



THE 'BENTO BOOTH' SUSHI BOAT

A selection of our sushi and sashimi beautifully served on bamboo boats, for our customers seated at our new 'Bento Booths.' Just let us know how much you want to spend, and let the chefs select the best sushi and sashimi for you, "omakase-style"

£40+

HOMEMADE JUICES & DRINKS

We're on a mission to make our own homemade drinks, because they're healthier and tastier - and we're through with unnecessary packaging

Freshly juiced Apple & Lemon (vgn) £4.20

Freshly juiced Pear & Ginger (vgn) £4.20

Fresh orange juice (vgn) £3.40

Freshly made Lemonade (vgn) £3.65

Ginger & Lemon iced tea (vgn) £3.65

Matcha iced tea (vgn) £3.00

Matcha rice milk shake (vgn) £3.50

Our own homemade rice milk mixed with the powdered green tea leaf used in Japanese tea ceremonies. One of the most powerful known anti-oxidants

SOFT DRINKS & WATER

Sparkling & still filtered water £1.50

Coke /Diet coke £2.95

LOOSE LEAF TEAS

Sencha green tea £2.65

'Puffed rice' genmaicha green tea £2.65

Sencha green tea with roasted brown rice with aromas truly evocative of Japan

Fresh mint leaf £3.10

A refreshing tea made with a generous bunch of fresh mint

DR
INKS

COCKTAILS

Yuzu Mojito £7.40/pitcher £19.00
White rum, yuzu liqueur, mint

Berry Blossom £7.40
A flute of gin, grenadine, raspberry puree, homemade rice milk..

Whiskey Orchard £7.40 / pitcher £19.00
Scotch whiskey, apple juice, yuzu liqueur

Yojimbo Gin £7.40 / pitcher £19.00
Gin, plum wine

Umeboshi Vodka £7.40/pitcher £19.00
Vodka, lime juice, umeboshi plum, homemade ginger syrup

Sake Margarita £7.40
The old favourite, Japanese style – with Cointreau, sake and fresh lime juice

SAKÉ

Onigoroshi 150ml £3.80
Hot saké flask

Shochikubai 150ml £4.70
Cold saké flask

Gokai Nama 300ml £9.90
A higher grade “nama” unpasteurised saké. Dry, light and clean finish. Served chilled

Mio sparkling sake 150ml £8.90
This is great stuff: elegant, sweet, and sparklingly light. Try it!

Trio of saké £4.80
A selection from our range of saké

WHITE WINE

Cuvee Jean Paul, Cotes De Gasgogne, France (vgn) £4.70 / £5.85 / £16.90
Fragrant nose with refreshing and zesty green and citrus fruit flavours, a light apertif white that suits delicate spices

Pinot Grigio Principato, Italy (vgn) £5.50 / £6.70 / £20.50
Light, dry and a little ‘nutty’ a classic Italian ‘anytime’ wine. Perfect for sushi

Fuentesecca Macabao Campo Flores Organic Sauvignon Blanc, Spain (vgn/organic) £6.35 / £7.50 / £23.00
Naturally good and organic, a fragrant mellifluous and tangy Sauvignon Blanc from the sun drenched vineyards of central Spain

White Pinot Noir, Albourne Estate, Sussex £30.90
Clean and fresh on the palate with good acidity. A superb, award-winning local Sussex wine perfect for our sushi and fish dishes

Bacchus, Albourne Estate, Sussex £30.90
Classic, refreshing English Bacchus with intense aromas of English hedgerows: nettle, elderflower blossom, grass. Beautiful!

CHAMPAGNE

Gremillet Brut Selection (v) £44.00
Small award winning family house from the southern Champagne region. This bubbly is a little richer and fruitier than others but retains a fresh cream and toasty flavour !

ROSÉ AND SPARKLING

**Cuvee Speciale, Chantebelle Pays
D'herault, France** £5.30 / £6.45 / £19.90

Deliciously creamy rosé from Southern France with a refreshingly dry finish

**Provence Rose 4 Freres,
France** £29.90

Light salmon pink with elegant floral aromas and hints of nectarine and peaches although more creamy than fruity in style. Serious southern French rosé from people who make little else

**Lunetta Rosé Spumante,
Italy (vgn)** 200ml/£8.60

A sparkling rosé served in your very own bottle. Elegant, fresh and dry with delicious summer fruits

**Prosecco Lunetta Spumante,
Italy (vgn)** 200ml/£8.60

Deliciously light with a hint of crispy apple, this spumante is far too easy to drink! Served in its very own cute 200ml bottle

**Prosecco Spago Frizzante, Toso
Italy** £24.70

Light and refreshingly dry. A traditional Italian favourite that makes for a wonderful aperitif

PLUM WINE

Takara Umeshu 175ml glass £5.70
bottle £26.90

A sweet and aromatic traditional Japanese wine, served on the rocks. Once you've had one glass, you'll want more! !

