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FRESH FRUIT JUICE OF THE DAY

Our juice selection changes daily, so please ask us for today's choices **£4.00**

SOFT DRINKS

Coke /Diet coke £2.75

Sparkling water (filtered) £1.45

Fresh orange juice £3.20

Luscombe drinks £3.30

Choose from Sparkling Apple Crush, Light Sparkling St Clements Orange, and Cool Ginger Beer

Arizona ice tea £3.30

Choose from Green Tea, and Peach tea

Fentimans old fashioned lemonade £3.10

Matcha soya milk shake (vgn) £3.10

Made with the powdered green tea leaf used in Japanese tea ceremonies. One of the most powerful known anti-oxidants

LOOSE LEAF TEAS

Sencha green tea £2.25

'Puffed rice' genmaicha green tea £2.25

Sencha green tea with roasted brown rice with aromas truly evocative of Japan

Fresh mint leaf £2.25

A refreshing tea made with a generous bunch of fresh mint

COCKTAILS

Moshimo Punch £7.00 / pitcher £18.00

Sake and vodka with a splash of rum, shaken with orange and pineapple juices

Tokyo Mule £7.00 / pitcher £18.00

Vodka, a dash of sake and fresh mint leaves. Topped with Ginger Beer

Rising Vodka Sun £7.00 / pitcher £18.00

Vodka, plum wine, raspberry puree and a dash of lemon juice with slices of orange, lemon, lime and mint leaves. Topped with soda

Blushing Plum £7.00 / pitcher £18.00

Plum wine, pineapple juice, cranberry juice with a dash of lemon juice, topped with grenadine

Green Tea Caramel £7.00

Matcha green tea, caramel liqueur, Bacardi rum, lime juice

Sake Margarita £7.00

The old favourite, Japanese style – with Cointreau, sake and fresh lime juice

SPIRITS & MIXERS

Smirnoff Vodka 25ml/£3.25

Bacardi 25ml/£3.25

Gordon's Gin 25ml/£3.25

Mixers £1.50

Coke, Diet Coke, Cranberry Juice, Orange Juice and Tonic Water

Hibiki Single Malt 17yrs 25ml/£6.50

Award - winning whisky from Japan's oldest distillery

WHITE WINE

Cuvee Jean Paul, Cotes De Gasogne, France (v) £4.10 / £5.15 / £15.40

Fragrant nose with refreshing and zesty green and citrus fruit flavours, a light apertif white that suits delicate spices

Pinot Grigio Principato, Italy (vgn) £5.25 / £6.35 / £19.50

Light, dry and a little 'nutty' a classic Italian 'anytime' wine. Perfect for sushi

FuenteSeca Macabao Campo Flores Organic Sauvignon Blanc, Spain (vgn/organic) £6.05 / £7.15 / £22.00

Naturally good and organic, a fragrant mellifluous and tangy Sauvignon Blanc from the sun drenched vineyards of central Spain

White Pinot Noir, Albourne Estate, Sussex £28.50

Clean and fresh on the palate with good acidity. A superb, award-winning local Sussex wine perfect for our sushi and fish dishes

Bacchus, Albourne Estate, Sussex £29.50

Classic, refreshing English Bacchus with intense aromas of English hedgerows: nettle, elderflower blossom, grass. Beautiful!

Torrantes, Vida Organica Argentina 'Organic' (vgn/organic) £26.50

Floral fragrance and ripe tropical fruit flavours balanced by a delicate spice that goes well with our sushi

CHAMPAGNE

Gremillet Brut Selection (v) £42.00

Small award winning family house from the southern Champagne region. This bubbly is a little richer and fruitier than others but retains a fresh cream and toasty flavour!

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ROSÉ AND SPARKLING

**Cuvee Speciale, Chantebelle Pays
D'herault, France** £4.50 / £5.90 / £19.00

Deliciously creamy rosé from Southern France with a refreshingly dry finish

**Provence Rose 4 Freres,
France** £29.00

Light salmon pink with elegant floral aromas and hints of nectarine and peaches although more creamy than fruity in style. Serious southern French rosé from people who make little else

**Lunetta Rosé Spumante,
Italy (vgn)** 200ml/£8.20

A sparkling rosé served in your very own bottle. Elegant, fresh and dry with delicious summer fruits

**Prosecco Lunetta Spumante,
Italy (vgn)** 200ml/£8.20

Deliciously light with a hint of crispy apple, this spumante is far too easy to drink! Served in its very own cute 200ml bottle

**Prosecco Spago Frizzante, Toso
Italy** £23.50

Light and refreshingly dry. A traditional Italian favourite that makes for a wonderful aperitif

PLUM WINE

Takara Umeshu 175ml glass £5.40
bottle £25.60

A sweet and aromatic traditional Japanese wine, served on the rocks. Once you've had one glass, you'll want more!!

