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FRESH FRUIT JUICE OF THE DAY

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

SOFT DRINKS

Coke /Diet coke **£2.75**

Sparkling water (filtered) **£1.45**

Fresh orange juice **£3.20**

Arizona bottled juices **£3.40**

Choose from Mango, Watermelon, Fruit punch, and Strawberry Lemonade

Arizona iced teas **£3.30**

Choose from Green Tea, Green Tea with honey, Pomegranate green tea, Peach iced tea, and Blueberry white tea

Fentimans old fashioned lemonade **£3.10**

Matcha soya milk shake (vgn) **£3.10**

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

LOOSE LEAF TEAS

Sencha green tea **£2.10**

'Puffed rice' genmaicha green tea **£2.10**

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

Fresh mint leaf **£2.10**

A refreshing tea made with a generous bunch of fresh mint

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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 Gasgogne, France (v) £4.10 / £5.15 / £15.40
Fragrant nose with refreshing and zesty green and citrus fruit flavours, a light appetitif 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 sushi wine

Campo Flores Organic Verdejo Sauvignon Blanc Spain (vgn) £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) £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!

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

**Cheateau La Moutete Reserve,
Provence 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 Frizzante, Bertiol
Italy** £23.50

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

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 £1.80

Trio of saké £4.60

A selection from our range of saké

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 £22.25

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

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

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

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) £2.95

1 pint draft Kirin (vgn) £4.05

Asahi black (vgn) 330ml / £3.85

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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FROM THE SUSHI BAR

The best way to enjoy sushi at MOSHIMO is to take whatever takes your fancy from the belt, but we've also got seaweed-wrapped gunkan and temaki and some types of sashimi that you'll need to order a la carte.

What you can find on the belt... (but please give us a shout if in doubt!)

NIGIRI SUSHI

Inari tofu* (vgn)	£2.80
Tofu teriyaki* (vgn)	£3.30
Mackerel	£3.30
Octopus	£3.30
Salmon	£3.30
Scallop	£6.00
Sea bass & yuzu chilli pepper	£3.30
Squid	£3.30
Tamago omelette* (v)	£2.80
Tiger prawn	£3.90
Tuna	£3.90

SASHIMI

Mackerel & seabass	£4.40
Salmon	£3.90
Salmon tataki & Korean chilli	£4.40
Diver caught scallop & tobiko*	£6.00
Seabass	£3.90
Squid with tobiko*	£3.90
Yellowfin maguro tuna	£4.40
Yellowfin maguro tuna & salmon	£4.40
Yellowfin tuna tataki & mustard miso	£4.40

MAKI SUSHI ROLLS

Avocado hosomaki (vgn)	£2.00
Tuna tekamaki	£3.30
Salmon hosomaki	£2.80
California maki*	£2.40
Cornish crab, avocado & flying fish roe	£4.40
Cornish crab & cucumber	£4.40
Crispy spicy tuna*	£4.40
Cucumber kappamaki (vgn)	£2.00
Grilled salmon skin, red onion & lettuce*	£2.80
Inari tofu, celery, red radish, lettuce & kampyo*	£2.80
Oshinko hosomaki (vgn)	£2.00
Salmon & avocado	£3.90
Poached salmon katsu & mustard*	£3.90
Prawn tempura* (teriyaki or chilli sauce)	£4.40
Tofu, mizuna, sun dried tomato, red onion & cucumber* (vgn)	£3.30
Tuna salad with red radish & watercress	£2.40
Vegan cheese & sun blushed tomatoes	£2.80

Our plates are all colour-coded for price*:

Orange £2.00 | Black £2.40 | Green £2.80 | Granite £3.30 | Blue £3.90 | Stripe £4.40

Flower £5.20 | Wooden bowl £3.10 | Dessert £4.10

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

...and what you can order from our team

CRISPY TEMAKI HANDROLLS

Avocado (vgn)	£2.90
California avocado & crabstick*	£2.90
Cornish crab meat & avocado	£4.40
Grilled salmon skin & spring onion*	£3.30
Natto soy bean & spring onion (vgn)	£2.90
Prawn tempura & avocado*	£4.40
Salmon & avocado	£3.90
Salmon & spring onion	£3.30
Spicy tuna & spring onion	£4.40
Tuna salad	£2.80
Tuna & spring onion	£3.90
Ume pickled plum & cucumber (vgn)	£2.80

GUNKAN & MAKI

Cornish crab (mixed)	£4.40
Ikura salmon roe	£5.20
Japanese mushroom teriyaki (vgn)	£3.30
Natto soy bean (vgn)	£3.50
Prawn tempura teriyaki	£4.40
Scottish diver caught scallop	£6.00
Tobiko Flying fish roe	£3.90
Uni sea urchin	£8.00
&	
Soft shell crab tempura maki* (6 pieces)	£6.50

