

Plate prices

Silver	£4.00	Cream	£3.00	Red	£1.90
Black	£3.50	Silver Crab	£2.30	Gold	£1.40
Dessert	£3.50				

Zensai appetisers

Edamame salted soy beans (Hot or cold) (V)	£2.30
Gyoza dumplings	£3.00
Chicken yakitori	£3.50
Sea-fayre tempura	£3.50
Vegetable tempura (V)	£3.00
Prawn tempura	£4.00
Soft shell crab tempura	£7.70
Liver & bacon yakitori	£3.00
Loch Fyne oyster fry	£4.00
Sesame rice noodles (V)	£1.90
Agedashi tofu (V)	£1.90
Chicken teriyaki	£3.50

Platters

Sashimi platter 3 slices each of 4 different fish	£11.00
Omakase: a traditional way of eating that leaves our Chefs to choose the best ingredients of the day	
sushi platter	£16.90 - £27
sashimi platter	£13.00 - £22
Yakitori platter A selection of chicken yakitori, liver & bacon yakitori and gyoza	£12.50
Tempura platter A selection of Cornish fish, prawns & vegetables	£14.00

Hot seasonal dishes

All served with steamed white or brown rice

Pork tonkatsu Deep fried breaded free range pork served in a curry sauce or with shredded cabbage & tonkatsu sauce	£10.50
Daily catch from Cornwall Simply grilled, served with a ponzu sauce	£13.50
Wild Alaskan salmon teriyaki Certified to the Marine Stewardship Council standard, served with a light teriyaki sauce	£12.00
Chicken oyako Chicken broiled with seasonal vegetables in an omelette	£10.00
Vegetarian tapas (V) Served with rice and spicy Japanese mushroom miso soup, seasonal vegetable tempura, chilli carrot & daikon salad, chilled sesame rice noodles, renkon lotus root salad, agedashi tofu	£10.00
Cornish kabayaki Our sustainable answer to unagi eel teriyaki!	£12.00
Rib eye steak teriyaki Seasonal greens & sweet potato chips	£12.50
Winter nabe hot pot (for two) Cornish fish, chicken and winter vegetable nabe hot pot, cooked at your table!	£24.00
Steamed Cornish fish in ginger & black pepper sauce	£13.50
Tempura A selection of Cornish fish, prawns & vegetables in a light batter	£10.00
Pork kakuni Slow cooked pork belly, simmered in a sweet ginger sauce	£12.00
Spider crab okayu rice porridge	£11.50

Seasonal platter

Japanese food at it's best. A feast of seven classic and seasonal dishes chosen by our chefs for your enjoyment. Five seasonal appetisers and a main dish served with steamed rice and a seasonal miso soup



Sushi sets

Choose from set menus offering a wide selection of sushi served on a geta (traditional wooden platter)

Fastnet 1 x Loch Duart salmon nigiri 1 x octopus nigiri 1 x seasonal maki 1 x Loch Duart salmon skin & spring onion maki	1 x Cornish fish nigiri 1 x fried organic prawn gunkan 3 x cucumber kappamaki	£9.50
Cromarty Made with white or brown rice 2 x Loch Duart salmon nigiri 3 x Loch Duart salmon & avocado maki 3 x avocado maki	3 x cucumber kappamaki	£9.50
Rockall 1 x Loch Duart salmon nigiri 1 x tamago omelette nigiri 1 x seasonal maki 1 x Loch Duart salmon & avocado maki 2 x tempura maki	1 x Cornish fish nigiri 1 x Cornish kabayaki nigiri 3 x crab & avocado maki	£15.50
Fitzroy 1 x Loch Duart salmon nigiri 3 x Loch Duart salmon sashimi 1 x seasonal maki 1 x scallop or ikura gunka	1 x Cornish fish nigiri 1 x tuna nigiri 3 x cucumber kappamaki 1 x crab gunkan	£14.50
Temaki Handroll set Crisp seaweed handrolled cones made with white or brown rice 1 x tuna salad 1 x Loch Duart salmon & spring onion	1 x Cornish crab & avocado	£9.50
Omakase Sashimi set Slices of Loch Duart salmon, yellow fin tuna and two daily catch. Served with a bowl of steaming white or brown rice		£14.00
Korean sashimi bowl with chilli sauce A selection of Loch Duart salmon, tuna & Cornish daily catch served on a bed of steamed brown or white rice with lettuce, carrot & cucumber and a tangy chilli sauce		£13.50
Bailey (V) 1 x tamago omelette nigiri 1 x mushroom teriyaki gunkan 2 x Cheshire cheese, tomato & red onion maki 1 x natto fermented soy bean & okra 2 x umekyu plum & cucumber maki	1 x inari tofu 1 x kimchi maki 2 x avocado maki	£9.50
Shirumono soups Classic miso served with tofu & seaweed (vegetarian option available) Spicy pork & vegetable miso Spicy Japanese mushroom miso		£1.70 £3.00 £2.30
Temaki Handrolls Natto soy bean & spring onion (V) Ume plum & cucumber (V) California (avocado & crabstick) Grilled Loch Duart salmon skin & spring onion Yellow fin tuna & spring onion Loch Duart salmon & avocado Cornish crab meat & avocado Loch Duart salmon & spring onion Tuna salad Cornish kabayaki and cucumber Chicken teriyaki		£2.30 £2.30 £2.30 £2.70 £3.20 £3.20 £3.70 £2.70 £2.30 £3.00 £3.50
Salads Japanese wafu (V) Aubergine nasu denkagu (V) Chilli carrot & daikon white radish (V) Renkon lotus root with crispy chicken skin		£3.00 £5.00 £1.40 £3.50

