

Monday-Friday  
**50%**  
Moshimo food at 50%\*

Become a MOSHIMO Member.  
It makes you happy.  
It costs just £2 per month.

Saturday-Sunday  
**£2.90**  
all plates from the conveyor\*

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'm <u>always</u> vegan)	red £3.40
yellow £4.40 (I'm <u>always</u> vegan)	grey £4.20
pink £4.90 (I'm <u>always</u> vegan)	black £4.90
edamame bowl £4.80 (I'm vegan too!)	green £5.40
patterned blue (dessert) £4.70 (I'm <u>always</u> vegan)	blue † (dessert) £4.70

MOSHIMO Members get to enjoy ALL PLATES taken from the conveyor-belt for just £2.90 Saturday - Sunday\* (til 28/02/26)

**NIGIRI & SASHIMI**

**Nigiri** (2 pieces)

Tamago omelette (v)	£3.40
Mackerel	£4.20
Salmon	£4.20
Tuna	£4.90
Tiger Prawn	£4.90
Sea bass & yuzu chilli pepper	£4.90

**Plant-based nigiri** (2 pieces)

Vegan Salmon (vgn)	£4.90
Vegan Tuna (vgn)	£4.90
Inari tofu parcels (vgn)	£2.90

**Sashimi**

Salmon (3 pieces)	£4.90
Mackerel sashimi (4 pieces)	£4.90
Seabass sashimi (4 pieces)	£5.40
Yellowfin tuna sashimi (3 pieces)	£5.40

**Plant-based sashimi**

Vegan 'salmon' sashimi (3 pieces) (vgn)	£5.40
Vegan 'tuna' sashimi (3 pieces) (vgn)	£5.40

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Sign up for 50% MOSHIMO Madness  
Items marked † are not available at half price on MOSHIMO Member days

**MOREISH MAKI**

(6 pieces)

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

**'Kali Kali' California £12.10 †**

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

**'Peko Peko' Spicy Tuna £13.65 †**

Spicy tuna uramaki topped with kimchi mayo and a sweet kabayaki sauce. Sprinkled with crispy onion and freshly sliced spring onion and chilli

**'Nico Nico' Salmon & Avo £13.10 †**

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

**'Piri Piri' Spicy Salmon & Avo £13.10 †**

Spicy Salmon and avocado served with chilli mayo spring onion and red amaranth

**'Saba Saba' Salmon Katsu £12.10 †**

Poached Salmon katsu with celery uramaki drizzled with mustard mayo and kimchi mayo, topped with masago and chilli

**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 mayo and chilli ketchup

**Vegan 'Nico Nico' Salmon & Avo (vgn) £13.65 †**

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

**Vegan 'Peko Peko' Spicy Tuna (vgn) £13.65 †**

Spicy vegan 'tuna' uramaki topped with chilli ketchup, vegan mayo, and a sweet kabayaki sauce. Sprinkled with crispy onion, freshly sliced spring onion and chilli

**'Saku Saku' Sweet Potato Tempura (vgn) £11.10 †**

Crunchy sweet potato tempura rolled with avocado, then topped with tempura crumb, nori powder, vegan mayo and sweet kabayaki 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 PLATTER**

£30 - £60 (you choose!)

'ALL-FLAMED-UP'

**SALMON NIGIRI**

£9.95

(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**  
£8.95

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

**WARM PRAWN & CRAB MAKI**  
(6 pieces)

**Prawn tempura maki £12.10 †**

(for gluten-free flour add £1)  
Uramaki with **freshly fried** tempura prawn served with our homemade teriyaki sauce or kimchi mayo

**Vegan 'prawn' tempura maki (vgn) £12.10 †**

This more sustainable alternative to prawn **freshly fried** is very good! Served with teriyaki sauce

**Soft-shell crab tempura maki £12.40 †**

Uramaki with **freshly fried and warm** tempura crab, drizzled with kimchi mayo or mustard mayo

**TEMAKI PARTY TIME! †\***

For parties, for Christmas, or just simply for a laugh

£35 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



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**MOSHIMO**  
CLEAR CONSCIENCE EATING

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

### Ika squid kara-age £5.90<sup>†</sup>

It's back! One of our most popular dishes is now made with sustainably caught squid crispy-fried in cornflour and served in a delicious chilli sauce