SHARING PLATTERS & SUSHI BOATS

'Omakase' platter or boat with sashimi and/or sushi £15-£60

The traditional way of eating sushi in Japan: let the chef choose for you! Served on black lacquered platters or a celebratory bamboo boat

Gluten: most of our sushi and sashimi is gluten free, except for those containing inari tofu, tobiko, teriyaki sauce, tempura, katsu, crabstick, and tamago egg, which we have marked with a (). Please ask for our gluten free Tamari soya sauce to accompany your meal.*

(v) = vegetarian (vgn) = vegan (gf) = gluten free

TRADITIONAL "GETA" SETS

Rockall £14.90

Nigiri: Loch Duart salmon, white fish, tamago and mackerel; Maki: salmon & avocado, vegetarian, 3 crab & avocado, and 2 teriyaki prawn tempura

Lundy £10.90

Nigiri: salmon, tuna, prawn;
Maki: California, tuna salad, salmon & avocado, vegetarian maki, 3 cucumber kappamaki

Fitzroy £13.90

Nigiri: Loch Duart salmon, white fish, and tuna; Sashimi: 3 slices of salmon; Maki: vegetarian, 3 cucumber kappamaki; Gunkan: crab, tobiko

Korean chilli sashimi bowl £15.90

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

Faroes Vegetarian (vgn) £10.30

Gunkan: Mushroom teriyaki, natto & spring onion; tofu teriyaki; Maki: vegetarian, inari, 2 ume plum & cucumber and 2 tofu, mizuna, sun dried tomato, red onion & cucumber

Sashimi set £14.90

A selection of sashimi. Served with steaming white or brown rice and miso soup

KOZARA

These are tapas-like dishes served in Japanese izakaya bars. You'll find some of these on the belt, but most of them you'll need to order from our team

Kale crisps (v) The healthiest of green leaves in tempura batter. A great 'tsumami' snack with a cold drink	£2.90	Chicken Kang Jung Morsels of fried marinated free-range chicken with peanuts in a firecracking Korean sauce	£4.40
Agedashi tofu (vgn) Tofu, crispy fried in cornflour and served in a dashi sauce	£3.30	Butaniku pork teriyaki Tender sweet loin of pork with spring onion with our teriyaki sauce	£4.40
Salmon katsu burger Japanese-style fish burgers, lightly fried in breadcrumbs and dressed with a katsu sauce	£3.90	Organic prawn tempura Prawns dipped in the lightest and fluffiest of batters. Served with homemade tempura sauce	£4.40
Seabass sashimi 'ceviche' (gf) With red onion in a tangy-lime and miso-sweet marinade	£4.60	Chicken yakitori Skewers of free-range chicken with seasonal vegetables, simply grilled and served with our teriyaki sauce	£4.40
Spicy hotate scallops (gf) Fresh chopped diver-caught scallops with green tabasco, mirin and sake	£6.00	Cod cheek tempura Moshimo's answer to nose-to-tail sustainable eating, these are simply a revelation!	£3.90
Maguro tuna salad Chunks of tuna sashimi and crunchy spring onion with a delicious mustard and white miso dressing	£4.70	Chicken & vegetable gyoza Pan fried dumplings served with a light soy sauce and Japanese vinegar	£3.90
Butaniku pork ribs in sticky soy Cooked so tender the meat falls off the bone, you've never had ribs like these!	£4.10	Vegetable tempura (v) (vgn available) Seasonal vegetables grown by Ikuko and Robin at Namayasai in Lewes	£3.30
Purple Sprouting Broccoli (vgn) Served with tofu chunks and a creamy sesame and tofu sauce	£3.90	Aubergine dengaku (vgn) Pan-fried aubergine with a delicious miso sauce	£3.30
Ika squid kara-age Crispy-fried in cornflour, served in a delicious chilli sauce	£4.30	Gyuniku beef sashimi Thin slices of raw tenderloin with a citrusy mustard and wasabi sauce	£8.00
Crispy vegetable gyoza (vgn) Dumplings of finely chopped vegetables, lightly fried	£3.90	Soft shell crab tempura A Moshimo favourite. Served with vegetable tempura and herb leaf salad	£7.90

OZARA

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

Tempura platter £10.20/£12.80
(v & vgn 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 chicken tsukune meatballs

Yakiyasai platter (vgn) £11.80

A selection of kushi vegetable skewers, vegetable gyoza and kabocha pumpkin & adzuki bean croquettes

SOUPS & SALADS

Classic miso soup (vgn) (gf) £1.90

Made with our super-healthy konbu seaweed dashi, and served with tofu & wakame

Seasonal miso soup (vgn) £2.60

Please ask our staff what's on today!