JAPANESE BEERS

½ pint draft Kirin Ichiban (vgn) £3.40

1 pint draft Kirin Ichiban (vgn) £4.95

Kirin Ichiban bottle (vgn) 330ml / £3.85

RED WINE

**Cuvee Jean Paul, Vaucluse,
France (vgn)** £4.70 / £5.85 / £16.90

Grenache, Syrah and Merlot combine to give this wine a soft, round and easy drinking, gentle fruit style and a little spice on the finish

**Merlot Mouvedre, Les Oliviers,
France (v)** £5.30 / £6.45 / £19.40

Soft and round with a touch of wild red berry and plum fruit flavours chosen to go with all but our most delicately flavoured of dishes

**Rioja Artesa, 'Organic,'
Spain (organic)** £23.40

A modern, soft and fruity Rioja style produced from organically grown grapes

**Malbec Adobe (fairtrade), 'Organic,'
Chile (vgn/organic)** £25.20

Blackberry and vanilla combine with soft tannins in this impressive Malbec, especially chosen to be enjoyed with our teriyaki dishes!

SPIRITS & MIXERS

Smirnoff Vodka 25ml/£3.40

Barcardi 25ml/£3.40

Gordon's Gin 25ml/£3.40

Mixers £1.60

Coke, Diet Coke, Cranberry Juice, Orange Juice and Tonic Water

Hibiki Single Malt 17yrs 25ml/£6.80

Award - winning whiskey from Japan's oldest distillery

125ml wines by the glass are also available

MOSHIMO TASTING MENU

(For a healthy appetite or for two to share)

Let our chefs take you on a culinary journey through our menu. You will receive four bento boxes, each containing dishes that have been prepared according to different cooking techniques, a practice taken from the Japanese haute-cuisine “kaiseki” tradition

£45

1st BENTO BOX

A selection of three beautifully presented “sakizuki” appetiser dishes inspired by sashimi

2nd BENTO BOX

A selection of “agemono” (fried) and “sunomono” (vinegared) dishes

3rd BENTO BOX

Three “yakimono” (grilled) dishes, served with our famous homemade teriyaki sauce

4th BENTO BOX

Three of our most popular Korean-inspired dishes, such as our famous Chicken Kang-Jung and Ika squid kara-age

RICE

Choose between steamed white Japonica and brown rice*

SUIMONO

Choose between Miso soup or Suimono*

*if sharing, we recommend you order an extra bowl of rice and suimono

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OUR SUSHI

MOSHIMO is run on the “omakase” principle, a traditional way of eating which allows the chefs to decide on the menu according to the best seasonal produce we can get. It's a way of eating that is very sustainable, reducing food waste and ensuring that the food we serve is as fresh as it possibly can be, but means that some items on our menu will not always be available.

FROM THE CONVEYOR BELT

Our plates are colour-coded according to price...

Orange plate £2.40 (always vegan)

Avocado hosomaki (vgn) (gf)
Cucumber kappamaki (vgn) (gf)
Oshinko hosomaki (vgn) (gf)

Yellow plate £3.00 (always vegan)

Inari tofu (vgn)
Inari tofu, celery, red radish, lettuce & kampyo maki (vgn)
Tofu, mizuna, sun dried tomato, red onion & cucumber maki (vgn)

Wooden bowl £3.10 (always vegan)

Edamame soybeans w/salt (vgn) (gf)

Red plate £3.20

Tamago omelette nigiri (v)
Salmon hosomaki (gf)
Tuna salad maki with red radish & watercress (gf)
Tuna tekkamaki (gf)
California maki
Grilled salmon skin, red onion & lettuce maki

Grey plate £3.80

Mackerel nigiri (gf)
Salmon nigiri (gf)
Sea bass & yuzu chilli pepper nigiri (gf)

Pink plate £4.30

Tuna nigiri (gf)
Tiger prawn nigiri (gf)
Salmon & avocado maki (gf)
Poached salmon katsu & mustard

Black plate £4.60

Salmon sashimi (4 pieces) (gf)
Spicy tuna maki

Green plate £4.80

Tuna sashimi tataki w/ Korean chilli (gf)
Salmon sashimi tataki w/ mustard miso (gf)
Cornish crab, cucumber & masago roe maki
Prawn tempura maki (w/ teriyaki or chilli sauce)

Blue plate £4.40

Chocolate Mousse (v) (gf)
Chocolate Trifle (v) (contains plum wine)

You may have noticed that we have taken octopus off the menu. This is because research shows they are way more intelligent than we give them credit for.

