

50% MOSHIMO Membership makes you happy.
Have a look on the back page
to see how scrumptious it really is

50%



微信掃碼
享中文菜單, 看美食圖片

Some of our dishes may contain allergens.
If you have any dietary requirements please ask a member of staff

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

Fresh juice of the day (vgn)	£4.20
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 & SPRING WATER

Spring water	330ml £2.50/750ml £3.20
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Still or sparkling, bottled at source in recycled glass

Coke/Diet coke	£2.95
Orange juice	£3.40

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
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A refreshing tea made with a generous bunch of fresh mint

DR
INKS

COCKTAILS

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

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 / £17.90

Fragrant nose with refreshing and zesty green and citrus fruit flavours, a light appertif white that suits delicate spices

Fedele Catarratto Pinot Grigio, Sicily Italy (vgn/organic) £6.35 / £7.50 / £23.00

Light, dry and a little ‘nutty’ a classic Italian ‘anytime’ wine. Perfect for sushi

Campo Flores Sauvignon Blanc, Spain (vgn/organic) £6.35 / £7.50 / £22.50

Naturally good and organic, a fragrant mellifluous and tangy Sauvignon Blanc from the sun drenched vineyards of central Spain

Sugar Loaf Sauvignon Blanc, New Zealand (v) £26.00

Rich, ripe tropical fruits and a lovely zesty balance typical of Marlborough

CHAMPAGNE

Ridgeview Cavendish, Sussex £48.00

From the award-winning Ditchling vineyard, blended from the classic Champagne grape varieties and hinting at almonds and red berry fruits!

ROSÉ AND SPARKLING

**Cuvee Speciale, Chantebelle Pays
D'herault, France** £5.30 / £6.45 / £20.90

Deliciously creamy rosé from Southern France with a refreshingly dry finish

**Provence Rose 4 Freres,
France** £30.90

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** £25.70

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

SPIRITS & MIXERS

Smirnoff Vodka 25ml/£4.10

Barcardi 25ml/£4.10

Gordon's Gin 25ml/£4.10

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

RED WINE

**Cuvee Jean Paul, Vaucluse,
France (vgn)** £4.70 / £5.85 / £17.90

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 Mourvedre, Les Oliviers,
France (vgn)** £5.30 / £6.45 / £20.40

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)** £24.40

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

**Malbec Adobe (fairtrade), 'Organic,'
Chile (vgn/organic)** £26.20

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

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) £5.05

Kirin Ichiban bottle (vgn) 330ml / £3.85

Abyss Ipa 6.2% brewed in
Lewes (vgn) 330ml / £4.35

Brewdog Nanny State 0.5%
'alcohol free' Hoppy Ale (vgn) 330ml / £3.85

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 and to indicate which dishes are **plant-based**..

Orange plate* £2.40 (I'm always vegan)

Avocado hosomaki (vgn) (gf)

Cucumber kappamaki (vgn) (gf)

Oshinko hosomaki (vgn) (gf)

Yellow plate* £3.80 (I'm always vegan)

Inari tofu (vgn)

Inari tofu, celery, red radish,
with lettuce & kampyo maki (vgn)

Tofu, mizuna, sun dried tomato,
red onion & cucumber maki (vgn)

Edamame bowl* £3.10 (me too!)

Soybeans w/salt - just pop them out of their
hulls (vgn) (gf)

Patterned blue plate £4.40 (and me!)

You'll find our delicious vegan desserts on
this plate!

* You can enjoy all our **plant-based** plates and kozara at half-price on Mondays, Tuesdays and on **50% Vegan Wednesdays** with a valid Moshimo Membership card

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 maki

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

Black plate* £4.60

Spicy tuna maki

Salmon sashimi (4 pieces) (gf)

Green plate* £4.80

Cornish crab, cucumber & masago roe maki

Prawn tempura maki (w/ teriyaki or chilli
sauce)

Blue plate £4.40

Check out our desserts on the back page or
on the specials board

* All these plates, along with most of our other dishes, are at half-price on 50% Mondays & Tuesdays for valid Moshimo Membership cardholders

...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

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)	£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
Natto soy bean & spring onion (vgn)(gf)	£3.20
Avocado (vgn) (gf)	£3.20

GUNKAN & MAKI

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

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

£9.50

SUSHI SHARING PLATTER

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

(w/vgn option available)

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.

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

VEGAN SUSHI "GETA" SET

Faeroes Vegan (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

Here's a tip: on our **50% Vegan VWednesdays** choose an omakase platter to try a selection of our vegan specials >>

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!).

If you have any dietary requirements, please ask a member of staff for more information.

