

Japanese food is for sharing so please order for your whole table. We'd suggest three or four kozara plates per person, along with some sushi. Don't forget to complement your meal with miso soup and rice!

KOZARA SMALL PLATES

NEW! **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 £6.40
Sustainable 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

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) £9.95

Hyakuyaku soup with pulled pork £14.45

(Hyakuyaku means "worth a hundred medicines", a nickname the Japanese use for miso)

YAKI UDON STIR-FRY (vgn) £14.40

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 warm with 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!

#ClearConscienceEating

WINNER of Brighton's Most Sustainable Restaurant
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Sign up for 50% MOSHIMO Madness
Items marked † are not available at half price on MOSHIMO Member days



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(v) = vegetarian (vgn) = vegan Our soy sauce is gluten free. Our food is produced in a kitchen which handles egg, fish, soya, milk, nuts, gluten, mustard, sesame seeds, sulphur dioxide, crustaceans, molluscs and celery. If you have an allergy, please ask for our allergy book

Turn me over for Sushi »