portion of rice
(except for pasta and rice dishes)*

Satay Chicken 14,00

Grilled chicken breast with vegetables and peanut sauce

(a)(e)(f)(h)

Bulgogi Beef 16,00

Sweet marinated beef, fried with vegetables and sesame,
Korean – style

(a)(f)(n)(o)

Red Curry Duck 18,00

Crispy duck on seasonal vegetables with red curry sauce

(a)(c)(h)

Winter Tofu 15,00

Chopped shrimps, chicken, vegetables, tofu

(a)(b)(f)

Salmon Masala 18,00

Salmon fillet cut into cubes with vegetables and
spicy Masala sauce

(a)(d)(f)

Chilipaste Beef 20,00

Beef fillet of sirloin with vegetables and Korean
chili paste

(a)(f)

Seafood & Vegi 24,00

Fried shrimps, calamari, mussels and daily fish with
vegetables in Wok

(a)(b)(d)(f)(n)(r)

Pepper Beef 22,00

Beef sirloin cubes, spinach with black pepper

(a)(f)(n)

Price incl. VAT. / *youth drinks

Fried in Wok	- Seasonal vegetables (a)(f)	12,00
	- Chicken, vegetables (a)(f)	14,00
	- Beef fillet of sirloin, vegetables (a)(f)	20,00
Steak Teriyaki	on fresh vegetables with Teriyaki sauce	
	- Salmon fillet (a)(d)(f)(n)	19,00
	- Beef fillet of sirloin (a)(f)(n)	22,00
Tom Yam	Thai spicy and sour Tom Yam sauce cooked with	
	- Chicken and vegetables (f)(h)	15,00
	- Shrimps and vegetables (b)(f)(h)	19,00
Pineapple fried rice	Fried rice with vegetables, pineapple and coconut milk	
	- Chicken (c)(f)	14,00
	- Shrimps (c)(b)(f)	18,00
Meegoreng	Malaysian style fried noodles with vegetables and curry	
	- Chicken (a)(c)(e)(h)(n)(p)	14,00
	- Beef fillet of sirloin (a)(c)(n)(o)(p)	20,00
	- Seafood (a)(b)(c)(d)(n)(o)(p)(r)	22,00
Donburi	served with a miso soup, seaweed salad, pickled vegetables, avocado and a bowl of rice topped with	
	- Salmon Ikura Don (sashimi, salmon roe) (a)(d)(f)(m)(n)(r)	23,00
	- Unadon (grilled eel) (a)(d)(f)(n)	27,00

Dessert

Yaki Banana (a)(c)	5,50
With Panko deep fried banana, sweetened with honey	
Chocolate – Chili Mousse (c)(g)(h)	6,20
Garnished with fresh fruits	
Coco glutinous rice (h)	6,20
Glutinous rice stuffed with coconut, sweetened with honey, flavoured with coconut milk	
Sweets & Fruits (g)(h)	6,20
Coconut panna cotta with mango cream, decorated with fresh fruits	
Ice Cream (g)(n)	5,50
Two scoops of ice cream in the flavours: green tea, red bean, or sesame	

Price incl. VAT. / *youth drinks

Teppanyaki menu from 2 Persons

(a)(b)(c)(d)(f)(g)(h)(m)(n)(o)(r)

Monday – Friday from 17:30, weekend and holiday from 12:00

Teppan / Steel-plate, yaki / grilled

We kindly ask for reservation!

Here, everything revolves around **Teppanyaki**. Directly in front of your seating place, our head cooks transform the various ingredients into delicious dishes. You will not only enjoy the delicious Japanese specialties but also the eye candy of dexterous preparation.