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) Skewers of free-range chicken with seasonal vegetables, simply grilled and served with our teriyaki sauce	£5.40
Citrus Salmon tataki Seared salmon sashimi in a delightfully gingery, lemony and orangey sauce	£5.40	Soft shell crab tempura A Moshimo favourite. Served with vegetable tempura and herb leaf salad	£8.50
Butaniku pork ribs in sticky soy Cooked so tender the meat falls off the bone, you've never had ribs like these!	£4.40	Seabass sashimi 'ceviche' (gf) With red onion in a tangy-lime and miso-sweet marinade	£4.80
Ika squid kara-age Crispy-fried in cornflour, served in a delicious chilli sauce	£5.10	Tuna tataki w/ Korean chilli (gf) Seared maguro tuna sashimi served with a grated apple, apple juice and chilli paste	£5.40
Organic prawn tempura Prawns in the lightest, fluffiest of batters. Served with homemade tempura sauce	£4.95	Sweet & sour salmon 'nanbanzuke' Salmon, fried then pickled with chilli peppers and onions. Piquant and refreshing	£4.30
Chicken Kang Jung Morsels of fried marinated free-range chicken and peanuts in a firecracking Korean sauce	£4.95	Mackerel kara age Delicious morsels of sake and ginger marinated mackerel, lightly fried in crispy cornflour	£4.90

GYOZA DUMPLINGS (3 pieces per serving)

Pan-fried vegetable gyoza (vgn)	£3.90	Pan-fried chicken & kimchi gyoza	£3.90
Pan-fried chicken & vegetable gyoza	£3.90	Pan-fried spinach gyoza (vgn)	£3.90
Pan-fried duck gyoza	£3.90	Pan-fried pork gyoza	£3.90
Have-all-six-on-a-platter (18 pieces)		£20	

HAVE IT WITH A BOWL OF RICE!

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

AND A BOWL OF MISO!

Classic miso soup (vgn)(gf)	£2.40
Made with our super-healthy konbu seaweed dashi, served with tofu & wakame	
Spicy Japanese mushroom miso soup (vgn)(gf)	£3.00

PLANT-BASED KOZARA

We're constantly increasing our **plant-based** menu. Most of these you will find on the belt, except for the gyoza, 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

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

'Kimchi' salad* (vgn) **£3.20**
A spicy kimchi style salad with pickled cabbage and carrots

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

Pan-fried spinach gyoza* (vgn) **£3.90**
Dumplings filled with spinach, steamed and pan fried

* Remember, our **plant-based** plates & kozara are at half-price on our **50% Vegan VWednesdays** as well as on Mondays and Tuesdays with a valid Moshimo Membership card. Have a look at the back page for how you can become a member, or ask a member of staff!

'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)
Convivial 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) **£14.20**
A selection of seasonal vegetable yakitori, kushi-age skewers and vegetable gyoza

'OMAKASE' PLATTERS & SUSHI BOATS

An 'omakase' selection of sushi and sashimi beautifully served on platters or celebratory bamboo boats
(v & vgn option available)

£15+

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

HOT STUFF WITH NOODLES

Pulled pork udon **£11.90**
Thick wheat noodles in our delicious homemade meat stock, topped with pulled pork and seasonal vegetables

Miso nikomi udon **£11.90**
(v) (vgn option available)
Udon noodles in a thick and hearty miso broth, topped with egg, mushrooms and leek

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

Chicken katsu **£11.50**
Free-range chicken breast breaded and lightly fried. Served with mild Japanese curry or shredded cabbage and tonkatsu sauce

Loch Duart salmon teriyaki **£14.10**
The closest thing to wild salmon, grilled with our light teriyaki 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

Salmon head kabutoni **£12.75**
The most succulent part of salmon, simmered in soy and ginger. An all-time Japanese classic, and sustainable too!

Yasai vegetable katsu **£10.90**
(v) (vgn option available)
Breaded aubergine, courgette and sweet potatoes served with a mild Japanese curry or tonkatsu sauce



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...

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 in sweet plum wine. A Moshi favourite!

...but please order these from the staff:

Fruit tempura (vgn) £6.30

This proved such a hit on **50% Vegan Wednesdays** we just had to introduce it on our main menu. Served warm. Amazing!

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 (vgn) £4.85

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

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This way for more info about MOSHIMO membership



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!

£24

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 (only if you really want it and we're feelin' generous)

50% Moshimo Vegan VWednesdays*

All plant-based food at 50% on Wednesdays for Moshimo members

Moshimo Events*

£5 off ticketed events such as our Moshimo Vegan Challenge, and the various festivals we do, such as the Brighton Japan festival.

Moshimo Sushi Masterclass*

Receive a complimentary drink to enjoy at our popular sushi masterclass. Book online or give us a ring.

Moshimo Birthdays*

We aim to give our members a little something on their birthdays (although cannot always guarantee this)

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?

*Yes, rather boringly, terms & conditions do apply



DELIVEROO
PROPER FOOD. PROPER DELIVERY

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