

MOSHI MOSHI



For evening reservations
please call 020 7247 3227

酒肴前菜

zensai tapas

Edamame soy beans (hot or cold) (v)	£3.85
Ankimo 'foie gras' of the sea	£4.40
Seaweed salad with soy & sesame dressing (v)	£5.20
Ikura oroshi daikon, salmon roe & grated radish	£10.00
Gyoza dumplings with chicken & vegetables	
	3 pieces £4.30
	5 pieces £7.15
Sea fayre tempura	£5.30
Vegetable tempura (v)	£4.60
Prawn tempura	£5.50
Organic chicken yakitori	£5.30
Nasudengaku aubergine miso glaze (v)	£6.50
Prawn head crispies	£3.20
Soft shell crab tempura	£8.90
Black cod, white miso glaze	£8.20
Agedashi tofu (v)	£5.90

盛合せ

platters

Sashimi Platter	£19.00
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	£39 - £72
sashimi platter	£33 - £66
Meaty Platter	£20.00
A selection of gyoza, 'organic' chicken yakitori & spicy kara-age	
Tempura Platter	£20.00
A selection of Cornish fish, prawns & vegetables	

逸品料理

hot seasonal dishes

Chicken katsu Curry	£16.00*
Organic chicken in panko crumb, deep fried with curry sauce on rice	
Chicken nandan	£18.00
Organic chicken, soy glaze & creamy tartare	
Alaskan Salmon Teriyaki	£18.00
Wild from Alaska	
Sirloin Steak Teriyaki	£21.00
21 day hung suffolk grass fed beef, sweet potato chips, seasonal greens	
Yellow Tail Cheek	£15.00
Grilled yellowtail cheek, chili oroshi daikon	
Curry udon noodles with Katsu	£15.00/£16.50
Vegetables / prawn	
Dashi udon noodles with tempura	£15.00/£16.50
Vegetables / prawn or catch of the day	

Moshi Moshi is Good for You

WAY BACK IN 1994 CAROLINE BENNETT FOUNDED MOSHI MOSHI AND STARTED THE KAITEN-SUSHI REVOLUTION. SIMPLY BECAUSE SHE LOVED SUSHI AND WAS CONVINCED OTHER LONDONERS WOULD AS WELL. SINCE THEN, THE RESTAURANT HAS STUCK TO TIME-HONOURED JAPANESE TRADITION, SERVING AUTHENTIC JAPANESE FOOD MADE BY OUR CHEFS WITH MANY YEARS OF EXPERIENCE. WE'RE VERY PROUD OF THE FISH THAT WE SERVE, AND HAVE ALWAYS WORKED HARD TO GET ETHICAL, LOCALLY-SOURCED CATCH OF OUTSTANDING QUALITY.

Moshi Moshi - proud to be good for the Environment

鮨 plates prices

Silver Pink £6.05 / Black Gold £5.20 / Red £4.40
Cream £3.85 / Blue £3.00 / Orange £2.50
Dessert £4.50

鮨セット

sushi set

Fastnet	£15.50
2x Loch Duart salmon nigiri / 2x Cornish fish nigiri 2x Loch Duart salmon skin & spring onion maki 2x Cucumber kappamaki / 2x salmon hosomaki	
Bailey (v)	£15.50
Inari tofu / 1x tamago nigiri homemade omelette 2x spicy enoki mushroom, shiso, spring onion maki 2x pepper, cucumber, carrot & iceberg sesame maki	
Rockall	£22.00
2x Loch Duart salmon nigiri / 2x albacore or yellowtail tuna 1x seared Cornish fish nigiri / 1x faux unagi nigiri 2x crab & avocado maki / 2x prawn tempura maki 2x salmon hosomaki / 2x kappamaki	
Fitzroy	£21.50
3x Loch Duart salmon sashimi / 1x tuna nigiri 1x Loch Duart salmon nigiri / 1x Cornish fish nigiri 1x scallop or prawn / 1x crab gunkan 1x seasonal maki / 2x cucumber kappamaki 2x tekka tuna hosomaki	
Temaki Handroll Set	£16.80
Crisp seaweed handrolled cones made with white or brown rice 1x Cornish crab & avocado / 1x Loch Duart salmon & avocado 1x 'faux unagi' sustainable eel	
Chilli & Ginger Tofu (vg)	£15.00
Gochujang & ginger crispy tofu, smashed avocado, carrot & daikon sesame slaw, wakame & cucumber, kimchi	
Korean Sashimi Bowl with Chilli Sauce	£19.50
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	