White Wines

COTES DE GASCOGNE, LA LANDE 2009 £18
France, *Colombard* Glass £4.30 / £6
CORTESE AMONTE, VOLPI 2010 £19
Italy, *Cortese*
OTTAVIO RUBE BIANCO, VALLI UNITE 2009 £23
Italy, *Cortese* Glass £5.50 / £7.80
TOURAIN LE COURLIS, CLOS DU PORTEAU 2010 £26
France, *Sauvignon Blanc* Glass £6.30 / £9
PICPOUL DE PINET, DOMAINE DE LA ROQMOLIERE 2010 £27
France, *Picpoul*
MACON-VILLAGES, CAVE DE L'AUREORE 2009 £28
France, *Chardonnay* Glass £6.90 / £9.80
SEDDLESCOMBE VINEYARD 2006 £25
England, *Reichensteiner, Bacchus, Rivaner, Kerner & Regner* Glass £7.40 / £10.50
MENETOU SALON, CHATEAU DE MAUPAS 2010 £28.50
France, *Sauvignon Blanc*
TRIMBACH, REISLING 2009 £35
Germany, *Riesling*

Red Wines

IGP DE L'HERAULT, LA LANDE 2009 £18
France, *Carignan, Grenache* Glass £4.30 / £6
OTTAVIO RUBE ROSSO, VALLI UNITE 2009 £23
Italy, *Dolcetto, Croatina* Glass £6.30 / £7.80
COTES DU RHONE ROUGE, CAVE DE CAIRANNE 2009 £24
France, *Grenache*
SAUMUR ROUGE LA CABRIOLE, CAVE DE SAUMUR 2009 £25
France, *Cabernet Franc* Glass £6.20 / £8.80
GIOVANNI CHIAPPINI, FELCIAINO BOLGHERI 2005 £32
Italy, *Cabernet, Merlot, Sangiovese*

Rose and Sparkling wines

MONTAGNE NOIRE, FONCALIEU ROSE 2009 £19.50
France, *Grenache* Glass £4.70 / £6.60
CUEVE DE BACCHUS ROSE, CHATEAU DE CHARBERTS
France, *Grenache* 2009 £27.50
BREAKY BOTTOM CUEVE SPARKLING BRUT £38
England, *Seyval Blanc*
COTES DE BAR, PIERRE GERBAIS BRUT TRADITION NV £42
France, *Pinot Noir*
LAURENT PERRIER BRUT NV £54
France, *Pinot Noir, Pinot Meunier & Chardonnay*

Saké

Sayuri nigorizake	300ml Bottle	£14.00
Cocoo Junmai	500ml Bottle	£28.50
Hakushika	720ml Bottle	£28/Flask £7
Onigoroshi hot sake	Flask 150ml	£3.50/Sake shot £1.00
Plum wine	Glass 175ml	£5.80 Bottle/700ml £22.00
Asahi beer (330ml)		£3.50
Asahi beer (500ml)		£5.00
Asahi black (300ml)		£5.00
Japanese Nikka whisky (25ml)		£2.90

Freshly Squeezed Juices

Ginger Zinger carrot, ginger	£3.50
Pear Tang pear, apple, carrot, ginger	£3.50
Apple Cool apple, melon, mint	£3.50
Pure Passion apple, passion fruit, orange	£4.00
GINZA Morning carrot, apple, celery, ginger, orange	£3.50
Tomato Arigato tomato, cucumber, spinach, broccoli	£4.00
Freshly squeezed orange juice	£3.00
Freshly squeezed apple juice	£3.00

Soft drinks

Sparkling water (filtered)	£1.40
Coke / diet coke	£1.80
Fentimans Curiosity cola	£2.50
Fentimans Ginger Beer	£2.50
Fentimans old fashioned lemonade	£2.50
Luscombe's apple juice with fresh ginger	£2.70
Luscombe's apple & apricot juice	£2.70

Teas

Macha latte	£2.50
Macha cappuccino	£2.50
Macha espresso	£2.00
Macha milk shake	£2.50
Macha ice tea	£2.50
Genmaicha brown rice tea, pot	£2.00
Sencha green tea, pot	£2.00
Hojicha roasted tea, pot	£2.50

MOSHI MOSHI IS GOOD FOR YOU

In November 2005, Moshi Moshi won the prestigious Green Apple award in recognition for its contribution to the protection of the marine environment. We won the award because we do not just have an ethical and environmental sourcing policy, but because we are actively striving to change the way people eat fish. We have been at the forefront of a campaign to change the way fish is caught, and the way it gets transported to our restaurants. We have even designed our menus around species of fish that until now have just been thrown back in the sea because there was no market for them. But there's another reason why we've gone to all this trouble to promote environmentally friendly fishing – it so happens that it's by far the best way of supplying our restaurants with the freshest and best-quality fish anyone could wish for. You will not get better in Britain, at any price.

MOSHI MOSHI – PROUD TO BE GOOD FOR THE ENVIRONMENT

MOSHI
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Moshi Moshi
Liverpool Street

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open hours
Monday to Friday
11.30am - 10pm last orders