

SUSHI PLATTERS

£18+

Please order your sushi a la carte, and we will bring them to you presented on platters.
If you prefer, order your sushi the traditional way and let our chefs choose a selection for you, 'omakase'-style

VEGAN SUSHI PLATTERS

£15+

MAKI

Salmon hosomaki (gf)	£3.20
Tuna salad maki with red radish & watercress (gf)	£3.20
Tuna tekkamaki (gf)	£3.20
California maki	£3.20
Grilled salmon skin, red onion & lettuce maki	£3.20
Prawn tempura maki (w/teriyaki or chilli sauce)	£5.10
Salmon & avocado maki	£4.60
Salmon katsu & mustard maki	£4.60
Spicy tuna maki	£5.10
Crab, cucumber & masago roe maki	£5.10

PLANT-BASED SUSHI

Vegan "salmon" nigiri (vgn)	£3.90
Vegan "tuna" nigiri (vgn)	£3.90
Avocado hosomaki (vgn)(gf)	£2.80
Cucumber kappamaki (vgn)(gf)	£2.80
Oshinko hosomaki (vgn)(gf)	£2.80
Inarizushi tofu parcels (vgn)	£3.90
Vegan cheese & Japanese pickles uramaki with goma wakame (vgn)	£3.90
Tofu, green leaf, sun dried tomato, red onion & cucumber maki (vgn)	£3.90
'Allotment' crunchy vegetable (vgn)	£3.90
Vegan 'prawn' tempura maki (vgn) (w/teriyaki sauce)	£5.10

NIGIRI

Tamago omelette (v)	£3.20
Mackerel (gf)	£3.90
Salmon (gf)	£3.90
Sea bass & yuzu chilli pepper (gf)	£3.90
Squid (gf)	£3.90
Tiger prawn (gf)	£4.60
Tuna (gf)	£4.60

SASHIMI

Loch Duart Salmon (3 pieces) (gf)	£4.60
Mackerel sashimi (4 pieces) (gf)	£4.85
Squid sashimi with tobiko (4 pieces)	£4.85
Seabass sashimi (4 pieces) (gf)	£4.85
Yellowfin tuna sashimi (3 pieces) (gf)	£4.85
Vegan "salmon" sashimi (3 pieces) (vgn)	£4.60
Vegan "tuna" sashimi (3 pieces) (vgn)	£4.60

GUNKAN SUSHI

Eat these while the seaweed is still crispy!

Cornish crab (mixed) (gf)	£5.20
Ikura salmon roe (gf) [†]	£6.70
Masago fish roe	£5.20
Pickled walnut (vgn)(gf)	£4.40
Mushroom teriyaki (vgn)	£5.10
Natto soy bean (vgn)(gf)	£3.50

CRISPY TEMAKI HANDROLLS

Eat these while the seaweed is still crispy!

California avocado & crabstick	£3.80
Cornish crab meat & cucumber (gf)	£4.90
Grilled salmon skin & spring onion	£3.80
Prawn tempura & avocado	£4.90
Salmon & avocado (gf)	£5.10
Spicy tuna & spring onion (gf)	£5.10
Tuna salad (gf)	£3.80
Ume pickled plum & cucumber (vgn)(gf)	£3.20
Natto soy bean & spring onion (vgn)(gf)	£3.20
Avocado (vgn)(gf)	£3.50

SOFT-SHELL CRAB TEMPURA MAKI[†]
(6 pieces)
£9.90

TRY OUR POKE BOWLS[†]

Bursting with colour and taste, our take on the classic Hawaiian dish are perfect for a quick and healthy lunch: sashimi, vegetables, pickles, nuts & fruits mixed with our homemade sauces on a bowl of brown or white rice (or sushi rice for +£1), or chopped kale leaves

Korean Kick Poke £9.95

Fresh diced tuna in Korean chilli & apple sauce, goma wakame, julienned cucumber, edamame, fresh sliced chilli

Salmon Smile Poke £9.95

Salmon in soy and lime ponzu sauce avocado, panko, fresh garden salad with wafu dressing, red chilli, masago roe mayo, nori seaweed

HAVE IT WITH RICE![†]

Steamed Japonica white rice (vgn)(gf) £3

Genmai brown rice (vgn)(gf) £3.20

& WITH MISO SOUP![†]

Classic miso (vgn)(gf) £2.95

Spicy chilli miso (vgn)(gf) £3.20

Spicy mushroom miso (vgn)(gf) £3.60

& EDAMAME BEANS!

Served hot or cold, w/salt (vgn)(gf) £3.60

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 VVedensdays** (except items marked [†]). Please ask our staff or go to our website for more details.

VEGAN POKE[†]

Vegan 'Chicken' Kang-Jung Poke (vgn) £11.95

Fried marinated vegan 'chicken' & peanuts in Korean kang-jung sauce with mango chunks, edamame, & goma wakame seaweed

Tofu Tantrum Poke (vgn)(gf) £9.95

Silken tofu in tahini and miso sauce, avocado, salty mango, red chilli, edamame, crushed peanuts

Vegan 'Salmon' Smile Poke (vgn) £11.95

Vegan Korean Kick Poke (vgn) £11.95

First time at MOSHIMO? Our staff are happy to run you through the menu – just ask!



