A celebratory menu to thank our MOSHIMO MEMBERS for 25 wonderful years...

Monday-Tuesday

500

half-price food*

Wednesday-Sunday

all plates from the conveyor*

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 <u>always</u> vegan)	red £3.40
yellow £4.40 (I'm <u>always</u> vegan)	grey £4.20
pink £4.90 (I'm <u>always</u> vegan)	black £4.90
edamame bowl £4.80 (I'm vegan too!)	green £5.40
patterned blue (dessert) £4.70 (I'm <u>always</u> vegan)	blue [†] (dessert) £4.70

MOSHIMO Members get to enjoy ALL PLATES taken from the conveyor-belt for just £2.90 Wednesday - Sunday* ('til 31/12/25)

NIGIRI & SASHIMI

Nigiri (2 pieces)

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Tamago omelette (v) Mackerel Salmon Tuna Tiger Prawn Sea bass & yuzu chilli pepper	£3.40 £4.20 £4.20 £4.90 £4.90
Plant-based nigiri (2 pieces)	
Vegan Salmon (vgn) Vegan Tuna (vgn) Inari tofu parcels (vgn)	£4.90 £4.90 £2.90
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) Vegan 'tuna' sashimi (3 pieces) (vgn)	£5.40 £5.40

HOSOMAKI & FUTOMAKI

Hocomaki (c. :)	
Hosomaki (6 pieces) Salmon hosomaki Tuna tekkamaki	£5.10 £5.10
Plant-based hosomaki (6 pieces)	
Avocado hosomaki (vgn)	£4.35
Cucumber kappamaki (vgn)	£4.35
Futomaki (4 pieces)	
California	£6.80
Grilled salmon skin, red onion & lettuce	£6.80
Salmon & avocado with masago (gf available)	£9.80
Poached salmon katsu & mustard mayo	£9.80
Spicy tuna with chilli mayo	£10.50
Spicy salmon & avo with kimchi mayo	£10.50
Plant-based futomaki (4 pieces)	
California w/ vegan crabstick (vgn)	£8.80
Vegan 'salmon' & avocado (vgn)	£9.80
Spicy vegan 'tuna' with chilli mayo (vgn)	£9.80
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	£8.80
Crunchy sweet potato tempura & avo with sweet kabayaki sauce (vgn)	£8.80
Inari tofu, celery, red onion,	£8.80

TFMAKI & GIINKAN

lettuce, sun-dried tomato (vgn)

I EMAKI & GUNKAN	
Temaki handrolls (1 temaki per serving) Eat these while the seaweed is still crispy!	
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 handrolls	
California avo & vegan 'crabstick' (vgn)	£4.20
Vegan 'prawn' tempura & avo (vgn)	£5.40
Vegan 'salmon' & avocado (vgn)	£5.40
Spicy vegan 'tuna' & spring onion (vgn)	£5.40
Avocado (vgn)	£3.90
Umeboshi pickled plum & cucumber (vgn)	£4.90
'Battleship' gunkan (2 gunkan per serving)	
Masago NEW!	£5.60
'Negitoro' tuna tartare NEW!	£7.90

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. 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

NEW! 'Piri Piri' Spicy Salmon & Avo £13.10

Spicy Salmon and avocado served with chilli mayo spring onion and red amaranth

'Saba Saba' Salmon Katsu (vgn) £12.10

Poached Salmon katsu with celery uramaki drizzled with mustard mayo and kimchi mayo, topped with masago and chilli

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 and chilli ketchup

Vegan 'Nico Nico' Salmon & Avo (vgn) £13.65

Vegan 'salmon' & avocado uramaki topped with vegan 'prawn', vegan mayo and our teriyaki sauce

Vegan 'Peko Peko' Spicy Tuna £13.65

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) £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 †

(for gluten-free flour add £1)

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

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 or mustard mayo

TEMAKI PARTY TIME **

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

£35 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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26

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No restaurant has done more to end overfishing



KOZARA SMALL PLATES

Ika squid kara-age £5.90

It's back! One of our most popular dishes is now made with sustainably caught squid crispy-fried in cornflour and served in a delicious chilli sauce

Prawn tempura £6.40Sustainable 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

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 spicy hot 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 and daikon in a tangy-lime and miso-sweet marinade

NEW! Ika squid tempura £7.80

Sustainable small squid in a fluffy light tempura batter (for gluten-free flour add £1)

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

NEW! Vegan 'chicken' teriyaki (vgn) £6.90

Morsels of vegan 'chicken' in our much-loved teriyaki 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

MOSHIMO MEMBERSHIP £24

For £2 per month, MOSHIMO Members enjoy a range of daily offers including half-price food bills and all plates taken from the conveyor at only £2.90*

*T&Cs apply, please ask. £2.90 plate offer ends 31/12/25)

BENTO BOXES

These are 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

These are 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 Iapanese 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

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 and tonkatsu sauce

Chicken katsu burger £9.80 with kimchi mayo and tonkatsu sauce

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(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

TEMPURA

(for gluten-free flour add £1)

Vegetable tempura bowl (vgn) £9.95

Beautiful vegetables in fluffy tempura batter

NEW Seafood tempura bowl £12.95

A bowlful of tempura prawn, squid and vegetables

Soft shell crab tempura £12.40

A Moshimo favourite. Served with vegetable tempura and leaf salad

GYOZA DUMPLINGS

£6.40

(4 pieces)

Pan-fried vegetable (vgn) Pan-fried chicken & vegetable Pan-fried pork Pan-fried duck Crispy-fried leek (vgn) Pan-fried mushroom & edamame (vgn)

RICE!

Steamed Japonica white rice (vgn) £3.30 NEW Kimchi rice (vgn) £4.30

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)

'HYAKUYAKU' SOUP NOODLES

Thick white udon noodles in a broth made with miso and spicy kimchi, two ingredients regarded as having mythical health-giving powers in their respective countries. Served with chilli (if you want it!)

Hyakuyaku soup with tofu chunks (vgn) Hyakuyaku soup with pulled pork

£14.45 (Hyakuyaku means "worth a hundred medicines",

£9.95

YAKI UDON STIR-FRY(vgn)

a nickname the Japanese use for miso)

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

Apple gyoza (vgn) £6.40

Apple pie, Japanese-style. Served warmwith 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!

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