### Prawn tempura £6.40

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

### Chicken teriyaki £6.90

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

### Tuna tartare with ginger £8.80

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 £8.10

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 spicy hot Korean sauce

### Nanbanzuke £5.40

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

### Seabass sashimi 'ceviche' £7.80

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

### Ika squid tempura £7.80

Sustainable small squid in a fluffy light tempura batter (for gluten-free flour add £1)

## MOSHIMO MEMBERSHIP £24

For £2 per month, MOSHIMO Members enjoy a range of daily offers including half-price food bills and all plates taken from the conveyor at only £2.90\*

(\*T&Cs apply, please ask. £2.90 plate offer ends 28/02/26)

## BENTO BOXES

These are served with rice, salad and pickles. Best enjoyed with miso soup!

### Prawn katsu £16.10

Our succulent prawns are freshly breaded by us (unlike in most other restaurants). Served crispy fried with Korean kimchi and a mild Japanese curry or tonkatsu sauce

### Chicken katsu £15.80

Free-range chicken breaded and lightly fried. Served with kimchi and mild Japanese curry or tonkatsu sauce

### Salmon teriyaki £16.90

A fillet of the most ethically farmed salmon, grilled with our light teriyaki sauce

## PLANT-BASED KOZARA

### 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

### Vegan 'chicken' teriyaki (vgn) £6.90

Morsels of vegan 'chicken' in our much-loved teriyaki 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 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

### Chilli noodles (vgn) £4.40

Chilled soba noodles in a spicy hot Korean sauce served on a bed of cucumber

## YUMMY 'YOSHOKU' BURGERS

Inspired by the post-war Japanese craze for American diners, these burgers come in a brioche bun with salad and a range of sauces:

### Kimchi pulled pork burger £11.10

with kimchi mayo and tonkatsu sauce

### Chicken katsu burger £9.80

with kimchi mayo and tonkatsu sauce

### Vegan 'chicken' katsu burger (vgn) £9.80

with vegan mayo & Korean ketchup

## RICE!<sup>†</sup>

Steamed Japonica white rice (vgn) £3.30

Kimchi rice (vgn) £4.30

## MISO SOUP!<sup>†</sup>

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)

## 'HYAKUYAKU' SOUP NOODLES

Thick white udon noodles in a broth made with miso and spicy kimchi, two ingredients regarded as having mythical health-giving powers in their respective countries. Served with chilli (if you want it!)

Hyakuyaku soup with tofu chunks (vgn) £9.95

Hyakuyaku soup with pulled pork £14.45

(Hyakuyaku means "worth a hundred medicines", a nickname the Japanese use for miso)

## naughty TEMPURA UDON 'FRIES' (vgn) £6.90

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 drizzle:  
mayo, vegan mayo (vgn), kimchi mayo, homemade teriyaki (vgn) and MOSHIMO Korean chilli ketchup (vgn)

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

## TEMPURA

(for gluten-free flour add £1)

### Vegetable tempura bowl (vgn) £9.95

Beautiful vegetables in fluffy tempura batter

### Seafood tempura bowl £12.95

A bowlful of tempura prawn, squid and vegetables

### Soft shell crab tempura £12.40<sup>†</sup>

A Moshimo favourite. Served with vegetable tempura and leaf salad

## DESSERTS<sup>†</sup>

### "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

Three sweet rice mochi with a variety of fillings

### Dorayaki pancake (v) £4.70

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

### Apple gyoza (vgn) £6.40

Apple pie, Japanese-style. Served warm with blueberry sauce and a dusting of cinnamon powder

### 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!

## PLANT-BASED BENTO

These are served with rice, salad and pickles. Best enjoyed with miso soup!

### Vegan 'chicken' katsu (vgn) £15.80

A vegan alternative to our best-seller! Served with kimchi and mild Japanese curry or tonkatsu sauce

### Yasai vegetable katsu (vgn) £14.75

Breaded aubergine, courgette and sweet potato katsu served with kimchi and a mild Japanese curry or tonkatsu sauce

## GYOZA DUMPLINGS

£6.40

(4 pieces)

Pan-fried vegetable (vgn)

Pan-fried chicken & vegetable

Pan-fried pork

Pan-fried duck

Crispy-fried leek (vgn)

Pan-fried mushroom & edamame (vgn)

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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 »