...and here's what you can order from our team

SASHIMI & NIGIRI

Mackerel sashimi (gf)	£4.60
Squid sashimi with tobiko	£4.60
Seabass sashimi (gf)	£4.60
Yellowfin tuna sashimi (gf)	£4.60
Squid nigiri (gf)	£3.80

CRISPY TEMAKI HANDROLLS

Avocado (vgn) (gf)	£3.20
California avocado & crabstick	£3.80
Cornish crab meat & cucumber (gf)	£4.90
Grilled salmon skin & spring onion	£3.80
Natto soy bean & spring onion (vgn)(gf)	£3.20
Prawn tempura & avocado	£4.90
Salmon & avocado (gf)	£4.90
Salmon & spring onion (gf)	£4.60
Spicy tuna & spring onion (gf)	£4.90
Tuna salad (gf)	£3.80
Tuna & spring onion (gf)	£4.60
Ume pickled plum & cucumber (vgn)(gf)	£3.20

GUNKAN & MAKI

Cornish crab (mixed) (gf)	£5.20
Ikura salmon roe (gf)	£5.20
Japanese mushroom teriyaki (vgn)	£3.60
Natto soy bean (vgn)(gf)	£3.50
Masago fish roe	£4.10
Uni sea urchin (gf)	£8.00
Pickled walnut (vgn) (gf)	£4.10

**Soft-shell crab tempura maki
(6 pieces)**

£8.50

SUSHI SHARING PLATTER

'Omakase' platter with sashimi and/or sushi **£15-£60**

Sushi and sashimi served on black lacquered platters. This option is fantastic if you wish to eat sushi the traditional way and let our chefs choose for you. If you're sitting in one of our new 'bento booths', you can opt for a sushi boat

BOWL SUSHI

Korean chilli sashimi bowl (gf) **£19.90**

A selection of salmon, tuna and daily catch white fish served on a bed of shari rice with lettuce, carrot & cucumber and a tangy Korean chilli sauce

Salmon & Avocado ju (gf) **£12.40**

Loch Duart Salmon sashimi and avocado on a bed of shari rice topped with Ikura salmon roe

SUSHI "GETA"SET

Faeroes Vegetarian (vgn) **£12.90**

Gunkan: Pickled walnut; Mushroom teriyaki; Natto & spring onion. Nigiri: Inari. Maki: Tofu, mizuna, sun dried tomato, red onion & cucumber maki; Inari tofu & kampyo; Tofu, mizuna, sun dried tomato, red onion & cucumber. Hosomaki: 2 ume plum & cucumber

This way for our famous kozara tapas, and some seriously hot stuff >>

MOSHIMO is famous for its work on fish sustainability. We therefore do not serve fish that is listed as "fish to avoid" by the Marine Conservation Society (mcsuk.org).

(v) = vegetarian (vgn) = vegan (gf) = gluten free (we have gluten-free Tamari soy sauce on demand!)

KOZARA

These are tapas-like dishes served in Japanese izakaya bars. You can find many of them on the conveyor belt, but there are some that you will need to order from our server. Check out our menu board or ask our team for specials.

Salmon katsu burger Japanese-style fish burgers, lightly fried in breadcrumbs and dressed with a katsu sauce	£4.40	Chicken yakitori (vgn option available) £5.40 Skewers of free-range chicken with seasonal vegetables, simply grilled and served with our teriyaki sauce	
Seabass sashimi 'ceviche' (gf) With red onion in a tangy-lime and miso-sweet marinade	£4.80	Soft shell crab tempura £8.50 A Moshimo favourite. Served with vegetable tempura and herb leaf salad	
Butaniku pork ribs in sticky soy Cooked so tender the meat falls off the bone, you've never had ribs like these!	£4.40	Butaniku pork teriyaki £5.10 Tender sweet belly of pork with spring onion with our teriyaki sauce	
Ika squid kara-age Crispy-fried in cornflour, served in a delicious chilli sauce	£5.10	Chicken & vegetable gyoza £3.90 Pan fried dumplings served with a light soy sauce and Japanese vinegar	
Organic prawn tempura Prawns in the lightest, fluffiest of batters. Served with homemade tempura sauce	£4.95	Cod cheek tempura £4.40 Moshimo's answer to nose-to-tail sustainable eating, these are nice.	
Chicken Kang Jung Morsels of fried marinated free-range chicken with peanuts in a firecracking Korean sauce	£4.95	Maguro tuna salad £5.40 Chunks of tuna sashimi and crunchy spring onion with a delicious mustard and white miso dressing	
'Kimchi' salad A spicy kimchi style salad with pickled cabbage and carrots	£3.40	Sweet & sour salmon 'nanbanzuke' £4.30 Salmon, fried then pickled with chilli peppers and onions. Piquant and refreshing	

HAVE IT WITH A BOWL OF RICE!

