

from our  
**CONVEYOR BELT**

Our plates on the conveyor are colour-coded according to price and also indicates our plant-based dishes

orange £2.90 <i>(I'm always vegan)</i>	red £3.40
yellow £4.40 <i>(I'm always vegan)</i>	grey £4.20
pink £4.90 <i>(I'm always vegan)</i>	black £4.90
edamame bowl £4.80 <i>(I'm vegan too!)</i>	green £5.40
patterned blue † (dessert) £4.70 <i>(I'm always vegan)</i>	blue † (dessert) £4.70

**SASHIMI**

Salmon (3 pieces)	£4.90
Mackerel sashimi (4 pieces)	£4.90
Seabass sashimi (4 pieces)	£4.90
Yellowfin tuna sashimi (3 pieces)	£5.40

**PLANT-BASED SASHIMI**

Vegan 'salmon' sashimi (3 pieces) (vgn)	£4.90
Vegan 'tuna' sashimi (3 pieces) (vgn)	£4.90

**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	£4.20

**PLANT-BASED NIGIRI**

<i>(2 pieces)</i>	
Vegan Tuna (vgn)	£4.90
Vegan Salmon (vgn)	£4.90
Inari tofu parcels (vgn)	£4.40

**TEMAKI HANDROLLS**

*Eat these while the seaweed is still crispy!*  
*(1 temaki per serving)*

California avocado & crabstick	£4.20
Cornish crab meat & cucumber	£5.40
Grilled salmon skin & spring onion	£4.20
Prawn tempura & avocado	£5.40
Salmon & avocado	£5.40
Spicy tuna & spring onion	£5.60

**PLANT-BASED TEMAKI**

California avo & vegan crabstick (vgn)	£4.20
Vegan prawn tempura & avo (vgn)	£5.40
Vegan 'salmon' & avocado (vgn)	£5.40
Spicy vegan 'tuna' & spring onion (vgn)	£5.40
Avocado (vgn)	£3.90

**HOSOMAKI**

*(6 pieces per serving)*

Salmon hosomaki	£5.10
Tuna tekkamaki	£5.10

**PLANT-BASED HOSOMAKI**

*(6 pieces per serving)*

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

**FUTOMAKI**

*(4 pieces)*

California	£6.90
Grilled salmon skin, red onion & lettuce	£6.90
Salmon & avocado	£9.95
Poached salmon katsu & mustard	£9.95
Spicy tuna	£10.50
Spicy salmon <b>NEW</b>	£10.50

**PLANT-BASED FUTOMAKI**

*(4 pieces)*

California w/ vegan crabstick (vgn)	£8.80
Vegan 'salmon' & avocado (vgn)	£9.85
Spicy vegan 'tuna' (vgn)	£10.20
Tofu, green leaf, sun dried tomato, red onion & cucumber (vgn)	£8.80
'Allotment' crunchy vegetable (vgn)	£8.80
Inari tofu, celery, red radish, lettuce & kampyo (vgn)	£8.80

**MOREISH MAKI**

*(6 pieces)*

*'Nikkei' style uramaki served with yummy toppings, sauces & flavoured mayo*

**'Kali Kali' California £11.10<sup>†</sup>**

California crabstick uramaki topped with seabass ceviche, chilli pieces, crunchy onion & black pepper, with lashings of chilli mayo and masago roe drizzle

**'Peko Peko' Spicy Tuna £13.65<sup>†</sup>**

Spicy tuna uramaki topped with a wasabi mayo and a sweet vegan 'eel' sauce, then sprinkled with crispy onion and freshly sliced spring onion and chilli

**'Nico Nico' Salmon & Avo £13.10<sup>†</sup>**

Salmon & avocado uramaki topped with prawn, nori powder, tempura crumb, served with citrusy yuzu koshu mayo and our famous sweet teriyaki sauce

**PLANT-BASED MOREISH MAKI**

*(6 pieces)*

**Vegan 'Kali Kali' California (vgn) £11.10<sup>†</sup>**

Vegan 'crabstick' & avocado uramaki drizzled with tangy citrus sauce, chilli pieces, crunchy onion & black pepper, with lashings of vegan chilli mayo