Chickensteak	per person	52,00
- Miso soup		
- Sushi & sashimi, salad		
- 2 pieces shrimps, zucchini(courgette), king trumpet mushroom		
- Chickensteak, bean sprouts, rice		
- Dessert		

Fillet steak	per person	59,00
- Miso soup		
- Sushi & sashimi, salad		
- 2 pieces shrimps, zucchini(courgette), king trumpet mushroom		
- Beef fillet of sirloin, bean sprouts, rice		
- Dessert		

Seafood	per person	59,00
- Miso soup		
- Sushi & sashimi, salad		
- 2 pieces shrimps, zucchini(courgette), king trumpet mushroom		
- Scallops, calamari & daily fish, bean sprouts, rice		
- Dessert		

Surf & Turf	per person	69,00
- Miso Soup		
- Sushi & sashimi, salad		
- 3 pieces shrimps, daily fish, scallops, zucchini(courgette), king trumpet mushroom		
- Calamari & beef fillet of sirloin, bean sprouts, rice		
- Dessert		

Homemade Drinks

Momoya iced tea	250ml	2,80
Combination of different fruits, fine teas and mint, has a refreshing and pleasant flavour		
Mojito iced tea	400ml	4,50
Combination of fresh lime, mint, black tea, and cane sugar, has a cooling and refreshing effect		
Ginger and cinnamon juice (still / sparkling)	250ml	2,20/2,80
Mint and lime juice (still / sparkling)	250ml	2,20/2,80
Vietnamese Lemonsoda	250ml	2,80
Fresh squeezed orange juice	125ml	2,80

Lemonade / Juices

<i>Coca-Cola</i> , <i>Coca-Cola light</i> , <i>Coca-Cola zero</i>	330ml	3,20
Almdudler	330ml	3,20
Calpis still*	250ml	2,20
Calpis sparkling	250ml	2,90
Apfelsaft unfiltered	250ml	2,90
Mango juice	250ml	2,90
Lychee juice	250ml	2,90
Orange juice	250ml	2,90
Currant juice	250ml	2,90
Aloe vera juice	250ml	2,90
Juice with soda	250ml/500ml	2,50/4,80
Juice with water	250ml/500ml	2,00/3,80

Water

Mineral water still / sparkling	330ml	2,90
	750ml	5,50
Soda* / with fresh lemon juice	250ml	1,90/2,40
Water with fresh lemon juice	250ml	0,90
Raspberry soda / Elder soda	250ml	2,10
Raspberry water / Elder water*	250ml	1,90
Vienna Mountain Spring Water (pipeline)	250ml	0,50

Sparkling wines ☉	1dl	FL.
Valdobbiadene, Prosecco Superiore DOCG Italy	4,20	24,50
Möet & Chandon Imperial, Brut France	200ml	27,00
Möet & Chandon Rosé Imperial, Brut France	200ml	32,00
Bründlmayer, Sekt Brut Austria, Langenlois, Kamptal	750ml	42,00
Bründlmayer, Sekt Rosé Austria, Langenlois, Kamptal	750ml	45,00
JM. Gobillard & Fils, Brut, Champagne France	375ml	45,00
JM. Gobillard & Fils, Rosé, Champagne France	375ml	50,00

White wines Austria ☉	1/8	FL.
Chardonnay 2015 Weingut Markowitsch, Göttlesbrunn /Carnuntum	4,00	22,00
Asia Cuvée 2016 (GV. RR. WB. TR. SB.) Weingut Mayer am Pfarrplatz, Vienna	4,50	24,00
Wiener Gemischter Satz DAC 2015 Weingut Michael Edlmoser, Mauer / Vienna	4,50	24,00
Riesling Urgestein Kamptal DAC 2015 Weingut Schloss Gobelsburg, Gobelsburg / Kamptal	4,60	25,00
Sauvignon Blanc Schüttenberg 2015 Weingut Glatzer, Göttlesbrunn / Carnuntum	4,80	27,00
Grüner Veltliner Senftenberger Piri Kremstal DAC 2015 Weingut Martin Nigl, Senftenberg / Kremstal	4,90	29,50
Gelber Muskateller Steirische Klassik 2015 Weingut Neumeister, Straden / Südoststeiermark	4,90	29,50
Sauvignon Blanc Steirische Klassik 2015 Weingut Tement, Berghausen / Südsteiermark		33,00
Riesling Heiligenstein Kamptal DAC Reserve 2015 Weingut Jurtschitsch, Langenlois / Kamptal		35,00
Grüner Veltliner Federspiel Frauenweingarten 2016 Weingut F.X. Pichler, Oberloiben / Wachau		35,00