Steamed Japonica white rice (vgn)(gf)	£2.80
Steamed white rice with flakes of Loch Duart salmon & spring onion (gf)	£4.20
Genmai brown rice (vgn)(gf)	£2.90

AND A BOWL OF MISO!

Classic miso soup (vgn) (gf)	£2.30
Made with our super-healthy konbu seaweed dashi, served with tofu & wakame	

PICK-OF-THREE BENTO

for **Moshimo Members** only*

£12.50

3 different kozara of your choice and Classic Miso for this special price, served to you in a bento box

**3 kozara
+
bowl of miso**

* for Moshimo Members plus one guest only/ does not incl. soft shell crab tempura/may not be available in busy times

PLANT-BASED KOZARA

We're constantly increasing and our plant-based menu. Most of these you will find on the belt, except for the tempura and agedashi tofu, which we serve hot. Check out our menu board for specials.

Wakame salad (vgn) £4.30
Super-healthy seaweed in a tart vinegar dressing

Korean soba (vgn) £3.80
Chilled soba noodles in a hot and spicy Korean sauce on a bed of cucumber

Aubergine dengaku (vgn) £3.20
Succulent fried aubergine chunks with a delicious sweet miso sauce

Crispy vegetable gyoza (vgn) £3.90
Dumplings of finely chopped vegetables, steamed and pan fried

Agedashi tofu (vgn) £3.60
Tofu, crispy fried in cornflour and served in a dashi sauce

Kale crisps (vgn) £3.90
Delicately fried in tempura batter. A great 'tsumami' snack with a cold drink

Vegetable tempura (vgn) £3.90
Seasonal vegetables grown by Ikuko and Robin at Namayasai in Lewes

'OZARA' SHARING PLATTERS

Japanese food is all about sharing, so we have created these platters for you to do just that. They're also rather good to share with yourself if you've got a healthy appetite!

Tempura platter £13.80
(vgn & gf option available)
Gregarious eating at its best: a cornucopia of white fish, squid, prawn and vegetables in a fluffy crispy batter

Yakitori platter £16.90
A platter loaded with chicken yakitori, chicken gyoza and chicken tsukune

Yakiyasai platter (vgn) £13.80
Kushi vegetable skewers, vegetable gyoza and sweet potato & peanut tofu balls

Gyoza platter £18.00
(vgn option available)
A platter-full of fifteen gyoza with various fillings such as pork, chicken & kimchi

'BENTO BOOTH' SUSHI BOATS

An 'omakase' selection of sushi and sashimi beautifully served on a celebratory bamboo boat. Available only for those seated at our new 'bento booths'

£40+

This way for hot & cold noodles, hot mains and cool desserts >>

* Interested in **MOSHIMO MEMBERSHIP**? You should be! It's the reason why we're so madly busy on Mondays and Tuesdays and why our members love our Pick-of-Three Bento. Have a look at the back page for details and please ask our staff about becoming a member today

HOT STUFF WITH NOODLES

Tonkotsu ramen **£11.90**

The mother of all ramen dishes, made from a secret recipe from a ramen-ya we love in the backstreets of Tokyo. Served with pork and seasonal vegetables.

Yaki stir-fry udon* (vgn) **£10.50**

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

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

HOT STUFF WITH RICE

Choose between steamed white and brown rice

Chicken teriyaki **£13.60**

The Moshimo classic, cooked in our homemade teriyaki sauce, with seasonal vegetables and salad

Loch Duart salmon teriyaki **£13.90**

The closest thing to wild salmon, grilled with our light teriyaki sauce

Korean pork bulgogi **£12.75**

Pork belly deliciously marinated in Japanese beer with chilli and vegetables

Chicken katsu **£10.90**

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

Yasai vegetable katsu **£10.50**

(v) (vgn option available)

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

Vegan kamo duck teriyaki (vgn) **£12.50**

Morsels of VBites vegan duck in our much-loved teriyaki sauce. Served with mixed baby leaf salad and sweet potato



Moshimo is the winner of the PETA 'Proggy' Award for its promotion of vegan and plant-based eating, and winner of the Green Apple Award for the Environment, the RSPCA Award for Animal Welfare and the Seafood Choices Alliance Award for its work in fish conservation

DESSERTS

You can take some of our desserts straight from the belt....

