

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
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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 ^(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!

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.

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!

Small mochi rice cakes ^(vgn) £4.70

Three sweet rice mochi with a variety of fillings

Apple gyoza ^(vgn) £6.40

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