

from our

CONVEYOR BELT

Our plates on the conveyor are colour-coded according to price and also indicates our plant-based dishes

orange £2.90 <i>(I'm always vegan)</i>	red £3.40
yellow £4.40 <i>(I'm always vegan)</i>	grey £4.00
pink £4.90 <i>(I'm always vegan)</i>	black £4.80
edamame bowl £4.80 <i>(I'm vegan too!)</i>	green £5.40
patterned blue † (dessert) £4.70 <i>(I'm always vegan)</i>	blue † (dessert) £4.70

TEMAKI HANDROLLS

Eat these while the seaweed is still crispy!
(1 temaki per serving)

California avocado & crabstick	£4.20
Cornish crab meat & cucumber	£5.40
Grilled salmon skin & spring onion	£4.20
Prawn tempura & avocado	£5.40
Salmon & avocado	£5.10
Spicy tuna & spring onion	£5.40

PLANT-BASED TEMAKI

California avo & vegan crabstick (vgn)	£4.20
Vegan prawn tempura & avo (vgn)	£5.40
Vegan 'salmon' & avocado (vgn)	£5.40
Spicy vegan 'tuna' & spring onion (vgn)	£5.40
Avocado (vgn)	£3.90

MOREISH MAKI

(6 pieces)

'Nikkei' style uramaki served with yummy toppings, sauces & flavoured mayo

'Kali Kali' California £11.10 †

California crabstick uramaki topped with seabass ceviche, chilli pieces, crunchy onion & black pepper, with lashings of chilli mayo and masago roe drizzle

'Peko Peko' Spicy Tuna £13.10 †

Spicy tuna uramaki topped with a cream cheese & horseradish sauce and a sweet vegan 'eel' sauce, then sprinkled with crispy onion and freshly sliced spring onion and chilli

'Nico Nico' Salmon & Avo £12.50 †

Salmon & avocado uramaki topped with prawn, nori powder, tempura crumb, served with citrusy yuzu koshu mayo and our famous sweet teriyaki sauce

PLANT-BASED MOREISH MAKI

(6 pieces)

Vegan 'Kali Kali' California (vgn) £11.10 †

Vegan 'crabstick' & avocado uramaki drizzled with tangy citrus sauce, chilli pieces, crunchy onion & black pepper, with lashings of vegan chilli mayo

Vegan 'Peko Peko' Spicy Tuna (vgn) £13.10 †

Spicy vegan 'tuna' uramaki topped with a vegan 'cream cheese' & horseradish sauce and a sweet vegan 'eel' sauce, then sprinkled with crispy onion and freshly sliced spring onion and chilli

Vegan 'Nico Nico' Salmon & Avo (vgn) £12.50 †

Vegan 'salmon' & avocado uramaki topped with vegan 'prawn', vegan yuzu koshu mayo and our teriyaki sauce

ENJOY YOUR SUSHI WITH MISO SOUP! †

Classic miso (vgn)	£3.25
Spicy chilli miso (vgn)	£3.50
Spicy mushroom miso (vgn)	£3.95

Let our chefs surprise you in the traditional 'omakase'-style

SUSHI BOATS

£40 - £100 (you choose!)

VEGAN SUSHI BOATS

£30 - £100 (you choose!)

'ALL-FLAMED-UP'

NEW

SEABASS NIGIRI

£9.60
(4 pieces)

SALMON NIGIRI

£9.60
(4 pieces)

We blow-torch the 'netta' fish just before then drizzle with a sweet soy kabayaki sauce - a must-try!

seared

TEPPANYAKI-STYLE TUNA

£8.65

Four yellowfin tuna sashimi pieces, **flash-seared** to bring out the full flavour of this fish. Served with lashings of sweet kabayaki sauce

SASHIMI

Salmon (3 pieces)	£4.80
Mackerel sashimi (4 pieces)	£4.85
Seabass sashimi (4 pieces)	£4.85
Yellowfin tuna sashimi (3 pieces)	£4.85

PLANT-BASED SASHIMI

Vegan 'salmon' sashimi (3 pieces) (vgn)	£4.90
Vegan 'tuna' sashimi (3 pieces) (vgn)	£4.90

