

HOMEMADE JUICES & DRINKS

£5.10

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 iced tea (vgn)

Made with the powdered green tea leaf used in Japanese tea ceremonies: one of the most powerful known anti-oxidants

Vegan Matcha Milkshake (vgn)

Powdered green tea leaf mixed with our homemade rice milk

MOSHIMO Members enjoy all our food at **half price** on Mondays and Tuesdays, and all our **plant-based** food at **half price** on **Vegan VWednesdays**

(except items marked †)

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

MOSHIMO

CLEAR CONSCIENCE EATING

It's always a great pleasure seeing our guests post pictures of their meal at Moshimo so please don't forget to tag **@Moshimobrighton** into your stories and posts!

moshimo.co.uk | FB: MoshimoBrighton | Twitter: MoshimoBrighton | Instagram: MoshimoBrighton

RED WINE

Zweigelt, Austria (vgn)

£5.70/£8.15/£23.90

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

Merlot Mourvedre, Les

Oliviers, France (vgn)

£6.15/£8.85/£25.90

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/£4.40

Still or sparkling, bottled at source

Coke/Zero coke 330ml/£3.40

Orange juice £3.90

Apple juice £3.90

Cranberry juice £3.90

WHITE WINE

Grüner Veltliner, Austria (vgn)

£5.70/£8.15/£23.90

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)

£6.15/£8.85/£25.90

Zesty grapefruit character and a ripe full texture balance

Fedele Catarratto Pinot Grigio,

Sicily, Italy (vgn/organic)

£6.35/£9.10/£26.90

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

ROSÉ

La Grande Plage, France

£6.35 / £9.10 / £26.90

Wonderfully light, creamy, spicy and dry Provence style rose

UMESHU PLUM WINE

175ml glass £6.90

75cl bottle £28.90

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

SPARKLING WINES

Famiglia Botter Prosecco, Italy (vgn)

750ml/£28.90

An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif

...also served in a cute 200ml bottle

£9.10

Ridgeview Cavendish, Sussex (v)

£55

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

Ridgeview Fitzrovia £57

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 »

125ml wines by the glass are also available

COCKTAILS

£12

Raspberry Saké Daiquiri

Bacardi, saké, raspberry, freshly squeezed lime

Umeboshi Vodka

Vodka, freshly squeezed lime, umeboshi plum, homemade ginger syrup

NEW! Wabi Wasabi

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

Tokyo Mule

Vodka, saké, freshly squeezed lime, angostura bitters, homemade ginger syrup, Asahi beer

Saké Margarita

A MOSHIMO version of an old favourite – with Seville orange liqueur, saké & freshly squeezed lime

Espresso Martini

Vodka, Kahlúa, cold brew espresso

NON-ALCOHOLIC COCKTAILS

£7.50

NEW! Matcha Mojito

Freshly squeezed lime, homemade Matcha concentrate, mint

NEW! Raspberry Apple Sour

Raspberry purée, apple juice, freshly squeezed lime

MOSHIMO

CLEAR CONSCIENCE EATING

GIN & FRANKLIN'S TONIC

330ml/£9.10

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/£6.40

A flask of saké, served hot or cold

Gokai Nama

300ml/£13.40

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

SPIRITS & MIXERS

Spirits 25ml £5.90

Vodka, Bacardi, Gin

Mixers £1.90

Cranberry Juice, Apple Juice, Orange Juice

Franklin's tonic £3.20

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/£6.30

½ pint/£3.45

Asahi Superdry bottle (vgn)

330ml/£6

NON-ALCOHOLIC BEERS

"Good times without alcohol"

Asahi 0%

330ml can/£5.25

Big Drop

Paradiso Citra IPA 0.5% (v)

330ml can/£5.25

Reef Point Lager 0.5% (vgn)

330ml can/£5.25

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

A selection of three sweet rice mochi. Please ask your server for what fillings we have available today

Dorayaki pancake (v)

£4.70

Traditional Japanese pancakes made with a changing selection of fillings such as adzuki red bean, matcha green tea custard, custard or chocolate. Please ask our staff what we have available

Chocolate pot (vgn)

£4.70

Made with Belgian dark chocolate

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



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