

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
Chicken teriyaki	£3.50
Aubergine nasudengaku	£5.00
Chawanmushi steamed savoury custard	£4.00
Prawn head crispies	£2.30

Platters

Sashimi platter	£11.00
3 slices each of 4 different fish	
Omakase: a traditional way of eating that leaves our Chefs to choose the best ingredients of the day	
sushi platter	£16.50 - £27
sashimi platter	£13.00 - £22
Yakitori platter	£12.50
A selection of chicken yakitori, liver & bacon yakitori and gyoza	
Tempura platter	£14.00
A selection of Cornish fish, prawns & vegetables	

Hot seasonal dishes

All served with steamed white or brown rice

Pork tonkatsu	£10.50
Deep fried breaded free range pork served in a curry sauce or with shredded cabbage & tonkatsu sauce	
Daily catch from Cornwall	£13.50
Simply grilled, served with a ponzu sauce	
Wild Alaskan salmon teriyaki	£12.00
Certified to the Marine Stewardship Council standard, served with a light teriyaki sauce	
Chicken oyako	£10.00
Chicken broiled with seasonal vegetables in an omelette	
Vegetarian tapas (V)	£10.00
Served with rice red miso aburage miso soup, vegetable tempura, broccoli with tofu, agedashi tofu, nama spring roll, spinach ohitashi	
Cornish kabayaki	£12.00
Our sustainable answer to unagi eel teriyaki!	
Free-range chicken teriyaki	£10.00
Seasonal greens	
Sea salt & sansho pepper crispy fried Cornish catch of the day	£13.50
Delicately fried, crispy fish bone chips	
Tempura	£10.00
A selection of Cornish fish, prawns & vegetables in a light batter	
Korean pork bulgogi	£12.00
Marinated pork, spring vegetables, spicy chilli sauce	

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	£9.50
1 x Loch Duart salmon nigiri      1 x Cornish fish nigiri	
1 x octopus nigiri                      1 x fried organic prawn gunkan	
1 x seasonal maki                      3 x cucumber kappamaki	
1 x Loch Duart salmon skin & spring onion maki	
Cromarty	£9.50
Made with white or brown rice	
2 x Loch Duart salmon nigiri              3 x cucumber kappamaki	
3 x Loch Duart salmon & avocado maki	
3 x avocado maki	
Rockall	£15.50
1 x Loch Duart salmon nigiri              1 x Cornish fish nigiri	
1 x tamago omelette nigiri              1 x Cornish kabayaki nigiri	
1 x seasonal maki                      3 x crab & avocado maki	
1 x Loch Duart salmon & avocado maki	
2 x tempura maki	

Fitzroy	£14.50
1 x Loch Duart salmon nigiri              1 x Cornish fish nigiri	
3 x Loch Duart salmon sashimi              1 x tuna nigiri	
1 x seasonal maki                      3 x cucumber kappamaki	
1 x scallop or ikura gunka              1 x crab gunkan	

Temaki Handroll set	£9.50
Crisp seaweed handrolled cones made with white or brown rice	
1 x tuna salad                      1 x Cornish crab & avocado	
1 x Loch Duart salmon & spring onion	

Omakase Sashimi set	£14.00
Slices of Loch Duart salmon, yellow fin tuna and two daily catch. Served with a bowl of steaming white or brown rice	

Korean sashimi bowl with chilli sauce	£13.50
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	

Bailey (V)	£9.50
Gari ginger & avocado futomaki, inari tofu & daikon cucumber wrap	

Shirumono soups

Classic miso served with tofu & seaweed (vegetarian option available)	£1.70
Red miso with abura-age (V)	£1.90
Suimono clear soup with quali egg	£2.30

Temaki Handrolls

Natto soy bean & spring onion (V)	£2.30
Ume plum & cucumber (V)	£2.30
Grilled Loch Duart salmon skin & spring onion	£2.70
Yellow fin tuna & spring onion	£3.20
Loch Duart salmon & avocado	£3.20
Cornish crab meat & avocado	£3.70
Loch Duart salmon & spring onion	£2.70
Cornish kabayaki and cucumber	£3.00

Salads

Japanese wafu (V)	£3.00
Purple sprouting broccoli, tofu dressing (V)	£3.00
Chicken sunomono, sesame & wakame	£3.50
Spinach ohitashi (V)	£2.30

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 ROQUMOLIERE 2010 £27  
France, *Picpoul*  
MACON-VILLAGES, CAVE DE L’AURORE 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 2009 £27.50  
France, *Grenache*  
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 Moshi  
Liverpool Street

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