

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 & lemon concentrates and freshly squeezed lemons

Matcha pearl tea (vgn)

An iced tea made with matcha with fruit flavoured pearls

NEW!

Raspberry Ricemilk Matcha (vgn)

Our homemade rice milk mixed with matcha 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

MOSHIMO

CLEAR CONSCIENCE EATING

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



Sign up for 50% MOSHIMO Madness

Items marked † are not available at half price on MOSHIMO Member days

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

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

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

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

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!

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

125ml wines by the glass are also available

COCKTAILS

£13

Raspberry Saké Daiquiri (vgn)

Bacardi, saké, raspberry,
freshly squeezed lime

Umeboshi Vodka (vgn)

Vodka, lime, umeboshi plum,
homemade ginger concentrate

Wabi Wasabi (vgn)

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

Tokyo Mule (vgn)

Vodka, freshly squeezed lime,
angostura bitters, homemade
ginger concentrate, Asahi beer

Saké Margarita (vgn)

Seville orange liqueur, saké &
freshly squeezed lime

Espresso Martini (vgn)

Vodka, Kahlúa, sugar syrup,
cold brew espresso

Matcha White Russian (vgn)

Vodka blended with rice milk,
sugar syrup, & matcha powder

Matcha Mojito (vgn)

Bacardi, lime juice, sugar syrup,
matcha and mint

Midori Sangria (vgn)

White wine, elderflower, midori
liqueur, frozen grapes and
sparkling water

NON-ALCOHOLIC COCKTAILS

£9

Matcha Mojito (vgn)

Freshly squeezed lime,
sugar syrup, 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 Juice

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

ICED COFFEES

£3.95

Mochi milk iced shake (vgn)

A dreamy creamy iced coffee blended
with homemade rice milk

Sweet black iced coffee (vgn)

Sweetened just enough to bring out the
deep roast taste of the coffee

Sweet ginger black iced coffee (vgn)

With a sweet, spicy kick from the ginger

JAPANESE BEERS

Asahi Superdry Draft (vgn)

1 pint/£6.40

½ pint/£3.75

Asahi Superdry bottle (vgn)

330ml/£6.25

NON-ALCOHOLIC BEERS

"Good times without alcohol"

Asahi 0%

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

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!

[†] Not available at 50% on MOSHIMO Member days

**For just £2 per month, MOSHIMO
Members enjoy amazing stuff like
half-price food bills[†] and all plates
from the conveyor for just £2.90***

(except items marked †)

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

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