

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

HOSOMAKI & FUTOMAKI

Hosomaki (6 pieces)

Salmon hosomaki	£5.10
Tuna tekkamaki	£5.10

Plant-based hosomaki (6 pieces)

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

Futomaki (4 pieces)

California	£6.80
Grilled salmon skin, red onion & lettuce	£6.80
Salmon & avocado with masago (gf available)	£9.80
Poached salmon katsu & mustard mayo	£9.80
Spicy tuna with chilli mayo	£10.50
Spicy salmon & avo with kimchi mayo	£10.50

Plant-based futomaki (4 pieces)

California w/ vegan crabstick (vgn)	£8.80
Vegan 'salmon' & avocado (vgn)	£9.80
Spicy vegan 'tuna' with chilli mayo (vgn)	£9.80
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	£8.80
Crunchy sweet potato tempura & avo with sweet kabayaki sauce (vgn)	£8.80
Inari tofu, celery, red onion, lettuce, sun-dried tomato (vgn)	£8.80

TEMAKI & GUNKAN

Temaki handrolls (1 temaki per serving)

Eat these while the seaweed is still crispy!

California avocado & crabstick	£4.20
Grilled salmon skin & spring onion	£4.20
Prawn tempura & avocado	£5.40
Salmon & avocado	£5.40
Spicy tuna & spring onion	£5.60

Plant-based temaki handrolls

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
Umeboshi pickled plum & cucumber (vgn)	£4.90

' Battleship' gunkan (2 gunkan per serving)

Masago	£5.60
'Negitoro' tuna tartare	£7.90

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*

#ClearConscienceEating

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



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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[†]

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)

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

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[†]

A Moshimo favourite. Served with vegetable tempura and leaf salad

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)

RICE![†]

Steamed Japonica white rice (vgn) £3.30

Kimchi rice (vgn) £4.30

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)

'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)

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 'chicken' or vegan 'prawn' for £3.80 each

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

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!

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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 »