Wiener Gemischter Satz Nussberg DAC 2014/15 Organic Weingut Wieninger, Grinzing / Vienna	36,00
Sauvignon Blanc Sulz 2014/15 Weingut Gross, Ratsch a.d. Weinstraße / Südsteiermark	40,00
Grüner Veltliner Federspiel Rotes Tor 2015 Weingut Franz Hirtzberger, Spritz / Donau / Wachau	40,00
Riesling Privat Pellingen Kremstal DAC Reserve 2014/15 Weingut Martin Nigl, Senftenberg / Kremstal	52,00
Chardonnay Smaragd Schlossgarten 2015 Weingut Franz Hirtzberger, Spritz / Donau / Wachau	54,00

Red wines Austria ☉

	1/8	FL.
Zweigelt 2015 Weingut Grassl, Göttlesbrunn / Carnuntum	4,30	22,00
Blafränkisch 2015, Weingut Krutzler, Deutsch-Schützen / Südburgenland	4,60	25,00
Wiener Trilogie 2013 (ZW. ME. CS.) Weingut Wieninger, Stammersdorf / Vienna	5,20	32,00
Cabernet Sauvignon 2015 Weingut Scheiblhofer, Andau / Neusiedlersee		30,00
Big John 2013/14 (ZW. CS. PN.) Weingut Scheiblhofer, Andau / Neusiedlersee		35,00
Phantom 2014/15 (BF. CS. ME. SY.) W. & I. Kirnbauer, Deutschkreutz / Mittelburgenland		45,00
Blafränkisch Goldberg Reserve 2013 Weingut Heinrich, Deutschkreutz / Mittelburgenland		45,00

Red wines France ☉

Château du Retout, Cru Bourgeois 2011 Château du Retout, Haut Médoc / Bordeaux	39,00
Château Boutisse Grand Cru 2013 Château Boutisse, Saint Emillion, Bordeaux / France	49,00

Rosé Wines Austria ☉	1/8	Fl.
Rosé 2016 (ZW. BF. CS.) Weingut Markowitsch, Göttlesbrunn / Carnuntum	3,80	19,50
Zweigelt Rosé 2015 Weingut Bründlmayer, Langenlois / Kamptal		25,00

Sweet wines ☉

Beerenauslese 2015 Esterházy, Eisenstadt / Burgenland	1/16	4,90
Plum wine (warm)	80ml	3,50
Sake Gassan Sasara Tsuki Junmai 11° A sweet kind of sake, balanced, refreshing and smooth	300ml	22,00

Mix Drinks

Spritzer White wine or red wine, soda ☉	250ml	3,00
Summer spritzer ☉ 3/4 soda, 1/4 white wine, lemon	500ml	3,90
Emperor spritzer ☉ White wine, soda, elderflower	250ml	4,20
Sake Lychee ☉ Sake, Sekt, lychee juice	100ml	5,20
Aperol Spritz ☉ Sekt, soda, Aperol and orange slice	250ml	5,20
Hugo ☉ Sekt, soda, elderflower, mint and lime	250ml	5,50
Momoya Spritz ☉ Sekt, soda, Calpis, raspberry, lemon slices	250ml	5,80
Lillet Spritz ☉ Lillet, soda, elderflower, cucumber, berries	250ml	5,80
Mrs Beauty ☉ Aloe Vera, Sekt, mango juice, raspberry	200ml	5,80
Sparkling Plum ☉ Plum wine, Prosecco, soda, lime	250ml	5,80
Sake Ginger Sake, Calpis, soda, ginger	250ml	5,80

Beers [Ⓐ]

Stiegl Goldbräu draft beer	200ml	2,80
	300ml	3,70
	500ml	4,20
Stiegl Weiß Naturtrüb (wheat beer)	330ml	3,70
Stiegl Radler Lemon	330ml	3,70
Kirin Beer (Japan)	330ml	3,70
Asahi Beer (Japan)	330ml	3,70
Sapporo Beer (Japan)	330ml	3,70
Singha Beer (Thailand)	330ml	3,70
Tiger Beer (Singapore)	330ml	3,70
Alcohol-Free Beer	330ml	3,70