Large Mochi rice cake (v) £4.40

Made by pounding rice to a soft paste, these cakes have a healthy red adzuki bean filling traditionally used in Japanese sweets. Some are wrapped in either black or white sesame

Small Mochi rice cakes (vgn) £4.40

Three smaller mochi cakes with a variety of fillings such as mung bean & red adzuki bean, chopped peanuts, and coconut

Dorayaki Pancake (v) £4.40

Traditional Japanese sweets made with a variety of fillings such as adzuki red bean, matcha green tea, custard, custard lemon, and cream cheese strawberry, chocolate. Please ask our staff what we have on today!

Chocolate Mousse (v) (gf) £4.40

Our much loved mousse, made with 70% Belgian chocolate

Chocolate Trifle (v) (contains alcohol) £4.40

Alternate layers of soft homemade custard, chilled chocolate, and madeira cake soaked

....but please order these from the staff

Ice Cream Mochi (v) £6.30

A selection of three mochi rice cakes filled with ice cream, served on a platter. Choose three from the following flavours: mango, hazelnut, salted caramel

Tempura Ice Cream (v) £4.90

Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

Boho Gelato ice cream (v) £4.40

(vgn option avail)

Choose from a range of flavours such as matcha green, peanut brittle, and black sesame, made by Brighton's best

...and don't forget, our desserts are best enjoyed with our range of loose leaf Japanese teas...

Sencha green tea £2.65

'Puffed rice' genmaicha green tea £2.65

Fresh mint leaf £3.10

..or a glass of plum wine...

Takara Umeshu 175ml glass £5.70

This way for more info about MOSHIMO membership >>

'BENTO BOOTH' DESSERT PLATTER

A platter of our desserts for you to share. Available only for those seated at our new 'bento booths'

£20+



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

MOSHIMO MEMBERSHIP

Annual Moshimo membership is cool, and is the reason why we have so many happy people dining with us so often. You pretty much make the fee back the very first time you use it! **£20**

50% Moshimo Monday Madness & Tuesdays Too*

Enjoy 50% off your food bill on Mondays and Tuesdays throughout the year...

50% Moshimo January Madness*

...and we normally extend this offer to every weekday throughout January...

50% Moshimo February Madness*

...and on every weekday in February

50% Moshimo Vegan Wednesdays*

All plant-based food at 50% on Wednesdays for Moshimo members (25% for non-members)

Moshimo Events*

£5 off ticketed events such as our Moshimo Vegan Challenge (held in November each year), and the various festivals we do, such as the Brighton Japan festival.

£5 off Moshimo Sushi Masterclass*

Members and their guests receive £5 off the price of our regular sushi masterclasses. Book online or give us a ring.

Moshimo Birthdays*

We like to give our members a little something on their birthdays.

£12.50 Moshimo Pick-of-Three Bento*

A bento deal exclusive to our Members: choose three kozara and a miso soup for the super special price of £12.50

and don't forget...

Moshimo members support Fishlove

Part of your membership fee goes to our Fishlove campaign to help us continue our work to end destructive fishing practices around the globe.

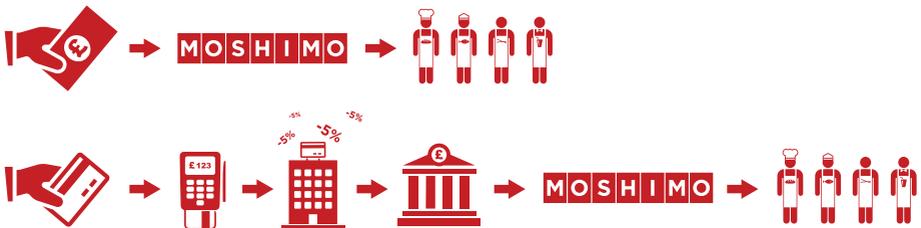
At home or work and hankering for MOSHIMO?



DELIVEROO
PROPER FOOD. PROPER DELIVERY

*Yes, rather boringly, terms & conditions do apply

Why restaurants prefer cash payment



01273 719 195 | moshimo.co.uk | Facebook MoshimoBrighton | Twitter MoshimoBrighton

An 'opt-out' 10% service charge will be added to the bill. Prices inc. 20% VAT. We are licensed to sell alcohol for take-out