**Vegan 'Peko Peko' Spicy Tuna (vgn) £13.10<sup>†</sup>**

Spicy vegan 'tuna' uramaki topped with vegan wasabi mayo and sweet vegan 'eel' sauce, then sprinkled with crispy onion and freshly sliced spring onion and chilli

**Vegan 'Nico Nico' Salmon & Avo (vgn) £12.50<sup>†</sup>**

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

**'Saku Saku' Sweet Potato Tempura (vgn) £11.10<sup>†</sup>**

Wonderfully sweet and crispy tempura sweet potato rolled with avocado, then topped with tempura crumb, nori powder, vegan mayo and sweet vegan 'eel' sauce

**ENJOY YOUR SUSHI WITH MISO SOUP!**

Classic miso (vgn)	£3.25
Spicy chilli miso (vgn)	£3.50
Spicy mushroom miso (vgn)	£3.95

Let our chefs surprise you in the traditional 'omakase'-style

**SUSHI BOATS**

**£40 - £100** (you choose!)

**VEGAN SUSHI BOATS**

**£30 - £100** (you choose!)

*'ALL-FLAMED-UP'*

**SEABASS NIGIRI**

**£9.95**  
*(4 pieces)*

**SALMON NIGIRI**

**£9.95**  
*(4 pieces)*

We blow-torch the 'netta' fish just before then drizzle with a sweet soy kabayaki sauce - a must-try!

*seared*

**TEPPANYAKI-STYLE TUNA**  
**£8.95**

Four yellowfin tuna sashimi pieces, **flash-seared** to bring out the full flavour of this fish. Served with lashings of sweet kabayaki sauce

**TEMAKI PARTY TIME<sup>†\*</sup>**

*For parties, for Christmas, or just simply for a laugh*  
**£30** per person

1. we give you a short demonstration
2. we give you the ingredients
3. you have fun making your own temaki handrolls

*\*Please ask us for more details. Min 2 people. Booking essential*

**WARM PRAWN MAKI**

*(6 pieces)*

**Prawn tempura maki £12.10<sup>†</sup>**

Uramaki with **freshly fried** tempura prawn served with teriyaki or sweet chilli mayo sauce

**Vegan 'prawn' tempura maki (vgn) £12.10<sup>†</sup>**

This more sustainable alternative to prawn **freshly fried** is very good! Served with teriyaki or vegan chilli mayo

**FRESH CRAB MAKI**

*(6 pieces)*

**Soft-shell crab tempura maki £12.10<sup>†</sup>**

Uramaki with **freshly fried and warm** tempura crab, drizzled with mustard mayo

**Fresh crab & cucumber maki £12.10**

Mixed white & brown crabmeat with cucumber in an uramaki rolled in masago roe

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



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Turn me over for Kozara 'tapas', Gyoza, Hot Mains, & Noodles »

Japanese food is for sharing so please order for your whole table. We'd suggest three or four kozara plates per person, along with some sushi. Don't forget to complement your meal with miso soup and rice!

## KOZARA SMALL PLATES

### Prawn tempura £6.40

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

### Ika squid kara-age £7.80

Crispy-fried in cornflour, served in a delicious chilli sauce

### Chicken teriyaki £6.90

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

### Tuna tartare with ginger £6.95

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

### Butaniku pork ribs in sticky soy £7.60

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

### Chicken kang jung £8.10

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

### Seabass sashimi 'ceviche' £5.95

With red onion in a tangy-lime and miso-sweet marinade

### Nanbanzuke £5.40

Lightly fried pieces of fish, pickled with chilli peppers and onions. Piquant and refreshing

### Kawaii katsu fishcakes £5.90

Two cute fishcakes, lightly fried in breadcrumbs and served with a sweet katsu sauce

### Cod cheek tempura £7.95

Our answer to nose-to-tail sustainable eating  
(for gluten-free flour add £1)

## BENTO BOXES

Served with rice, salad and pickles. Best enjoyed with miso soup

### 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 mild Japanese curry or tonkatsu sauce

### Salmon teriyaki £16.90

A fillet of the most ethically farmed salmon, grilled with our light teriyaki sauce

