



MOSHIMO

BRIGHTON'S ORIGINAL CONVEYOR-BELT SUSHI · SINCE 2000

冷・温
KITCHEN

小皿 KOZARA SMALL PLATES

おかず OKAZU
Little dishes to share and eat alongside rice. Order **three or four each**, along with some sushi, miso soup and rice.

Ika squid kara-age † £6.90
One of our most popular dishes: small squid, crispy-fried in cornflour and served in a delicious chilli sauce

Chicken teriyaki £7.90
The Moshimo classic, succulent chicken cooked in our homemade teriyaki sauce

Citrus salmon tataki £5.60
Seared salmon sashimi in a delightful orange & lemon citrus and ginger sauce, sprinkled with chilli flakes

Butaniku pork ribs in sticky soy £8.70
Cooked so tender the meat falls off the bone, you've never had ribs like these!

Chicken kang jung £8.20
Morsels of fried marinated free-range chicken in a spicy hot Korean sauce

Nanbanzuke £5.60
Lightly fried pieces of fish, pickled with chilli peppers and onions. Piquant & refreshing

Seabass 'ceviche' £8.40
Seabass sashimi with red onion and daikon in a tangy-lime and miso-sweet marinade

Tuna tartare with ginger £8.80
Finely chopped tuna with fresh ginger and spring onion, in a tangy ponzu sauce

NEW! Takoyaki £5.10
Deep-fried octopus balls drizzled with sticky soy, mayonnaise and a sprinkling of nori powder

NEW! Shrimp croquette £7.90
Two moreish deep-fried shrimp rösti rolled in crispy breadcrumbs

NEW! Oyster fry £7.90
Plump oysters in the lightest crisp batter, creamy in the middle. Three pieces

ヴィーガン PLANT-BASED KOZARA

挑戦 THE VEGAN CHALLENGE
Brighton's finest chefs **compete** to deliver the best plant-based food in the city — and **your vote** decides. PETA prize-winning, and running since 2010.

Wakame salad (vgn) £5.10
Super-healthy seaweed in a tangy sunomono rice vinegar dressing

Aubergine dengaku (vgn) £4.60
Succulent fried aubergine chunks with a delicious miso sauce

NEW! Pumpkin croquette (vgn) £5.10
Mashed pumpkin rösti rolled in crispy breadcrumbs

NEW! Sweet potato croquette (vgn) £5.10
Mashed sweet potato rösti rolled in crispy breadcrumbs

Vegan 'chicken' teriyaki (vgn) £7.90
Morsels of vegan 'chicken' in our much-loved teriyaki sauce

Agedashi tofu (vgn) £5.90
Tofu, crispy fried in cornflour and served in a dashi sauce

Vegan 'chicken' kang jung (vgn) £8.20
Fried plant-based 'chicken' in a hot chilli Korean sauce

Vegan 'prawn' tempura (vgn) £8.10
Fantastic plant-based 'prawns' in our beautifully light tempura batter

Kimchi (vgn) £4.60
Korean white cabbage marinated in a punchy chilli and garlic sauce

Broccoli tofu salad (vgn) £5.10
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) £5.10
Soba noodles in a spicy hot Korean sauce on a bed of cucumber. Served at room temperature

弁当 BENTO BOXES

手作り MADE HERE
Our katsu is **breaded by hand and fried to order** — nothing bought in, nothing waiting under a lamp. The difference is in the making.

These are served with rice, salad and pickles. Best enjoyed with miso soup!

Chicken katsu £16.80
Free-range chicken breaded and lightly fried. Served with mild Japanese curry or tonkatsu sauce

NEW! Pork tonkatsu £16.80
The classic katsu: breaded pork cutlets lightly fried. Served with mild Japanese curry or tonkatsu sauce

Salmon teriyaki £17.40
A fillet of salmon, grilled with our light teriyaki sauce

菜の弁当 PLANT-BASED BENTO

These are served with rice, salad and pickles. Best enjoyed with miso soup!

Vegan 'chicken' katsu (vgn) £16.80
A vegan alternative to our best-seller. Served with mild Japanese curry or tonkatsu sauce

Yasai vegetable katsu (vgn) £14.90
Breaded aubergine, courgette and sweet potato katsu served with a mild Japanese curry or tonkatsu sauce
NEW! Crispy silken tofu (vgn) £16.80
Delicately fried silken tofu — light, crisp, and soft in the middle. Served with mild Japanese curry or tonkatsu sauce

餃子 GYOZA DUMPLINGS

広場 THE DECK
Kanpai! Cocktails, saké & ice-cold beer on Brighton's coolest deck — ask for our drinks menu.