'Kimchi' salad (gf) £2.80

A spicy kimchi-style salad with pickled cabbage and carrots

Healthy Moshimo salad (vgn) £6.50

Mixed leaf salad, wakame seaweed, avocado and seasonal vegetables, served with citrus dressing

Edamame salted soy beans (vgn) (gf) £3.10

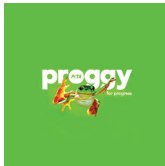
Pop these beans out of their pods to enjoy this superfood. Enjoy hot or cold

RICE (gf)

Steamed Japonica white rice £2.40

Organic genmai brown rice £2.40

Steamed white rice with Loch Duart salmon £2.90



Moshimo is the winner of the PETA 'Proggy' Award for its promotion of vegan and restorative eating, 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

HOT STUFF WITH NOODLES

RAMEN & UDON NOODLES

Pulled pork ramen £11.90

What sets this ramen apart is the delicious bacon-flavoured stock, inspired by New York's Korean restaurants. Topped with soft pulled pork

Curry Udon* (v) £9.75

Satisfyingly chewy wheat udon noodles in a gloriously rich curry sauce that only the Japanese could have come up with. Served with fresh vegetables.

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*

HOT STUFF WITH RICE

Choose between steamed white and organic brown rice.

Moshimo catch of the day £13.50 - £16.00

Simply grilled Sussex coast fish, served with our refreshing ponzu sauce. Please ask for details.

Rib-eye beef teriyaki £16.00

Tender pan-fried Sussex-reared beef cooked in teriyaki sauce on a bed of green beans. Served with potato and sweet potato chips

Herring "Kabayaki" donburi £13.20

The most beautiful looking dish on our menu. Sake and soy marinated herrings on a bed of rice. Served with pickles

Loch Duart salmon teriyaki £12.95

The closest thing to wild salmon, grilled with our light teriyaki sauce

Vegan kamo duck teriyaki (vgn) £11.95

Morsels of VBites vegan duckin our much-loved teriyaki sauce. Served with mixed baby leaf salad and sweet potato

Chicken katsu £10.50

Chicken breast breaded and lightly fried. Served with mild Japanese curry sauce or shredded cabbage and tonkatsu sauce

Chicken teriyaki £11.95

(vegan option available)

The Moshimo classic, cooked in our homemade teriyaki sauce, with seasonal vegetables and salad. Also available with our popular VBites vegan duck!

Yasai vegetable katsu £9.75

(v) (vgn option available)

Breaded aubergine, courgette and sweet potatoes served with a mild Japanese curry or tonkatsu sauce

Salmon head kabutoni £8.50

An all-time Japanese classic, and sustainable too! The most succulent part of the salmon - its head - simmered in soy and ginger sauce.

Korean pork bulgogi £12.75

Pork belly deliciously marinated in Japanese beer with chilli and vegetables

Seasonal vegetarian bento (vgn) £12.50

A double decker bento box with tomato cevice, homemade pickles with a miso sauce, hijiki seaweed salad, and kabocha pumpkin & adzuki bean croquettes served with grilled yaki-onigiri rice balls

DESSERTS

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

Large Mochi rice cake (vgn) £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

....but please order these from the staff

Chocolate Trifle (v) £4.10

Alternate layers of soft homemade custard, chilled chocolate, and madeira cake soaked in sweet Plum wine (contains alcohol)

Plum Wine Jelly (vgn) £4.10

Fresh seasonal fruits in a jelly made from sweet plum wine

Chocolate Mousse (v) £4.10

Made with 70% Belgian chocolate

Chestnut Creme Brûlée (v) £4.10

A creamy brulée with chopped chestnuts

Ice Cream Tubs (v) £4.10

Choose from green tea and vanilla

Tempura Ice Cream (v) £4.70

Vanilla ice cream rolled in a layers of madeira cake in a fresh and crispy tempura batter. A must try!

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

Sencha green tea £2.10

'Puffed rice' genmaicha green tea £2.10

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

Fresh mint leaf £2.10

A refreshing tea made with a generous bunch of fresh mint



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!

£18

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)

50% Moshimo January & February

We've allowed the Madness to get to our heads and extended this ridiculously good offer throughout January and February (all day Mon - Thurs, until 6pm on Fridays)

Moshimo 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

To celebrate your birthday, we give you a present worth £35, which at the moment is a complimentary (2 for 1) place on our popular sushi workshops, or a signed Fishlove poster

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.

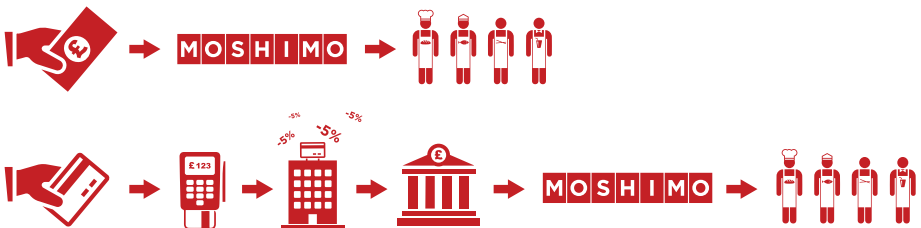
Moshimo members support Fishlove

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

At home or work and hankering for MOSHIMO?



Why restaurants prefer cash payment



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