椀

miso soups

Organic tofu & wakame	£2.80
Spicy mushroom miso soup (vg)	£2.90

手巻鮨

Temaki handrolls

Natto soy bean & spring onion (vg)	£3.85
Ume plum & cucumber (vg)	£3.85
Loch Duart salmon skin & spring onion	£4.40
Yellow fin maguro tuna & spring onion	£5.20
Loch Duart salmon & avocado	£4.40
Cornish crab meat & avocado	£6.05
Grilled Loch Duart salmon & spring onion	£4.40
'Faux' unagi sustainable eel & cucumber	£4.40

甘味

desserts

Chocolate pot	£4.50
Homemade icecream in macha green tea, yuzu and black sesame	£4.50
Dorayaki pancakes	£4.50
Mochi rice cakes	£4.00

日本酒・ビール

sake & beer

AKITABARE KOSHIKI Junmai, Akita	shot £3.20
	Flask 130ml £8.70
	Bottle 720ml £55.00
YAMAHAI Tokubestu Junmai, Kyoto	shot £3.00
	Flask 130ml £8.70
	Bottle 720ml £53.00
Plum wine Ume No Yado	Glass 175ml £12.00
	Bottle 720ml £49.00
Suntory Toki	(25ml / 50ml) £4.90/£9
Asahi beer	(330ml) £5.25
Kirin	(500ml) £6.90

ワイン

white wines

All our wines are organic or biodynamic	
CHATELAINE STEPHANIE VIN D'ESPAGNE, CASTILLA-LA MANCHA, SPAIN	£25.90
airen	Glass £6.05 / £8.70
SAUVIGNON BLANC DO BODEGAS PARRA JIMENEZ, CASTILLA-LA MANCHA, SPAIN	£27.00
sauvignon blanc	Glass £6.40 / £9.10
COTES DU RHONE BLANC AOP DOMAINE MONTMARTEL, RHONE, FRANCE	£30.50
viognier, grenache blanc, clairette	Glass £6.90 / £9.90
MACON-VILLAGES, AOP DOMAINE DES TEPPES DE CHATENAY, BURGUNDY, FRANCE	£42.00
chardonnay	Glass £10 / £14

red wines

CAMINO, CASTILLA-LA MANCHA, SPAIN	£24.40
tempranillo	Glass £5.90 / £8.40
ROUGE IGP GARD CAYLUS, LANGUEDOC, FRANCE	£29.50
carignan, alicante, merlot	
COTES DU RHONE ROUGE, DOMAINE MONTMARTEL, RHONE, FRANCE	£30.50
syrah, grenache, carignan	Glass £7.30 / £10.50

rose wines

ROSADO 'FINCA FABIAN' DOMINIO DE PUNCTUM, CASTILLA-LA MANCHA, SPAIN	£28.00
gamancha	Glass £6.60 / £9.40
PROVENCE ROSÉ 'ROC DES SEIGNEURS' AOP JACQUES FRELIN VIGNOBLES, CÔTEAUX D'AIX EN PROVENCE, FRANCE	£32.00
cabernet, syrah.	

生搾り果実

Cocktails

MOSHI MOSHI SLING	£12.00
shochu, lime, elderflower, shiso, sugar	
WHISKY OLD FASHIONED SOUR	£12.00
Japanese whisky, pedro ximenez sherry, shiso vinegar, orange bitters	
LIME SOUR	£10.50
Shochu, lime juice, sugar, soda	

ソフトドリンク

soft drinks

APPLE COOL apple, melon & mint	£5.00
PURE PASSION apple, passion fruit & orange	£5.00
WHOLE EARTH Cola	£3.60
WHOLE EARTH Lemonade	£3.60

茶

Leaf teas and coffee

Macha latte	£3.20
Macha espresso	£2.50
Macha milk shake	£3.50
Macha ice tea	£3.50
GENMAICHA brown rice tea, pot	£2.90
SENCHA green tea, pot	£2.90
HOJICHA roasted tea, pot	£3.00

OPENING HOURS : Monday to Friday 11.30am – 10pm

Unit 24 Liverpool Street Station London EC4M 7QH (above platform 1, behind M&S)
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