### NEW Korean beef bulgogi £17.50<sup>†</sup>

Beef marinated in saké, soy and fresh ginger and cooked with chilli, vegetables and a sprinkling of sesame seeds

## PLANT-BASED KOZARA

### Sunomono salad (vgn) £4.90

A refreshing rice vinegar salad made with cucumber, red radish, spring onion & healthy daikon radish

### 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

### Agedashi tofu (vgn) £5.70

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

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

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

### Vegan 'prawn' tempura (vgn) £6.40

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

### 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 hot spicy Korean sauce served on a bed of cucumber

## PLANT-BASED BENTO

Served with rice, salad and pickles. Best enjoyed with miso soup

### Vegan 'chicken' katsu (vgn) £15.80

A vegan alternative to our best-seller! Served with mild Japanese curry or tonkatsu sauce

### Yasai vegetable katsu (vgn) £14.75

Breaded aubergine, courgette and sweet potatoes served with 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

served with

### TEMPURA UDON 'FRIES'

Inspired by the post-war Japanese craze for American diners, these burgers come in a brioche bun with salad and a range of sauces:

### Kimchi pulled pork burger £17.95

with kimchi mayo

### Salmon katsu burger £15.95

with mustard

### Chicken katsu burger £16.95

with curry mayo

### Vegan 'chicken' katsu burger (vgn) £16.95

with vegan curry mayo

Tell your server what furikake and drizzle you'd like with your tempura udon 'fries'

naughty

## TEMPURA UDON 'FRIES' (vgn)

£6.90

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

Choose your drizzle:

mayo, vegan mayo, curry mayo, homemade teriyaki, and MOSHIMO Korean chilli ketchup

Choose your furikake topping:

chilli powder, nori powder, sea salt, chilli garlic salt

## GYOZA DUMPLINGS

£6.40

(4 pieces)

Pan-fried vegetable (vgn)

Pan-fried chicken & vegetable

Pan-fried pork

Pan-fried duck

Crispy-fried leek (vgn)

NEW Pan-fried wakame & vegetable (vgn)

NEW Pan-fried mushroom & edamame (vgn)

## HAVE IT WITH RICE!<sup>†</sup>

Steamed Japonica white rice (vgn) £3.30

## & WITH MISO SOUP!<sup>†</sup>

Classic miso (vgn) £3.25

Spicy chilli miso (vgn) £3.50

Spicy mushroom miso (vgn) £3.95

## & EDAMAME BEANS!

Served as they are - or warmed up (vgn) £4.80  
(sprinkled with sea salt or with chilli garlic salt)

## 'HYAKUYAKU' SOUP NOODLES

Thick white udon noodles in a broth made with miso and kimchi, two ingredients regarded as having mythical health-giving powers in their respective countries.

Hyakuyaku soup with tofu chunks (vgn) £9.95

Hyakuyaku soup with pulled pork £14.45

(Hyakuyaku means "worth a hundred medicines", a nickname the Japanese use for miso)

## NEW TUNA STEAK TERIYAKI

£17.50

Seared then flash-cooked in our famous homemade teriyaki sauce, this medium-rare tuna is sprinkled with black & white sesame and served with asparagus on a bed of steaming white rice. It's delicious.

## VEGETABLE TEMPURA BOWL (vgn)

£8.95

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

## SOFT SHELL CRAB TEMPURA<sup>†</sup>

£12.10

A Moshimo favourite. Served with vegetable tempura and leaf salad

## YAKI UDON STIR-FRY (vgn)

£14.40

A stir-fry of udon noodles with seasonal vegetables and soy, sprinkled with nori powder

Add free-range chicken, prawn, vegan 'prawn' for £3.80 each

## DESSERTS<sup>†</sup>

### "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 our staff what we have available

### NEW Plum wine berry jelly (vgn) £4.70

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

### NEW 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!

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(v) = vegetarian (vgn) = vegan Our soy sauce is gluten free. Our food is produced in a kitchen which handles egg, fish, soya, milk, nuts, gluten, mustard, sesame seeds, sulphur dioxide, crustaceans, molluscs and celery. If you have an allergy, please ask for our allergy book

Turn me over for Sushi »