



THE NOODLE



THE NEW YEAR CELEBRATION KICKED OFF WHEN THE CLOCK STRIKED MIDNIGHT.
WE HAVE PREPARED A **REVITALIZED MENU**. STAY TUNED FOR UPDATES!
MAY THE NEW YEAR 2023 BRING YOU MORE **HAPPINESS, LOVE AND BLESSINGS!**



THERE ARE 12 ANIMAL SIGNS USED FOR EACH YEAR IN JAPAN
AND 2023 IS THE YEAR OF RABBIT!

IT IS SAID THAT PEOPLE BORN IN THE RABBIT YEAR
ARE SWEET, TENDER, RESERVED AND TRUSTWORTHY
ARE YOU ONE OF THE RABBIT FOLKS?

HAPPY
NEW YEAR





DISH OF THE MONTH

TEAM HIGHLIGHT

UPCOMING

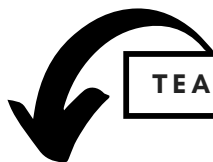


Happy New Year!

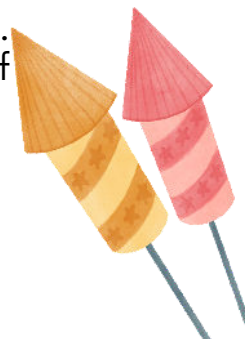
VEGAN TANTANMEN

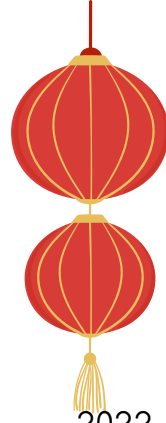
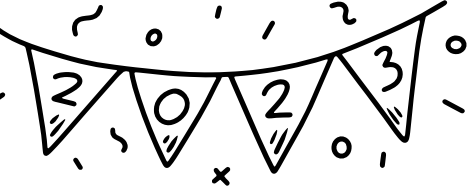
Dish of the Month

Tantanmen is the Japanese adaption of Sichuan dan dan noodles. Being famous for the nutty, savory and slightly spicy flavor, Tantanmen has always been a popular option. We would like to introduce a vegan version as one of our winter menu options. Instead of pork minced meat, we use vegan minced meat as the main protein source. Besides, instead of pork-bone broth, we use soy milk for the soup base. This vegan tantanmen will be our second ramen dish made with soy milk. The first soy milk broth based ramen is soy miso vege katsu. If rich soy flavor is your cup of tea, don't hesitate to give it a try!



TEAM HIGHLIGHT





The momotoko family

2022 has been a big year for us and we would like to take this opportunity to say a very big thank you to everyone in the Momotoko family!

We cannot emphasize more on the importance of our employees. Without your effort, Momotoko would not have the success we've had. We are an amazing team, and we will always be!

In early December, a Christmas party for the whole Momotoko family was held to bring together all the lovely faces from every location in Finland and Estonia.

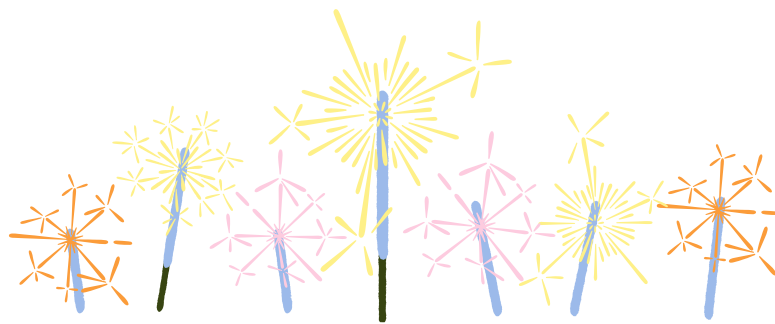


Employee highlight

HUNG LE

Our highlighted employee in January is Hung Le from Momotoko Jumbo. Congratulations! Hung Le is praised for always maintaining high quality standards and helping other team members to make sure our hungry customers get their food served as fast as possible during rush hours.

UPCOMING





New year, New menu

One of the biggest changes coming in 2023 will be our revitalized menu! After a careful review, we would like to freshen up your taste with more dish options in early 2023. We are confident that this revitalization will bring some surprise and further improve our offerings.



New restaurant

We have 11 restaurants in operation so far in Finland and Estonia. As some of you already know, after setting up in Turku, Momotoko is coming to Tampere! We are super excited about the journey ahead, and we will be looking forward to seeing you in Tampere soon! More details will be updated later, stay tuned! :D

Happy
New Year

Your thoughts matter

Is there something you think we could improve? We would love to hear your opinion! There is a [contact form](#) on our website where you can share any experiences you have had. It could be something you find awesome, or something you believe we could improve. Either way, your opinions matter and we take every word seriously. Let us make momotoko better together!