JAPANESE BEERS

½ pint draft Kirin (vgn) £3.20

1 pint draft Kirin (vgn) £4.95

Asahi black (vgn) 330ml / £4.40

RED WINE

**Cuvee Jean Paul, Vaucluse,
France (v)** £4.10 / £5.15 / £15.40

Grenache, Syrah and Merlot combine to give this wine a soft, round and easy drinking, gentle fruit style and a little spice on the finish

**Merlot Mouvedre, Les Oliviers,
France (v)** £5.05 / £6.15 / £18.50

Soft and round with a touch of wild red berry and plum fruit flavours chosen to go with all but our most delicately flavoured of dishes

**Rioja Artesa, 'Organic,'
Spain (organic)** £22.25

A modern, soft and fruity Rioja style produced from organically grown grapes

**Malbec Adobe (fairtrade), 'Organic,'
Chile (vgn/organic)** £24.00

Blackberry and vanilla combine with soft tannins in this impressive Malbec, especially chosen to be enjoyed with our teriyaki dishes!

SAKÉ

Onigoroshi 150ml £3.60 / 300ml £6.60
Hot saké flask

Shochikubai 150ml £4.50 / 300ml £7.50
Cold saké flask

Hakushika 300ml £13 / 720ml £28
A "nama ginjo" unpasteurised, high-grade saké using only 60% of the rice. Soft and mellow with a hint of lemon. Served chilled

Saké shot 50ml £2.80

Trio of saké £4.60
A selection from our range of saké

125ml wines by the glass are also available

MOSHIMO TASTING MENU

Let our chefs take you on a culinary journey through our menu. You will receive four bento boxes, each containing dishes that have been cooked according to different cooking techniques, a practice taken from the Japanese haute-cuisine "kaiseki" tradition

£32.50

1st BENTO BOX

A selection of three beautifully presented "sakizuki" appetiser dishes inspired by sashimi

2nd BENTO BOX

A selection of "agemono" (fried) and "sunomono" (vinegared) dishes

3rd BENTO BOX

Three "yakimono" (grilled) dishes, served with our famous homemade teriyaki sauce

4th BENTO BOX

Three of our most popular Korean-inspired dishes, such as our famous Chicken Kang-Jung and Ika squid kara-age

RICE

Choose between steamed white Japonica rice and organic brown

SUIMONO

Miso soup

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OUR SUSHI

MOSHIMO is run on the “omakase” principle, a traditional way of eating which allows the chefs to decide on the menu according to the best seasonal produce we can get. It's a way of eating that is very sustainable, reducing food waste and ensuring that the food we serve is as fresh as it possibly can be, but means that some items on our menu will not always be available.

FROM THE CONVEYOR BELT

Our plates are colour-coded according to price...

Orange plate £2.00

Avocado hosomaki (vgn) (gf)
Cucumber kappamaki (vgn) (gf)
Oshinko hosomaki (vgn) (gf)

Green plate £2.90

Inari tofu (vgn)
California maki
Tuna salad maki with red radish
& watercress (gf)
Tamago omelette nigiri (v)
Salmon hosomaki (gf)
Grilled salmon skin, red onion
& lettuce maki
Inari tofu, celery, red radish,
lettuce & kampo maki (vgn)
Vegan cheese & sun blushed
tomato maki (vgn) (gf)

Wooden bowl £3.10

Edamame soybeans w/salt (gf)

Black plate £3.40

Tuna tekkamaki (gf)
Tofu, mizuna, sun dried tomato,
red onion & cucumber maki (vgn)

Granite plate £3.60

Tofu teriyaki nigiri (vgn)
Mackerel nigiri (gf)
Octopus nigiri (gf)
Salmon nigiri (gf)
Sea bass & yuzu chilli pepper nigiri (gf)
Squid nigiri (gf)

Blue plate £4.10

Tiger prawn nigiri (gf)
Tuna nigiri (gf)
Salmon sashimi (4 pieces) (gf)
Salmon & avocado maki (gf)
Poached salmon katsu & mustard

Flower plate £4.40

Seabass sashimi (gf)
Mackerel sashimi (gf)
Squid sashimi with tobiko
Yellowfin maguro tuna sashimi (gf)
Spicy tuna maki

Stripe plate £4.80

Tuna sashimi tataki w/ Korean chilli (gf)
Salmon sashimi tataki w/ mustard miso (gf)
Cornish crab, avocado & flying fish roe maki
Prawn tempura maki (teriyaki or chilli
sauce)