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

WINNER of Brighton's Most Sustainable Restaurant 2019

#ClearConscienceEating

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

(v) = vegetarian (vgn) = vegan (gf) = gluten free (we have gluten-free Tamari soy sauce!). If you have any dietary requirements, please let us know!

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 £4.95

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

Salmon katsu burger £5.50

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

Citrus Salmon tataki ^(gf) £6.20

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

Butaniku pork ribs in sticky soy £5.60

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

Ika squid kara-age ^(gf) £6.40

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

Cod Cheek Tempura £6.40

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

Chicken kang jung ^(gf) £5.40

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

Tuna sashimi salad w/ mustard miso £6.40

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

Seabass sashimi ‘ceviche’ ^(gf) £5.40

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

Tuna tataki w/ Korean chilli ^(gf) £5.80

Seared maguro tuna sashimi served with a sauce made with grated apple, apple juice and chilli

Nanbanzuke sweet & sour salmon £4.60

Fresh salmon, fried then pickled with chilli peppers and onions. Piquant and refreshing

Chicken yakitori £5.90

Skewers of free-range chicken & vegetables, grilled and drizzled with our teriyaki sauce

HOT MAINS WITH RICE

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

Chicken teriyaki £13.60

The Moshimo classic, cooked in our homemade teriyaki sauce, served with sweet potato

Chicken katsu £11.85

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

Loch Duart salmon teriyaki £14.10

The most ethically farmed salmon, grilled with our light teriyaki sauce

Korean pork bulgogi £13.75

Pork belly deliciously marinated in Japanese beer with chilli and vegetables

Vegan kamo ‘duck’ teriyaki ^(vgn) £13.60

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

Yasai vegetable katsu ^(vgn) £11.85

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

Sustainable ‘unagi eel’ donburi £12.50

Gorgeously umami-rich and sustainable too.
Belly of tilapia marinated in soy served on a bowl of rice

SOFT SHELL CRAB TEMPURA[†] £9.40

A Moshimo favourite. Served with vegetable tempura and leaf salad

GYOZA DUMPLINGS

£4.10

^(3 pieces per serving)

Pan-fried vegetable gyoza ^(vgn)

Pan-fried spinach gyoza ^(vgn)

Pan-fried chicken & vegetable gyoza

Pan-fried duck gyoza

Pan-fried pork gyoza

Crispy-fried leek gyoza ^(vgn)

Quinoa gyoza ^(vgn)

Have-all-seven-on-a-platter (18 pieces)
£21.50

UDON SOUP NOODLES

Japanese thick wheat udon noodles served in soup made from our delicious homemade broth!

Pulled pork udon £12.90

Brimming with our delicious homemade meat broth and topped with pulled pork and seasonal vegetables

Sea fayre udon £14.90

Made with our homemade fish broth and topped with a selection of fresh fish, squid, and prawn

Tempura prawn udon £12.90

Served in a homemade fish broth and topped with tempura prawn
^(with vegan prawn if you prefer!)

Japanese curry udon* ^(vgn) £11.90

Noodles in a soup made with Japanese curry and served with vegetables.
An all-time favourite

**Add free-range chicken, prawn, vegan ‘prawn’, pork, and vegan ‘duck’ for £2.95 each*

YAKI UDON STIR FRY*

^(vgn)
£11.20

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

**Add free-range chicken, prawn, vegan ‘prawn’, pork, and vegan ‘duck’ for £2.95 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) £4.30

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

Kale crisps ^(vgn) £4.10

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

Vegetable tempura ^(vgn) £4.40

Seasonal vegetables in a light fluffy tempura batter

French green beans in miso ^(vgn) £3.90

Fresh French beans in a delicious homemade miso sauce

Spinach ohitashi ^(vgn) £4.60

Bundles of seasonally fresh spinach in a light vinegar, dashi & soy sauce

Kimchi salad ^(vgn) ^(gf) £3.90

A spicy kimchi style salad with pickled cabbage and carrots

Vegan ‘Chicken’ kang jung ^(vgn) £5.40

Fried marinated “chicken” and peanuts in a hot chilli Korean sauce

Chilli soba noodles ^(vgn) £3.90

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

Vegan ‘prawn’ tempura ^(vgn) £4.95

Fantastic plant-based ‘prawns’ in our beautifully light tempura batter

Vegan ‘chicken’ yakitori ^(vgn) £5.90

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

Ask our staff for our

FISH & VEG
TEMPURA
&
VEGAN
TEMPURA
PLATTERS

^(gf option available)

£16.40

MOSHIMO[†]
SALAD

^(vgn)

£5.50/£8.50

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

Turn me over for Sushi, Poke, Miso Soup & Rice »