

Moshimo

moshimo.co.uk 01273 719195



THREE-COURSE CHRISTMAS MENU

To Begin

Water chestnut Miso-Soup

Gyoza Dumplings stuffed with fillings
to compliment the season

or

Delicate seasonal vegetables in “Moshimo”
fluffy light tempura batter (vgn)

Main Event

Grilled fresh fish from the market, sprinkled
with Korean pepper

or

Rolled Kakuni pork marinated in shari wine
served with chestnut stuffing

or

Steak Seitan marinated in home-made,
chestnut teriyaki sauce (vgn)

Christmas Dessert

Boho Gelato's Brandy butter ice-cream (v/vgn)

Flute of plum wine

£24.50 per person*

*Available for parties of six or more persons

SHARING MENU

Starters to share

Water chestnut Miso-soup

Yakitori platters of Japanese ribs, chicken tsukune balls,
squid kara-age

or

Platters of seasonal mixed vegetables
in “Moshimo” tempura batter, served with Korean mayo
(v/vgn choice available)

Main Event

Chefs Selection of our famous sushi & sashimi,
beautifully served on bamboo boats

“omakase-style”
(v/vgn choice available)

Christmas Dessert

Boho Gelato's Christmas pudding ice-cream (v/vgn)

Hot shot of sake*

£23.50 per person**

*Not to be said too fast

**Available for parties of six or more persons

Drinks pre-order

House Red

Cuvee Jean Paul, Vaucluse, France (vgn) £17.90

House White

Cuvee Jean Paul Cotes De Gasgogne, France (vgn) £17.90

Pinot Grigio

Fedele Catarratto Pinot Grigio, Sicily, Italy (vgn) £23.00

Rose

Cuvee Speciale, Chantebelle Pays D'herault, France £20.90

Takara Umeshu

plum wine £26,90

Draft Kirin Ichiban 1pt (vgn) £4,95

Water still/sparkling £2.70/£2.95

Gifts vouchers

Moshimo Vouchers

£5.00 - £10.00 - £20.00

Moshimo Membership

“The gift that keeps on giving”

£20.00

Moshimo-sushi class

£35.00