Dessert plate £4.10

Chocolate Mousse (v) (gf)
Green Tea Trifle (v) (contains plum wine)

...and here's what you can order from our team

CRISPY TEMAKI HANDROLLS

Avocado (vgn) (gf)	£2.90
California avocado & crabstick	£2.90
Cornish crab meat & avocado (gf)	£4.80
Grilled salmon skin & spring onion	£3.30
Natto soy bean & spring onion (vgn)(gf)	£2.90
Prawn tempura & avocado	£4.80
Salmon & avocado (gf)	£4.40
Salmon & spring onion (gf)	£4.40
Spicy tuna & spring onion (gf)	£4.80
Tuna salad (gf)	£2.80
Tuna & spring onion (gf)	£4.40
Ume pickled plum & cucumber (vgn)(gf)	£2.80

GUNKAN & MAKI

Cornish crab (mixed) (gf)	£4.80
Ikura salmon roe (gf)	£5.20
Japanese mushroom teriyaki (vgn)	£3.30
Natto soy bean (vgn)(gf)	£3.50
Prawn tempura teriyaki	£4.80
Tobiko Flying fish roe	£3.90
Uni sea urchin (gf)	£8.00
Pickled walnut (vgn) (gf)	£3.90
+	
Soft shell crab tempura maki (6 pieces)	£6.95

SHARING PLATTERS

'Omakase' platter with sashimi and/or sushi **£12-£60**

Sushi and sashimi served on black lacquered platters. This option is fantastic if you wish to eat sushi the traditional way and let our chefs choose for you.

BOWL SUSHI

Korean chilli sashimi bowl (gf) **£17.90**

A selection of salmon, tuna and daily catch white fish served on a bed of shari rice with lettuce, carrot & cucumber and a tangy Korean chilli sauce

Chirashi sashimi bowl (gf option avail) **£15.90**

Succulent pieces of sashimi, prawns, and egg omelette on a bed of shari rice

Salmon ju (gf) **£11.40**

Loch Duart Salmon sashimi on a bed of shari rice topped with Ikura salmon roe

TRADITIONAL “GETA”SETS

Faroes Vegetarian (vgn) **£10.90**

Gunkan: Pickled walnut; Mushroom teriyaki; Natto & spring onion. Nigiri: Inari. Maki: Vegan cheese & sun blushed tomatoes; Inari tofu & kampo; Tofu, mizuna, sun dried tomato, red onion & cucumber. Hosomaki: 2 ume plum & cucumber

This way for our famous kozara tapas, and some seriously hot stuff >>

MOSHIMO is famous for its work on fish sustainability. We therefore do not serve fish that is listed as “fish to avoid” by the Marine Conservation Society (mcsuk.org)

†All plates from the conveyor belt on Sunday are at the special price £2.90 (or £2.60 for Moshimo members)

(v) = vegetarian (vgn) = vegan (gf) = gluten free (we have gluten-free Tamari soy sauce on demand!)

KOZARA

These are tapas-like dishes served in Japanese izakaya bars. You can find many of them on the conveyor belt, but there are some that you will need to order from our servers.

Salmon katsu burger Japanese-style fish burgers, lightly fried in breadcrumbs and dressed with a katsu sauce	£3.90	Chicken yakitori £5.40 Skewers of free-range chicken with seasonal vegetables, simply grilled and served with our teriyaki sauce	
Seabass sashimi 'ceviche' (gf) With red onion in a tangy-lime and miso-sweet marinade	£4.60	Soft shell crab tempura £7.90 A Moshimo favourite. Served with vegetable tempura and herb leaf salad	
Butaniku pork ribs in sticky soy Cooked so tender the meat falls off the bone, you've never had ribs like these!	£4.40	Chicken teriyaki £4.40 The Moshimo classic, cooked in our homemade teriyaki sauce	
Ika squid kara-age Crispy-fried in cornflour, served in a delicious chilli sauce	£4.40	Butaniku pork teriyaki £4.80 Tender sweet belly of pork with spring onion with our teriyaki sauce	
Organic prawn tempura £4.40 Prawns in the lightest, fluffiest of batters. Served with homemade tempura sauce		Chicken & vegetable gyoza £3.90 Pan fried dumplings served with a light soy sauce and Japanese vinegar	
Chicken Kang Jung £4.40 Morsels of fried marinated free-range chicken with peanuts in a firecracking Korean sauce		Cod cheek tempura £4.40 Moshimo's answer to nose-to-tail sustainable eating, these are nice. Very nice	
Maguro tuna salad £5.40 Chunks of tuna sashimi and crunchy spring onion with a delicious mustard and white miso dressing		'Kimchi' salad £2.90 A spicy kimchi style salad with pickled cabbage and carrots	

HAVE IT WITH A BOWL OF RICE!