Destillate 4cl

Averna Sizilian, Italy 32%	4,50
Poggio Antico, Grappa Brunello di Montalcino, Italy 42%	4,50
Goji berry-schnapps (Homemade) Fruit of longevity, beauty & eyesight	4,80
Ginseng-schnapps (Homemade) Ginseng root has a strengthening & invigorating effect	4,80
La Spinetta, Grappa Pin Nebiolo, Italy 42%	5,50
Kuro Kirishima (sweet potato), Japan 25%	6,00
Remy Martin Cognac, V.O.S.P. France 40%	6,80
Göllers, Williams Riegersburg, Oststeiermark 43%	6,80
Belvedere Vodka Poland 40%	7,50
Hibiki Suntory Whisky , Japanese Harmony, Japan 43% Smell: fruity; palate: sweet, orange notes; finish: persistent	14,00

Teas

Sencha green tea (2Min) Very nice dark green leaves; delicate and aromatic taste	4,00
Genmai tea (2-3Min) Combination of roasted rice & green tea	4,00
Jasmin tea (2Min) Exquisite green tea mixed with jasmine flowers	4,00
Japan cherry tea (2Min) Japanese green tea with delicious cherry flavor	4,00
Ginseng oolong tea (4-5Min) Oolong means "black dragon"; is warming and strengthening; the aromatic and slightly spicy taste of oolong and the slightly sweet taste of ginseng are harmonising well with each other	4,50
Ginger tea With sharp and spicy aroma; the tea warms & boosts the metabolism, sweetened with honey	4,00
TCM tea (4-5Min) The fruity and slightly sweet tea is made out of 8 herbs & fruits of TCM; It has a balancing effect on Yin & Yang and ensures a balance in the physical & soul area	4,50
Rose flowers tea (3-4Min) Pleasantly soft aroma with a slightly sweet finish; The tea is soothing and relaxing	4,00
Ginseng tea With natural gentle & soothing aroma; The tea is invigorating and tonic	4,00
Eye jewels tea (3-4Min) Made of goji berries, known as the fruit of longevity, beauty & eyesight; and chrysanthemums with refreshing & cooling curative effect	4,00
Serving of fresh lemon juice, honey or milk	0,50



Coffee

Ristretto / espresso / double espresso	2,20/2,50/3,60
Coffee lungo black / with milk	2,50/3,00
Coffee with milk small / large	2,80/3,80
Espresso macchiato (espresso with milk froth)	2,80
Melange	2,90
Cappuccino	3,50
Latte macchiato	4,50
Coffee corretto	4,80
Espresso with a shot of grappa	

We offer all types of coffee to decaf!

News for you at Momoya

- **Weekly lunch menu:**

Give our staff your contact details so that we can inform you about the weekly menu.

- **We accept Visa, MasterCard, and debit cards from 10 Euros**

- **We are happy to accept vouchers from Sodexo, Edenred, Deloitte, etc. around lunch menu on weekdays**

Allergen Directory

- A** Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut Or their hybridised strains and products thereof; except of:
 - a)** Wheat based glucose syrups including dextrose
 - b)** Wheat based maltodextrins
 - c)** glucose syrups based on barley
 - d)** cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
- B** Crustaceans and products thereof
- C** Eggs and products thereof
- D** Fish and products thereof; except of
 - a)** Fish gelatine used as carrier for vitamin or carotenoid preparations;
 - b)** Fish gelatine or Isinglass used as fining agent in beer and wine
- E** Peanuts and products thereof
- F** Soybeans and products thereof; except of:
 - a)** Fully refined soybean oil and fat
 - b)** natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources
 - c)** Vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - d)** phytosterol ester produced from vegetable oil sterols from soybean sources
- G** Milk and products thereof (including lactose)
- H** Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, nuts and Queensland nuts and products thereof
- L** Celery and products thereof
- M** Mustard and products thereof; except of
 - a)** Whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - b)** lactitol
- N** Sesame seeds and products thereof
- O** Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- P** Lupin and products thereof
- R** Molluscs and products thereof

Despite careful preparation of our dishes can be included, which are used in the production process in the kitchen next to the marked ingredients, traces of other substances.