

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 always vegan)

YELLOW £3.90
(I'm always vegan)

RED £3.40

GREY £4.00

PINK £4.60
(I'm always vegan)

BLACK £4.80

GREEN £5.10

WOODEN BOWL £4.10

PATTERNED BLUE (DESSERT)† £4.70
(I'm always vegan)

BLUE (DESSERT)† £4.70

FUTOMAKI

(4 pieces)

| | |
|--|--------|
| California maki | £6.90 |
| Grilled salmon skin, red onion & watercress (gf) | £6.90 |
| Salmon & avocado maki | £9.85 |
| Poached salmon katsu & mustard maki | £9.85 |
| Spicy tuna maki | £10.20 |

PLANT-BASED FUTOMAKI

(4 pieces)

| | |
|---|--------|
| California maki w/ vegan crabstick (vgn) | £7.80 |
| Vegan 'salmon' & avocado maki | £9.85 |
| Spicy vegan 'tuna' maki | £10.20 |
| Tofu, green leaf, sun dried tomato, red onion & cucumber maki (vgn)(gf) | £7.80 |
| 'Allotment' crunchy vegetable (vgn)(gf) | £7.80 |
| Inari tofu, celery, red radish, lettuce & kampyo maki (vgn) | £7.80 |

TEMAKI HANDROLLS

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

| | |
|------------------------------------|-------|
| California avocado & crabstick | £4.20 |
| Cornish crab meat & cucumber (gf) | £5.10 |
| Grilled salmon skin & spring onion | £4.20 |
| Prawn tempura & avocado | £5.10 |
| Salmon & avocado (gf) | £5.10 |

PLANT-BASED TEMAKI

| | |
|--|-------|
| California avo & vegan crabstick (vgn) | £4.20 |
| Vegan prawn tempura & avo (vgn) | £5.10 |
| Vegan 'salmon' & avocado (gf) | £5.10 |
| Spicy vegan 'tuna' & spring onion (gf) | £5.10 |
| Avocado (vgn)(gf) | £3.90 |

HOSOMAKI

(6 pieces per serving)

| | |
|----------------------|-------|
| Salmon hosomaki (gf) | £5.10 |
| Tuna tekkamaki (gf) | £5.10 |

PLANT-BASED HOSOMAKI

(6 pieces per serving)

| | |
|------------------------------|-------|
| Avocado hosomaki (vgn)(gf) | £4.35 |
| Cucumber kappamaki (vgn)(gf) | £4.35 |
| Oshinko hosomaki (vgn)(gf) | £4.35 |

NIGIRI

(2 pieces)

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

PLANT-BASED NIGIRI

(2 pieces)

| | |
|--------------------------|-------|
| Vegan Tuna (vgn)(gf) | £4.80 |
| Vegan Salmon (vgn)(gf) | £4.80 |
| Inari tofu parcels (vgn) | £3.90 |

Let our chefs choose a selection of our sushi for you, in the traditional 'omakase'-style

SUSHI BOATS £40+

VEGAN SUSHI BOATS £30+

CRAB & PRAWN MAKI

(6 pieces)

Prawn tempura maki £10.40

Uramaki with prawn fried in tempura batter served with teriyaki or sweet chilli mayo sauce

Crab & cucumber maki £10.40

Uramaki rolled in masago roe, with cucumber & mixed white & brown crabmeat

Warm soft-shell crab tempura maki† £10.40

Uramaki with warm tempura crab, drizzled with mustard mayo

PLANT-BASED 'PRAWN' MAKI

(6 pieces)

Vegan 'prawn' tempura maki (vgn) £10.40

Served with teriyaki sauce

MOSHIMO Members enjoy all our food at **half price** on Mondays and Tuesdays, and all our **plant-based** food at **half price** on our **Vegan VWednesdays**

(except items marked †)

Please ask our staff or go to our website for more details

SASHIMI

| | |
|--|-------|
| Loch Duart Salmon (3 pieces) (gf) | £4.80 |
| Mackerel sashimi (4 pieces) (gf) | £4.85 |
| Seabass sashimi (4 pieces) (gf) | £4.85 |
| Yellowfin tuna sashimi (3 pieces) (gf) | £4.85 |

PLANT-BASED SASHIMI

| | |
|---|-------|
| Vegan 'salmon' sashimi (3 pieces) (vgn)(gf) | £4.80 |
| Vegan 'tuna' sashimi (3 pieces) (vgn)(gf) | £4.80 |

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, deep-fried sweet potato vermicelli and lashings of chilli mayo and masago roe mayo

'Kuru Kuru' Cream Cheese & Salmon £9.20

Salmon & cream cheese uramaki with horse radish, freshly sliced red radish and crispy onion

'Nico Nico' Salmon & Avo £13.10

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)

'Pari Pari' Prawn (vgn) £11.10

Vegan tempura 'prawn' & avocado uramaki topped with vegan 'tuna' in mustard & sweet miso sauce, chilli pieces, sweet potato vermicelli and lashings of vegan chilli mayo