HOSOMAKI

(6 pieces per serving)

Salmon hosomaki	£5.10
Tuna tekkamaki	£5.10

PLANT-BASED HOSOMAKI

(6 pieces per serving)

Avocado hosomaki (vgn)	£4.35
Cucumber kappamaki (vgn)	£4.35
Oshinko hosomaki (vgn)	£4.35

FUTOMAKI

(4 pieces)

California	£6.90
Grilled salmon skin, red onion & lettuce	£6.90
Salmon & avocado	£9.85
Poached salmon katsu & mustard	£9.85
Spicy tuna	£10.20

PLANT-BASED FUTOMAKI

(4 pieces)

California w/ vegan crabstick (vgn)	£8.80
Vegan 'salmon' & avocado (vgn)	£9.85
Spicy vegan 'tuna' (vgn)	£10.20
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	£8.80
'Allotment' crunchy vegetable (vgn)	£8.80
Inari tofu, celery, red radish, lettuce & kampyo (vgn)	£8.80

NIGIRI

(2 pieces)

Tamago omelette (v)	£3.40
Mackerel	£4.00
Salmon	£4.00
Tuna	£4.80
Tiger Prawn	£4.80
Sea bass & yuzu chilli pepper	£4.00

PLANT-BASED NIGIRI

(2 pieces)

Vegan Tuna (vgn)	£4.80
Vegan Salmon (vgn)	£4.80
Inari tofu parcels (vgn)	£4.40

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Items marked † are not available at half price on MOSHIMO Member days



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Turn me over for Kozara 'tapas', Gyoza, Hot Mains, & Noodles »

Japanese food is for sharing so please order for your whole table. We'd suggest three or four kozara plates per person, along with some sushi. Don't forget to complement your meal with miso soup and rice!

KOZARA SMALL PLATES

Prawn tempura £6.40

Sustainable prawns in the lightest, fluffiest of batters, with homemade tempura sauce
(for gluten-free flour add £1)

Ika squid kara-age £7.80

Crispy-fried in cornflour, served in a delicious chilli sauce

Chicken teriyaki £6.90

The Moshimo classic, succulent chicken cooked in our homemade teriyaki sauce

Tuna tartare with ginger £6.95

Our take on "aji no tataki" - finely chopped tuna with fresh ginger and spring onion, in a tangy ponzu sauce

Citrus Salmon tataki £5.40

Seared salmon sashimi in a delightful orange & lemon citrus and ginger sauce sprinkled with chilli flakes

Butaniku pork ribs in sticky soy £7.60

Cooked so tender the meat falls off the bone, you've never had ribs like these!

Chicken kang jung £8.10

Morsels of fried marinated free-range chicken in a firecracking Korean sauce

Seabass sashimi 'ceviche' £5.95

With red onion in a tangy-lime and miso-sweet marinade

Nanbanzuke £5.40

Lightly fried pieces of fish, pickled with chilli peppers and onions. Piquant and refreshing

Kawaii katsu fishcakes £5.90

Two cute fishcakes, lightly fried in breadcrumbs and served with a sweet katsu sauce

Cod cheek tempura £7.95

Our answer to nose-to-tail sustainable eating
(for gluten-free flour add £1)

PLANT-BASED KOZARA

Sunomono salad (vgn) £4.90

A refreshing rice vinegar salad made with cucumber, red radish, spring onion & healthy daikon radish

Wakame salad (vgn) £4.90

Super-healthy seaweed in a tangy sunomono rice vinegar dressing

Aubergine dengaku (vgn) £4.40

Succulent fried aubergine chunks with a delicious sweet miso sauce

Agedashi tofu (vgn) £5.70

Tofu, crispy fried in cornflour and served in a dashi sauce

Vegan 'chicken' kang jung (vgn) £8.10

Fried marinated plant-based 'chicken' in a hot chilli Korean sauce

Vegan 'prawn' tempura (vgn) £6.40

Fantastic plant-based 'prawns' in our beautifully light tempura batter

Kimchi (vgn) £4.40

Korean white cabbage marinated in a punchy chilli and garlic sauce

Broccoli tofu salad (vgn) £4.90

Broccoli and tofu chunks with our wonderful creamy sesame and tofu sauce

Edamame soybeans (vgn) £4.80

Served as they are - or warmed up. Sprinkled with sea salt or with chilli garlic salt

Sesame green salad (vgn) £4.90

French green beans and chopped kale in a healthy homemade salad mixed with ground sesame paste

'YOSHOKU'

SALMON KATSU BURGER

served with
TEMPURA UDON NOODLES
£15.95

Inspired by the post-war Japanese craze for American diners, this salmon katsuburger is served in a brioche bun with your choices of MOSHIMO Korean chilli ketchup, mayo, and/or mustard, and comes with our naughty tempura udon noodles!