(4 pieces)
Pan-fried chicken & vegetable £6.95
Pan-fried pork £6.95
Pan-fried duck £6.95
Pan-fried vegetable (vgn) £6.95
Crispy sweet & spicy pumpkin (vgn) £6.95
Crispy-fried leek (vgn) £6.95

焼きうどん YAKI UDON

Yaki udon stir-fry (vgn) £14.90
A stir-fry of udon noodles with seasonal vegetables
with chicken £18.70
with prawn £18.70
with vegan 'chicken' (vgn) £18.70
with vegan 'prawn' (vgn) £18.70

ご飯・味噌・枝豆
RICE · MISO · EDAMAME RICE!
Steamed Japonica white rice (vgn) £3.70
Kimchi rice (vgn) £4.40
MISO SOUP!
Classic miso (vgn) £3.35
Spicy chilli miso (vgn) £3.50
Spicy mushroom miso (vgn) £3.95
EDAMAME BEANS!
Edamame beans (vgn) — as they are, or warmed up £4.80
(sprinkled with sea salt or with chilli garlic salt)

天ぷら TEMPURA

衣 KOROMO
Koromo — the lightest possible batter, delicately fried so everything inside stays just as it should — and it reaches you still cracking. **Possibly the best batter in Brighton.**

(for gluten-free flour add £1)
Prawn tempura † £8.10
Prawns in the lightest, fluffiest of batters, with homemade tempura sauce
Vegetable tempura bowl (vgn) £10.95
Beautiful vegetables in fluffy tempura batter
Cod cheek tempura † £7.90
Back by popular demand — highly prized cod cheeks fried in tempura batter
Soft shell crab tempura † £13.40
A Moshimo favourite. Served with vegetable tempura and leaf salad

天ぶらうどん
TEMPURA UDON 'FRIES' (VGN) — £8.10
A Moshimo original — heaps of crunchy udon noodles dipped in tempura flour then fried: a great snack to enjoy with your beer
Choose your drizzle: mayo, vegan mayo (vgn), kimchi mayo, homemade teriyaki (vgn) and MOSHIMO Korean chilli ketchup (vgn)
Choose your furikake topping: chilli powder, nori powder, sea salt, chilli garlic salt

サラダ SALAD

NEW! Emperor salad †
Mixed leaf salad with fresh vegetables in a deliciously original Moshimo dressing made with blended tofu and miso.
with tofu (vgn) £10.20
with chicken £13.90
with prawn £13.90

甘味 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
Daifuku rice cakes (vgn) £4.70
Two large "good luck" rice mochi with a variety of sweet fillings
Dorayaki pancake (v) £4.70
Traditional Japanese pancakes made with a changing selection of fillings. Please ask your server what flavours we have
Apple gyoza (vgn) £6.40
Apple pie, Japanese-style. Served warm with blueberry sauce and a dusting of cinnamon powder
Tempura ice cream (v) £7.90
Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

● **WINNER of Brighton's Most Sustainable Restaurant**

Moshimo Club Members enjoy 50% off food — items marked † are not available at half price on 50% Member days

moshimo.co.uk · FB / Twitter / Instagram: **MoshimoBrighton**
No restaurant has done more to end overfishing — **fishlove.co.uk**

(v) = vegetarian (vgn) = vegan. Our bottled in-house soy sauce is gluten free. Our food is produced in a kitchen which handles egg, fish, soya, milk, nuts, peanuts, gluten, mustard, sesame seeds, sulphur dioxide, crustaceans, molluscs and celery. If you have an allergy, please ask for our allergy book. An optional 12.5% service charge will be added to your bill.

CRAFT · CONSCIENCE · COMMUNITY · BRIGHTON, SINCE 2000

➤ **Turn me over** for Sushi, Nigiri, Sashimi, Maki & Temaki



MOSHIMO

BRIGHTON'S ORIGINAL CONVEYOR-BELT SUSHI · SINCE 2000

生
SUSHI BAR

回転 FROM OUR CONVEYOR BELT

元祖 EST. 2000
The belt has been turning for 26 years. Brighton's original — still the best seat in the house.

