HOMEMADE JUICES & DRINKS

£5.75

We make our own drinks from scratch because they're healthier and tastier - and helps us in our mission to reduce unnecessary packaging

Fresh juice of the day (vgn)

Ask a member of our team what we have made today

Freshly made lemonade (vgn)

Naturally, this lemonade is delicious, because we make it ourselves

Ginger & lemon iced tea (vgn)

Made with our own ginger syrup and freshly squeezed lemons

Matcha pearl tea (vgn)

An iced tea made with the powdered green tea leaf with grape flavoured pearls

NEW!

Raspberry Ricemilk Matcha (vgn)

Our homemade rice milk mixed with powdered green tea leaf and topped with a shot of raspberry puree



When you dine at MOSHIMO, you are not only supporting a local business but also one of the most significant campaigns to raise awareness about destructive fishing practices in the world. Fishlove™ is a MOSHIMO initiative, and is funded by our generous members. www.fishlove.co.uk

RED WINE

Zweigelt, Austria (vgn) £6.15/£8.85/£25.90

A dark ruby, touch of violet, black berry fruit. Fragrances of blackberry and licorice with well-integrated tannins

Merlot Mourvedre, Les Oliviers, France (vgn) £6.85/£9.85/£28.90

Soft and round with a touch of wild red berry and plum fruit flavours chosen to go with all but our most delicately flavoured of dishes

SOFT DRINKS & SPRING WATER

Spring water 750ml/**£4.60** Still or sparkling, bottled at source

Coke/Zero coke 330ml/£3.90

Orange juice £4.10

Apple juice £4.10

Cranberry juice £4.10

MOSHIMO



Sign up for 50% MOSHIMO Madness

Items marked 🕇 are not available at half price on MOSHIMO Member da

WHITE WINE

Grüner Veltliner, Austria (vgn) £6.15/£8.85/£25.90

Creamy and spicy with nuances of orange with ripe yellow apple aromas. Grapefruit and kumquats in the finish

Les Oliviers Sauvignon Blanc Vermentino, France (vgn) £6.85/£9.85/£28.90

Zesty grapefruit character and a ripe full texture balance

Fedele Catarratto Pinot Grigio, Sicily, Italy (vgn/organic) £7.05/£10.10/£29.90

Light, dry and a little 'nutty' a classic Italian anytime wine but especially great with sushi

ROSÉ

La Grande Plage, France £7.05 / £10.10 / £29.90

Wonderfully light, creamy, spicy and dry Provence style rose

UMESHU PLUM WINE

175ml glass **£7.60** 75cl bottle **£31.90**

A sweet aromatic Japanese wine served on the rocks. Once you've had one glass, you'll want more!

SPARKLING WINES

Le Dolci Colline Prosecco Spumante Brut, Veneto, Italy (vgn) 750ml/£31.90

A fruity fizz with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish

...also served in a cute **200ml** bottle

£10.10

Ridgeview Cavendish, Sussex (v) £57

From the award-winning
Ditchling vineyard, blended
from Champagne grape varieties
with hints of almonds and
red berry fruits!

Ridgeview Fitzrovia £59

Delicate salmon colour with an abundance of fine bubbles. Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate

Our loose leaf teas, cocktails, saké and beers are listed overleaf »

COCKTAILS £13

Raspberry Saké Daiquiri (vgn)

Bacardi, saké, raspberry, freshly sauéezed limé

Umeboshi Vodka (vgn)

Vodka, lime, umeboshi plum, homemade ginger concentrate

Wabi Wasabi (vgn)

A MOSHIMO original: Plum wine, Seville orange liqueur, wasabi, homemade lemon concentraté

Tokyo Mule (vgn)

Vodka, saké, freshly squeezed lime, angostura bitters, homemade gingér svrup. Asahi beer

Saké Margarita (vgn)

Seville orange liqueur, saké & freshly squeezed lime

Espresso Martini (vgn)

Vodka, Kahlúa, cold brew espresso

Matcha White Russian (vgn)

Vodka blended with smooth oat cream and matcha powder

NEW Matcha Mojito (vgn)

Bacardi, lime juice, matcha and mint

NEW Midori Sangria (vgn)

White wine, elderflower, midori liqueur & sparkling water

NON-ALCOHOLIC **COCKTAILS**

£9

Matcha Mojito (vgn)

Freshly squeezed lime, matcha, mint

Raspberry Apple Sour (vgn)

Raspberry purée, apple juice, freshly squeezed lime

GIN & FRANKLIN'S TONIC

330ml/£10.10

have your gin with either Franklin's natural Indian tonic water or with one of the following:

Elderflower with cucumber tonic

Light natural sweetness of Elderflower with the cool freshness of cucumber

Rhubarb with hibiscus tonic

A pink-hued tonic with 'fresh-cut' tartness

Pink grapefruit with bergamot tonic

Mild sharpness, citrus and a floral tea finish

JAPANESE SAKÉ

Shochikubai

150ml/**£6.90**

A flask of saké, served hot or cold

Gokai Nama

300ml/**£14.90**

A higher grade "nama" unpasteurised saké, served chilled. Dry, light & clean

SPIRITS & MIXERS

Spirits 25ml

£6.10

Vodka, Bacardi, Gin

Mixers

£2.90 Cranberry Juice, Apple Juice, Orange luice

Franklin's tonic

£4.00

LOOSE LEAF TEAS

Sencha green tea £3.50

'Puffed rice' genmaicha green tea £3.50

Sencha green tea with roasted brown rice with aromas truly evocative of Japan

Fresh mint leaf £3.80

A refreshing tea made with a generous bunch of fresh mint

JAPANESE BEERS

Asahi Superdry Draft (vgn)

1 pint/£7.25 ½ pint/**£3.75**

Asahi Superdry bottle (vgn) 330ml/**£6.25**

NON-ALCOHOLIC BEERS

"Good times without alcohol"

Asahi o% 330ml bottle/**£5.50**

Big Drop Paradiso Citra IPA 0.5% (v)

330ml can/£5.50



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 what we have available

NEW Apple gyoza (vgn) £6.40

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

Plum wine berry jelly (vgn) £4.70

Fresh seasonal berries in a jelly made from plum wine (contains alcohol)

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!

+ Not available at 50% on MOSHIMO Member days

For just £2 per month, MOSHIMO Members enjoy half-price food bills, complimentary drinks, and more*

(except items marked +)

*Please ask our staff or go to our website for more details