Steamed Japonica white rice (gf)	£2.70	Genmai brown rice (gf)	£2.80
Steamed white rice with Loch Duart salmon (gf)	£3.90		

AND A BOWL OF MISO!

Classic miso soup (vgn) (gf) £1.90 Made with our super-healthy konbu seaweed dashi, served with tofu & wakame		Seasonal miso soup (vgn) £2.60 Please ask our staff what's on today!	
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OUR VEGAN KOZARA

We're constantly increasing our vegan menu. Most of these you will find on the belt, except for the agedashi tofu and kale crisps, which we serve hot

Green beans (vgn) £3.80 Fresh French beans in a delicious homemade sesame sauce		Wakame salad (vgn) £4.10 Super-healthy seaweed in a tart vinegar dressing	
Korean soba (vgn) £3.80 Chilled soba noodles in a hot and spicy Korean sauce on a bed of cucumber		Aubergine dengaku (vgn) £3.40 Succulent fried aubergine chunks with a delicious sweet miso sauce	
Tenderstem broccoli pickles (vgn) £3.40 Pickled stem of broccoli and cucumber, served with a delicious miso sauce		Crispy vegetable gyoza (vgn) £3.90 Dumplings of finely chopped vegetables, lightly fried	
Agedashi tofu (vgn) £3.40 Tofu, crispy fried in cornflour and served in a dashi sauce		Kale crisps (vgn) £2.90 Gently fried in tempura batter. A great 'tsumami' snack with a cold drink	
Vegetable tempura (vgn) £3.40 Seasonal vegetables grown by Ikuko and Robin at Namayasai in Lewes			

OZARA SHARING PLATTERS

Japanese food is all about sharing, so we have created these platters for you to do just that. They can, of course, also be enjoyed as mains

Tempura platter £12.80 (vgn & gf option available) A selection of white fish, squid, prawn and vegetables in a fluffy crispy batter		Yakitori platter £13.90 A selection of chicken yakitori, chicken gyoza and butaniku pork ribs in sticky soy	
Yakiyasai platter (vgn) £11.80 A selection of kushi vegetable skewers, vegetable gyoza and sweet potato & peanut tofu balls			

PICK-OF-THREE BENTO £12

Choose three different kozara for this special price and we will serve it to you in a bento box*

+ bowl of rice
£1/free for **Moshimo Members***

+ bowl of miso
£1/free for **Moshimo Members***

* Yakitori comes as one stick/
offer does not incl. soft shell crab tempura

This way for hot noodles, hot mains and cool desserts >>

*** Interested in MOSHIMO MEMBERSHIP? You should be! It's the reason why we're so madly busy on Mondays and Tuesdays and why people love to dine with us on Sundays. Have a look at the back page for details and please ask our staff about becoming a member today**

HOT STUFF WITH NOODLES

RAMEN NOODLES

Tonkotsu ramen **£11.90**
The mother of all ramen dishes, made from a secret recipe from a ramen-ya we love in the backstreets of Tokyo. Served with pork and seasonal vegetables.

HOT STUFF WITH RICE

Choose between steamed white and brown rice

Catch of the day **£13.50 - £16.00**
Simply grilled Sussex coast fish, served with our refreshing ponzu sauce. Please ask for details.

Loch Duart salmon teriyaki **£13.35**
The closest thing to wild salmon, grilled with our light teriyaki sauce

Korean pork bulgogi **£12.75**
Pork belly deliciously marinated in Japanese beer with chilli and vegetables

Chicken katsu **£10.50**
Free-range chicken breast breaded and lightly fried. Served with mild Japanese curry sauce or shredded cabbage and tonkatsu sauce

STIR-FRY NOODLES

Yaki udon* (vgn) **£9.50**
A stir-fry of udon noodles with seasonal vegetables and soy, sprinkled with nori powder

**Add free-range chicken, prawn, VBites vegan duck (and pork for Yaki udon) for £2.95 each*

Chicken teriyaki **£12.95**
The Moshimo classic, cooked in our homemade teriyaki sauce, with seasonal vegetables and salad.

Yasai vegetable katsu **£9.75**
(v) (vgn option available)
Breaded aubergine, courgette and sweet potatoes served with a mild Japanese curry or tonkatsu sauce

Vegan kamo duck teriyaki (vgn) **£11.95**
Morsels of VBites vegan duck in our much-loved teriyaki sauce. Served with mixed baby leaf salad and sweet potato

DESSERTS

You can take some of our desserts straight from the belt....