'Kuru Kuru' Cream Cheese & Salmon (vgn) £9.20

Vegan 'salmon' & vegan 'cream cheese' uramaki with horse radish, freshly sliced red radish and crispy onion

'Nico Nico' Salmon & Avo (vgn) £13.10

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)(gf) **£3.25**

Spicy chilli miso (vgn)(gf) **£3.50**

Spicy mushroom miso (vgn)(gf) **£3.95**

WINNER of Brighton's Most Sustainable Restaurant 2019/20/21
#ClearConscienceEating

moshimo.co.uk | FB: MoshimoBrighton | Twitter: MoshimoBrighton | Instagram: MoshimoBrighton



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



CLEAR CONSCIENCE EATING

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

'KOZARA' SMALL PLATES

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

Prawn tempura £5.45

Sustainable prawns in the lightest, fluffiest of batters, with homemade tempura sauce

Chicken teriyaki (gf) £5.95

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

Citrus Salmon tataki (gf) £6.85

Seared salmon sashimi in a delightful orange & lemon citrus and ginger sauce

Butaniku pork ribs in sticky soy £6.50

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

Chicken kang jung (gf) £6.95

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

Tuna sashimi salad w/ mustard miso £6.90

A salad of maguro tuna sashimi & crunchy spring onion with a fantastic mustard & sweet white miso sauce

Seabass sashimi 'ceviche' (gf) £5.95

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

"Catch of the Day" Nanbanzuke (gf) £4.80

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

Cod cheek tempura £6.90

Our answer to nose-to-tail sustainable eating, these are simply a revelation

Ika squid kara-age (gf) £7.80

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

Salmon katsu burger £5.90

Japanese-style fish burgers, lightly fried in breadcrumbs and dressed with a katsu sauce

HOT MAINS WITH RICE

Served with your choice of white or brown rice. Best enjoyed with miso soup

Chicken katsu £12.95

Free-range chicken breast breaded and lightly fried. Served with mild Japanese curry or shredded cabbage & tonkatsu sauce

Loch Duart salmon teriyaki £16.90

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

Vegan kamo 'duck' teriyaki (vgn) £14.95

Morsels of Vbites vegan 'duck' in our much-loved teriyaki sauce. Served with sweet potato

Yasai vegetable katsu (vgn) £12.85

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

Ask our staff for our

FISH & VEG TEMPURA & VEGAN 'PRAWN' & VEG TEMPURA PLATTERS

(gf option available)

£17.80

MOSHIMO

SALAD[†]

(vgn)

£8.90

Kale & green leaves, avocado, cucumber, bell peppers, carrots, oshinko pickles, goma wakame & edamame beans, drizzled with a soy-based Japanese wafu dressing

SOFT SHELL CRAB TEMPURA[†]

£10.40

A Moshimo favourite. Served with vegetable tempura and leaf salad

GYOZA DUMPLINGS

£5.45

(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)

YAKI UDON STIR FRY^{*} (vgn)

£12.30

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 £3.25 each

PLANT-BASED KOZARA

Wakame salad (vgn) £4.60

Super-healthy seaweed in a tart vinegar dressing

Aubergine dengaku (gf) (vgn) £3.90

Succulent fried aubergine chunks with a delicious sweet miso sauce

Agedashi tofu (vgn) (gf) £4.85

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

Kale crisps (vgn) £4.50

Delicately fried in tempura batter. A great 'tsumami' snack with a cold drink

Vegetable tempura (vgn) £4.85

Seasonal vegetables in a light tempura batter

Vegan 'chicken' yakitori (vgn) £5.90

Plant-based 'chicken' and seasonal vegetables served with our teriyaki sauce

Vegan 'chicken' kang jung (vgn) £6.95

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

Vegan 'prawn' tempura (vgn) £5.45

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

Vegan 'squid' kara-age (vgn) £7.50

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

Vegan 'tuna' sashimi salad (vgn) £6.95

Pieces of plant-based 'tuna' sashimi and spring onion in our delicious mustard and sweet miso sauce

Chilli soba noodles (vgn) £3.90

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

HAVE IT WITH RICE![†]

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

Genmai brown rice (vgn) (gf) £3.50

& WITH MISO SOUP![†]

Classic miso (vgn) (gf) £3.25

Spicy chilli miso (vgn) (gf) £3.50

Spicy mushroom miso (vgn) (gf) £3.95

& EDAMAME BEANS!

Served hot or cold, w/salt (vgn) (gf) £4.10

DESSERTS[†]

Small mochi rice cakes (vgn) £4.70

Three rice cakes with fillings such as mung bean & red adzuki bean, chopped peanuts, & coconut

Dorayaki pancake (v) £4.70

Traditional Japanese sweets made with fillings such as adzuki red bean, macha green tea custard, custard, chocolate

Chocolate pot (vgn) (gf) £4.70

Made with 70% Belgian 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!