

# SUSHI BOXES

## Fitzroy £17.50

*"our most popular sushi in one box"*



2x salmon nigiri  
1x tuna nigiri  
1x prawn nigiri  
2x California futomaki  
2x Salmon & avo futomaki

## Viking £24.50

*"a near-complete range of our nigirizushi with some of our popular hosomaki"*



4x salmon nigiri  
2x prawn nigiri  
2x tuna nigiri  
2x tamago omelette nigiri  
2x cucumber kappamaki (vgn)  
2x avocado hosomaki (vgn)

## Rockall £14.90

*"salmon sashimi & salmon nigiri, plus some hosomaki"*



2x salmon nigiri  
3x salmon sashimi  
4x avocado hosomaki (vgn)  
4x cucumber hosomaki (vgn)

## Hosomaki Box £9.20

*"all our hosomaki in one box"  
(12 pieces)*



4x cucumber kappamaki (vgn)  
4x avocado hosomaki (vgn)  
2x tuna tekkamaki  
2x salmon hosomaki

## Plant Hosomaki (vgn) £8.70

*A selection of our vegan hosomaki (12 pieces)*



6x cucumber kappamaki (vgn)  
6x avocado hosomaki (vgn)

## Salmon + Tuna Sashimi + Edamame £14.90



3x salmon sashimi  
3x tuna sashimi,  
edamame soybeans w/ rock salt (vgn)

## Hebrides Sashimi £25.00

*"all our sashimi in one box"*



6x salmon sashimi  
3x tuna sashimi  
4x seabass sashimi  
4x mackerel sashimi

# Plant Faeroes (vgn) £17.20

*"Our fresh vegetable maki  
in a box"*



4x crunchy sweet potato maki (vgn)  
2x tofu, green leaf, sun dried tomato  
red onion & cucumber (vgn)  
2x Inarizushi tofu parcels (vgn)  
2x cucumber kappamak (vgn)  
2x avocado hosomaki (vgn)

# LundyPlant- based Salmon (vgn) £18.80

*"a sushi box created using vegan  
'salmon'"*



2x **vegan** 'salmon' nigiri  
4x **vegan** 'salmon' & avocado  
2x cucumber kappamaki (vgn)  
2x avocado hosomaki (vgn)

## SUSHI PARTY PLATTERS

# Canapé Sushi Platter £78.00

*"a no-chopsticks-are-needed' platter, ideal  
for drinks parties and buffets" (5-6 people)*

12x salmon hosomaki  
12x avocado hosomaki (vgn)  
12x cucumber hosomaki (vgn)  
16x salmon & avocado futomaki  
8x California crabstick & avo futomaki

# Deluxe Sushi Party Platter £90.00

*"the perfect party platter containing  
our full range of sushi"*

*(ideal for a meal for 4 people, or a  
light buffet for 5-6 people)*



10x salmon nigiri  
2x mackerel nigiri  
2x tuna nigiri  
2x prawn nigiri  
2x tamago nigiri  
2x seabass nigiri  
4x California futomaki  
4x salmon & avocado futomaki  
4x spicy tuna futomaki  
4x grilled salmon skin futomaki  
2x Chef's choice futomaki  
4x salmon hosomaki  
4x cucumber hosomaki (vgn)  
4x avocado hosomaki (vgn)

# Plant-based Sushi Party Platter (vgn) £78.00

*"a party platter with sushi made from  
just plants" (ideal for a meal for 4 or a  
light lunch or buffet for 5 to 6 people)*

6x **vegan** 'salmon' nigiri (vgn)  
4x inarizushi tofu parcels (vgn)  
4x crunchy sweet potato tempura  
futomaki with sweet kabayaki sauce (vgn)  
4x tofu, green leaf, sun dried tomato, red  
onion & cucumber futomaki (vgn)  
4x **vegan** 'crab' California futomaki (vgn)  
4x **vegan** 'salmon' & avo futomaki (vgn)  
2x Chef's choice futomaki (vgn)  
6x **vegan** 'salmon' hosomaki (vgn)  
6x avocado hosomaki (vgn)  
6x cucumber kappamaki (vgn)

# 'A LA CARTE' SUSHI FOR TAKEAWAY

## NIGIRI

(2 pieces)

Tamago omelette (v)	£3.40
Mackerel	£4.20
Salmon	£4.20
Tuna	£4.90
Tiger Prawn	£4.90
Sea bass & yuzu chilli pepper	£4.90

## PLANT-BASED & PLANT NIGIRI

(2 pieces)

Vegan Salmon (vgn) (3 pieces)	£5.40
Inari tofu parcels (vgn)	£4.40

## HOSOMAKI

(6 pieces per serving)