Colour-coded by price; plates marked (vgn) are always plant-based.

	Orange (vgn)	£3.10
	Red	£3.60
	Yellow (vgn)	£4.60
	Edamame bowl (vgn)	£4.80
	Grey	£4.90
	Pink (vgn)	£5.10
	Black	£5.10
	Green	£5.60
	Patterned blue dessert (vgn)	£4.70
	Blue dessert	£4.70

MOSHIMO CLUB MEMBERSHIP

Become a MOSHIMO Member — it makes you happy. It costs just **£2 per month**.

50% off Moshimo food

every Monday & Tuesday*

All belt plates £2.90

Wednesday–Sunday*

*Dishes marked † are not available at half price on 50% Member days.

握り・刺身 NIGIRI & SASHIMI

職人 CRAFT
Shokunin — the Japanese art of doing one thing properly. We prepare our sushi fresh – morning, afternoon, and evening with skill, dedication and patience.

NIGIRI (2 PIECES)		
Tamago omelette (v)	-----	£3.60
Mackerel	-----	£4.90
Salmon	-----	£4.90
Tuna	-----	£5.10
Tiger prawn	-----	£5.10
Sea bass & yuzu chilli pepper	-----	£5.10
PLANT-BASED NIGIRI (2 PIECES)		
Vegan salmon (vgn)	-----	£5.10
Vegan tuna (vgn)	-----	£5.10
Inari tofu parcels (vgn)	-----	£3.10

炙り 'ALL-FLAMED UP' SALMON NIGIRI † — £10.95

We blow-torch the 'netta' fish on four salmon nigiri, then drizzle with a sweet soy kabayaki sauce — a must-try!

SASHIMI		
Salmon (3 pieces)	-----	£6.10
Mackerel sashimi (4 pieces)	-----	£5.10
Seabass sashimi (4 pieces)	-----	£6.10
Yellowfin tuna sashimi (3 pieces)	-----	£6.60
PLANT-BASED SASHIMI		
Vegan 'salmon' sashimi (3 pieces) (vgn)	-----	£5.60
Vegan 'tuna' sashimi (3 pieces) (vgn)	-----	£5.60

鉄板焼き TEPPANYAKI TUNA † — £9.95

Four yellowfin tuna sashimi pieces, flash-seared on a teppanyaki griddle to bring out the full flavour of this fish. Drizzled with sweet kabayaki sauce.

巻き寿司 HOSOMAKI & FUTOMAKI

良心 CONSCIENCE
We created Fishlove — the celebrated campaign to end overfishing in Europe. No restaurant has done more to save our seas. fishlove.co.uk

HOSOMAKI (6 PIECES)		
Salmon hosomaki	-----	£5.40
Tuna tekamaki	-----	£5.40
PLANT-BASED HOSOMAKI (6 PIECES)		
Avocado hosomaki (vgn)	-----	£4.65
Cucumber kappamaki (vgn)	-----	£4.65
FUTOMAKI (4 PIECES)		
California avocado & crabstick	-----	£7.20
Grilled salmon skin, red onion & lettuce	-----	£7.20
Salmon & avocado with masago (gf available)	-----	£10.20
Salmon katsu & mustard mayo	-----	£10.20
Spicy tuna with chilli mayo	-----	£11.20
Spicy salmon & avo with kimchi mayo	-----	£11.20

PLANT-BASED FUTOMAKI (4 PIECES)		
California w/ vegan 'crabstick' (vgn)	-----	£9.20
Vegan 'salmon' & avocado (vgn)	-----	£10.20
Spicy vegan 'tuna' with chilli ketchup (vgn)	-----	£10.20
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	-----	£9.20
Crunchy sweet potato tempura & avo with sweet kabayaki sauce (vgn)	-----	£9.20
Inari tofu, celery, red onion, lettuce, sun-dried tomato (vgn)	-----	£9.20

味噌汁 ENJOY YOURS WITH MISO SOUP!

Classic miso (vgn) ----- £3.35
Spicy chilli miso (vgn) ----- £3.50
Spicy mushroom miso (vgn) ----- £3.95

手巻き TEMAKI

地元 COMMUNITY
Locally-owned and independent — a restaurant defined by its fiercely loyal regulars.