Large Mochi rice cake (v) **£4.10**
Made by pounding rice to a soft paste, these cakes have a healthy red adzuki bean filling traditionally used in Japanese sweets. Some are wrapped in either black or white sesame

Small Mochi rice cakes (vgn) **£4.10**
Three smaller mochi cakes with a variety of fillings such as mung bean & red adzuki bean, chopped peanuts, and coconut

Dorayaki Pancake (v) **£4.10**
Traditional Japanese sweets made with a variety of fillings. Choose between adzuki red bean, matcha green tea custard, lemon custard, and custard

Chocolate Mousse (v) (gf) **£4.10**
Our much loved mousse, made with 70% Belgian chocolate

Green Tea Trifle (v) (contains plum wine) **£4.10**
Layers of natural yoghurt, fresh fruits and green tea cream, topped with shavings of chocolate. A Moshi favourite!

...but please order these from the staff

Ice Cream Mochi (v) **£6.00**
A selection of three mochi rice cakes filled with ice cream, served on a platter. Choose three from the following flavours: mango, hazelnut, salted caramel

Tempura Ice Cream (v) **£4.70**
Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

Ice Cream Tubs (v) **£4.10**
Choose from green tea and vanilla

...and don't forget, our desserts are best enjoyed with our range of loose leaf Japanese teas...

Sencha green tea **£2.25**

'Puffed rice' genmaicha green tea **£2.25**

Fresh mint leaf **£2.25**

..or a glass of plum wine...

Takara Umeshu **175ml glass £5.40**

[This way for more info about MOSHIMO membership >>](#)



Moshimo is the winner of the PETA 'Proggy' Award for its promotion of vegan and plant-based eating, and winner of the Green Apple Award for the Environment, the RSPCA Award for Animal Welfare and the Seafood Choices Alliance Award for its work in fish conservation



When you dine at MOSHIMO, you are not only supporting a local business but also one of the most significant campaigns raising awareness about destructive fishing practices in the world. Fishlove is a MOSHIMO initiative, and is funded by our generous members. For more information, please go to www.fishlove.co.uk

MOSHIMO MEMBERSHIP

Annual Moshimo membership is cool, and is the reason why we have so many happy people dining with us so often. You pretty much make the fee back the very first time you use it! **£20**

50% Moshimo Monday Madness & Tuesdays Too*

Enjoy 50% off your food bill on Mondays and Tuesdays throughout the year (and we usually do it weekdays throughout January and February too)

Moshimo Vegan VWednesdays*

To promote plant-based eating, we will soon be introducing our Vegan VWednesdays when all our vegan dishes will be served on a special plate priced just £2.60 (as opposed to £2.90 for non-Members)

Moshimo Super Sundays*

As a member, you'll be able to enjoy each plate taken from the conveyor belt at the special price of £2.60 (as opposed to £2.90 for non-Members)

Moshimo Birthdays*

Invite your friends to MOSHIMO in the week of your Birthday and receive a **2 for 1 offer** on all ozara sharing platters and main dishes

*Yes, rather boringly, terms & conditions do apply

Moshimo Events

Members receive £5 off for our ticketed events such as our Moshimo Vegan Challenge (held in November each year), and the various festivals we produce or get involved with, such as the Brighton Japan festival.

Moshimo members support Fishlove

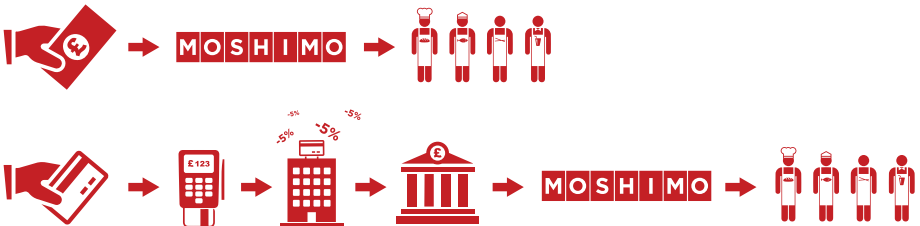
Part of your membership fee goes to our Fishlove campaign to help us continue our work to end destructive fishing practices around the globe.

At home or work and hankering for MOSHIMO?



DELIVEROO
PROPER FOOD, PROPER DELIVERY

Why restaurants prefer cash payment



01273 719 195 | moshimo.co.uk | Facebook MoshimoBrighton | Twitter MoshimoBrighton

An 'opt-out' 10% service charge will be added to the bill. Prices inc. 20% VAT. We are licensed to sell alcohol for take-out