Salmon hosomaki	£5.10
Tuna tekkamaki	£5.10

## PLANT HOSOMAKI

(6 pieces per serving)

Avocado hosomaki (vgn)	£4.35
Cucumber kappamaki (vgn)	£4.35

## FUTOMAKI

(4 pieces)

California	£6.90
Grilled salmon skin, red onion & lettuce	£6.90
Salmon & avocado	£9.95
Spicy tuna	£10.50
Spicy salmon with kimchi mayo	£10.50

## PLANT & PLANT-BASED FUTOMAKI

(4 pieces)

California w/ vegan crabstick (vgn)	£8.80
Vegan 'salmon' & avocado (vgn)	£10.50
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	£8.80
Crunchy sweet potato tempura & avo with sweet kabayaki sauce (vgn)	£8.80

## 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)	£5.40
---	-------

## TEMAKI HANDROLLS

(1 temaki per serving)

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 & PLANT-BASED TEMAKI

(1 temaki per serving)

California avo & vegan 'crabstick' (vgn)	£4.20
Vegan 'prawn' tempura & avo (vgn)	£5.40
Vegan 'salmon' & avocado (vgn)	£5.60
Avocado (vgn)	£3.90
Umeboshi pickled plum & cucumber (vgn)	£5.60

# 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, then 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

## **Plant-based '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

## **Plant-based 'Nico Nico' Salmon & Avo (vgn) £13.65**

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

## **'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

# KOZARA - JAPANESE TAPAS

## Chicken teriyaki £6.90

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

## Chicken kang jung £8.10

Morsels of fried marinated free-range chicken in a firecracking Korean sauce

## Butaniku pork ribs in sticky soy £8.10

Cooked so tender the meat falls off the bone, you've never had ribs like these!

## 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 in a tangy-lime and miso-sweet marinade

## Tuna tartare with ginger £8.80

Our take on "aji no tataki" - 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

## Prawn tempura £6.40

Sustainable prawns in the lightest, fluffiest of batters, with homemade tempura sauce  
(for gluten-free flour add £1)

## Steamed Japonica white rice (vgn) £3.30

## 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

## Vegan 'chicken' kang-jung (vgn) £8.10

Fried plant-based 'chicken' in a hot chilli Korean sauce

## 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

## Agedashi tofu (vgn) £5.70

Tofu, crispy fried in cornflour and served in a dashi sauce

## Vegan 'prawn' tempura (vgn) £6.40

Fantastic plant-based 'prawns' in our beautifully light tempura batter

# BENTO BOXES

*Served with rice, salad and pickles*

## 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

## Vegan 'chicken' katsu (vgn) £15.80

A vegan alternative to our best-seller! Served with kimchi and mild Japanese 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

## Vegan 'chicken' teriyaki (vgn) £16.90

Morsels of vegan 'chicken' in our much-loved teriyaki sauce. Served with sweet potato

## 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.

*Best enjoyed with our tempura udon fries*

## Kimchi pulled pork burger £11.10

with kimchi mayo

## Chicken katsu burger £9.80

with kimchi mayo

## Vegan 'chicken' katsu burger (vgn) £9.80

with vegan mayo & Korean ketchup

add our naughty to your order!

## Tempura udon 'fries' £6.90 (vgn)

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

## GYOZA DUMPLINGS

**Pan-fried chicken & vegetable £6.40**

**Pan-fried pork £6.40**

**Pan-fried duck £6.40**

**Pan-fried vegetable (vgn) £6.40**

**Crispy-fried leek (vgn) £6.40**

**Pan-fried mushroom & edamame £6.40 (vgn)**

## TEMPURA

**Soft shell crab tempura  
£12.40**

A Moshimo favourite. Served with vegetable tempura and leaf salad

**Vegetable tempura bowl £9.95 (vgn)**

Beautiful vegetables in fluffy tempura batter  
(for gluten-free flour add £1)

## YAKI UDON STIR-FRY

**Yaki udon stir-fry  
£14.40 (vgn)**

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 <sup>(v)</sup> £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!

### **Dorayaki pancake <sup>(v)</sup> £4.70**

Traditional Japanese pancakes made with a changing selection of fillings such as matcha green tea custard, custard, strawberry cream or chocolate.

### **Tempura ice Cream <sup>(v)</sup> £6.20**

Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

### **Small mochi rice cakes <sup>(vgn)</sup> £4.70**

Three sweet rice mochi with a variety of fillings

### **Apple gyoza <sup>(vgn)</sup> £6.40**

Apple pie, Japanese-style. Served warm with blueberry sauce and a dusting of cinnamon powder