TEMAKI HANDROLLS (1 PER SERVING) <i>Eat these while the seaweed is still crispy!</i>		
California avocado & crabstick	-----	£4.85
Grilled salmon skin & spring onion	-----	£4.85
Prawn tempura & avocado	-----	£5.60
Salmon & avocado	-----	£5.60
Spicy tuna & spring onion	-----	£5.95
PLANT-BASED TEMAKI HANDROLLS		
California avocado & vegan 'crabstick' (vgn)	-----	£5.10
Vegan 'prawn' tempura & avocado (vgn)	-----	£5.90
Vegan 'salmon' & avocado (vgn)	-----	£5.90
Spicy vegan 'tuna' & spring onion (vgn)	-----	£5.95
Avocado (vgn)	-----	£4.20

手巻きパーティー

TEMAKI PARTY TIME* — £35

For parties, for Christmas, or just simply for a laugh

- we give you a short demonstration
- we give you the ingredients
- you have fun making your own temaki handrolls

*Please ask us for more details. Min 2 people. Booking essential

日系巻き MOREISH MAKI

日系 NIKKEI
Nikkei — inspired by Japanese-Peruvian tradition: bold toppings and flavoured mayos that we make ourselves — including that famous teriyaki.

'Nikkei' style maki served with yummy toppings, sauces & flavoured mayo (6 pieces)		
'Kali Kali' California †	-----	£12.90
California crabstick uramaki topped with seabass ceviche, chilli pieces, crunchy onion & black pepper, with lashings of chilli mayo		
'Peko Peko' Spicy Tuna †	-----	£13.95
Spicy tuna uramaki topped with kimchi mayo and a sweet kabayaki sauce. Sprinkled with crispy onion and freshly sliced spring onion and chilli		
'Nico Nico' Salmon & Avo †	-----	£13.65
Salmon & avocado uramaki topped with prawn, nori powder, tempura crumb, served with kimchi mayo and our famous sweet teriyaki sauce		
'Piri Piri' Spicy Salmon & Avo †	-----	£13.65
Spicy Salmon and avocado uramaki served with chilli mayo, spring onion and red amaranth		
'Saba Saba' Salmon Katsu †	-----	£12.90
Salmon katsu with celery uramaki drizzled with mustard mayo and kimchi mayo, topped with masago and chilli		

ヴィーガン PLANT-BASED MOREISH MAKI

植物性 PLANT-BASED		
We started to promote plant-based eating as part of our Fishlove campaign to end overfishing.		
Vegan 'Kali Kali' California (vgn) † ----- £12.10		
Vegan 'crabstick' & avocado uramaki drizzled with tangy citrus sauce, chilli pieces, crunchy onion & black pepper, with lashings of vegan mayo and chilli ketchup		
Vegan 'Nico Nico' Salmon & Avo (vgn) † ----- £13.85		
Vegan 'salmon' & avocado uramaki topped with vegan 'prawn', vegan mayo and our teriyaki sauce		
Vegan 'Peko Peko' Spicy Tuna (vgn) † ----- £13.85		
Spicy vegan 'tuna' uramaki topped with chilli ketchup, vegan mayo, and a sweet kabayaki sauce. Sprinkled with crispy onion, freshly sliced spring onion and chilli		
'Saku Saku' Sweet Potato Tempura (vgn) † ----- £12.10		
Crunchy sweet potato tempura rolled with avocado, then topped with tempura crumb, nori powder, vegan mayo and sweet kabayaki sauce		

おまかせ OMAKASE

Let our chefs surprise you in the traditional 'omakase'-style. For larger groups to share.

Sushi boats	-----	£50+
Vegan sushi platter	-----	£40+

ちらし寿司 SUMMER SPECIAL

Chirashi sushi bowl † ----- £13.90

The most beautiful dish on our menu? A bowl of sushi rice topped with a selection of tuna, salmon, prawn, and seabass sashimi and slices of our handmade tamago egg omelette.

天ぷら巻き WARM PRAWN & CRAB MAKI

(6 pieces)

Prawn tempura maki † ----- £12.10

Uramaki with freshly fried tempura prawn served with our homemade teriyaki sauce or kimchi mayo (for gluten-free flour add £1)

Soft-shell crab tempura maki † ----- £13.40

Uramaki with freshly fried and warm tempura crab, served with kimchi mayo or mustard mayo

Vegan 'prawn' tempura maki (vgn) † ----- £12.10

This more sustainable alternative to prawn freshly fried is very good! Served with teriyaki sauce

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