

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)

red

£3.40

yellow

£4.40

(I'm always vegan)

grey

£4.20

pink

£4.90

(I'm always vegan)

black

£4.90

edamame bowl

£4.80

(I'm vegan too!)

green

£5.40

patterned blue [†]

(dessert)

£4.70

(I'm always vegan)

blue [†]

(dessert)

£4.70

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

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)

£5.40

Inari tofu parcels (vgn)

£4.40

TEMAKI HANDROLLS

Eat these while the seaweed is still crispy!

(1 temaki per serving)

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

California avo & vegan ‘crabstick’ (vgn)

£4.20

Vegan ‘prawn’ tempura & avo (vgn)

£5.40

Vegan ‘salmon’ & avocado (vgn)

£5.60

Avocado (vgn)

£3.90

Umeboshi pickled plum & cucumber (vgn)

£5.60

HOSOMAKI

(6 pieces per serving)

Salmon hosomaki

£5.10

Tuna tekamaki

£5.10

PLANT-BASED HOSOMAKI

(6 pieces per serving)

Avocado hosomaki (vgn)

£4.35

Cucumber kappamaki (vgn)

£4.35

FUTOMAKI

(4 pieces)

California

£6.90

Grilled salmon skin, red onion & lettuce

£6.90

Salmon & avocado

£9.95

Spicy tuna

£10.50

Spicy salmon with kimchi mayo

£10.50

PLANT-BASED FUTOMAKI

(4 pieces)

California w/ vegan crabstick (vgn)

£8.80

Vegan ‘salmon’ & avocado (vgn)

£10.50

Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)

£8.80

Crunchy sweet potato tempura & avo with sweet kabayaki sauce (vgn)

£8.80

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, then 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

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

Vegan ‘Nico Nico’ Salmon & Avo (vgn) £13.65[†]

Vegan ‘salmon’ & avocado uramaki topped with vegan ‘prawn’, vegan mayo, chilli ketchup, and our teriyaki sauce

‘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[†]

Uramaki with **freshly fried** tempura prawn served with our homemade teriyaki sauce

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

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

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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

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

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 £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 firecracking 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 in a tangy-lime and miso-sweet marinade

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

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

Chicken katsu burger £9.80

with kimchi mayo

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, kimchi mayo, homemade teriyaki, and MOSHIMO Korean chilli ketchup

Choose your furikake topping:

chilli powder, nori powder, sea salt, chilli garlic salt

GYOZA DUMPLINGS

£6.40

(4 pieces)

Pan-fried vegetable (vgn)

Pan-fried chicken & vegetable

Pan-fried pork

Pan-fried duck

Crispy-fried leek (vgn)

NEW

Pan-fried mushroom & edamame (vgn)

‘HYAKUYAKU’ SOUP NOODLES

Thick white udon noodles in a broth made with miso and kimchi, two ingredients regarded as having mythical health-giving powers in their respective countries.

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)

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)

VEGETABLE TEMPURA BOWL (vgn)

£9.95

Beautiful vegetables in fluffy tempura batter
(for gluten-free flour add £1)

SOFT SHELL CRAB TEMPURA

£12.40

A Moshimo favourite. Served with vegetable tempura and leaf salad

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

NEW 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!

MOSHIMO MEMBERSHIP £24

For **£2 per month**, MOSHIMO Members enjoy half-price food bills, complimentary drinks, and more*

(T&Cs apply, please ask)

BENTO BOXES

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 BENTO

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

Vegan ‘chicken’ teriyaki (vgn) £16.90

Morsels of vegan ‘chicken’ in our much-loved teriyaki sauce. Served with sweet potato

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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 »