Tell your server what furikake and drizzle you'd like with your tempura udon

TEMAKI PARTY TIME^{†*}

For parties, for Christmas, or just simply for a laugh
£30 per person

1. we give you a short demonstration
2. we give you the ingredients
3. you have fun making your own temaki handrolls

**Please ask us for more details. Min 2 people. Booking essential*

naughty TEMPURA UDON NOODLES (vgn) £6.70

A Moshimo original - and a classic in the making: heaps of crunchy udon noodles dipped tempura flour then fried: a great snack to enjoy with your Asahi beer

Choose your **furikake** topping:
chilli powder, nori powder
sea salt, garlic salt,
chilli garlic powder

Choose your **drizzle**:
mayo, vegan mayo,
homemade teriyaki, tonkatsu,
MOSHIMO Korean chilli ketchup

VEGETABLE TEMPURA BOWL (vgn) £8.85

A bowl of beautiful vegetables in fluffy tempura batter
(for gluten-free flour add £1)

50% MOSHIMO MEMBERSHIP £24

Enjoy half-price MOSHIMO all year round Mondays, Tuesdays, & half-price on our vegan menu on **VWednesdays**
(T&Cs apply, please ask)

HAVE IT WITH RICE![†]

Steamed Japonica white rice (vgn) **£3.30**

& WITH MISO SOUP![†]

Classic miso (vgn) **£3.25**

Spicy chilli miso (vgn) **£3.50**

Spicy mushroom miso (vgn) **£3.95**

& EDAMAME BEANS!

Served as they are - or warmed up (vgn) **£4.80**
(sprinkled with sea salt or with chilli garlic salt)

NEW

'HYAKUYAKU' SOUP NOODLES (vgn) £9.95

Thick white udon noodles and chunks of tofu in a broth made with miso and kimchi, two ingredients regarded as having mythical health-giving powers in their respective countries. (Hyakuyaku means "worth a hundred medicines", a nickname the Japanese use for miso)

YAKI UDON STIR FRY (vgn)

£14.40

A stir-fry of udon noodles with seasonal vegetables and soy, sprinkled with nori powder

Add free-range chicken, prawn, vegan 'prawn', or vegan 'duck' for £3.80 each

GYOZA DUMPLINGS

£6.40

(4 pieces)

Pan-fried vegetable gyoza (vgn)
Pan-fried chicken & vegetable gyoza
Pan-fried pork gyoza
Pan-fried duck gyoza
Crispy-fried leek gyoza (vgn)

SOFT SHELL CRAB TEMPURA[†]

£12.10

A Moshimo favourite. Served with vegetable tempura and leaf salad

DESSERTS[†]

"MiniMochimo" ice cream mochi (v) £6.70
A trio of traditional Japanese mochi filled with a variety of ice creams which change regularly, so please ask your server what flavours we have!

Small mochi rice cakes (vgn) £4.70

A selection of three sweet rice mochi. Please ask your server for what fillings we have available today

Dorayaki pancake (v) £4.70

Traditional Japanese pancakes made with a changing selection of fillings such as adzuki red bean, matcha green tea custard, custard or chocolate. Please ask our staff what we have available

Chocolate pot (vgn) £4.70

Made with Belgian dark chocolate

Tempura ice Cream (v) £6.20

Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

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(v) = vegetarian (vgn) = vegan Our soy sauce is gluten free. Our food is produced in a kitchen which handles egg, fish, soya, milk, nuts, gluten, mustard, sesame seeds, sulphur dioxide, crustaceans, molluscs and celery. If you have an allergy, please ask for our allergy book

Turn me over for Sushi »