

Plate prices

Flower	£3.70	Net	£2.70	Red	£1.80
Black	£3.20	Green	£2.30	Orange	£1.30

Zensai appetisers

Edamame salted soy beans (hot or cold) (V)	£2.30
Gyoza vegetable & pork dumpling	£2.70
Chicken teriyaki	£3.20
Sea-fayre tempura	£3.20
Vegetable tempura (V)	£2.70
New Caledonian prawn tempura	£3.70
Soft shell crab tempura	£7.00
'Foie gras' of the sea - monkfish liver terrine	£3.70
Chicken yakitori	£3.20
Aubergine dengaku (V)	£1.80
Chicken tsukune	£2.70
Whelks in mirin & soy	£3.20
Hiyashi somen noodles (V)	£1.80
Deep fried tofu in bonito flakes	£2.70

Platters

Sashimi platter	£10.00
- 3 slices each of 4 different fish	

"Omakase" sashimi platter	£12-£20
- Let our chefs prepare a sashimi feast for you	

"Omakase" sushi platte	£15-£25
- Let our chefs prepare a sushi feast for you to share	

Yakitori platter	£11.50
A selection of chicken yakitori, gyoza & chicken tsukune	

Hot seasonal dishes

All served with steamed white or brown rice

Pork tonkatsu	£9.50
Deep fried breaded pork served in a curry sauce or with shredded cabbage & tonkatsu sauce	

Daily catch from Cornwall	£12.50
Simply grilled, served with a ponzu sauce	

Wild Alaskan salmon teriyaki.	£11.00
Certified to the Marine Stewardship Council standard, served with a light teriyaki sauce	

Chicken oyako	£8.50
Chicken broiled with seasonal vegetables in an omelette	

Pork shogayaki with ginger & spring onion	£9.00
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Vegetarian tapas (V)	£9.50
Served with rice and Japanese mushroom miso soup Vegetable tempura, nasu dengaku aubergine with miso, chilled hiyashi somen noodles, Japanese mushroom salad, aubergine & butternut squash salad with sesame dressing	

Cornish kabayaki	£11.50
Our sustainable answer to unagi eel teriyaki	

Miso marinated Cornish fish	£12.00
with braised daikon	

Cornish spider crab okayu	£10.00
Brown & white crab meat served in a rice porridge	

Japanese mushroom & nira itame stir fry (V)	£9.00
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Chicken teriyaki	£11.00
Chicken cooked in a teriyaki sauce and served on a bed of steamed broccoli	

Seasonal platter	£24.50
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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	£8.50
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One piece each of Loch Duart salmon, Cornish fish and octopus nigiri, one prawn gunkan, one Loch Duart salmon skin & spring onion maki, one seasonal maki and three cucumber kappamaki

Cromarty	£8.50
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Two pieces of Loch Duart salmon nigiri, three pieces each of cucumber kappamaki and avocado maki and three Loch Duart salmon & avocado maki. Served with white or brown sushi rice

Rockall	£14.50
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One piece each of Loch Duart salmon, Cornish fish, tamago omelette and unagi freshwater eel nigiri. One Loch Duart salmon & avocado maki, one seasonal maki, three crab & avocado maki and two tempura maki

Fitzroy	£13.50
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One piece each of Loch Duart salmon, Cornish fish and tuna nigiri, three slices of Loch Duart salmon sashimi, one seasonal maki, three reverse cucumber kappamaki, one scallop or ikura gunkan and a crab gunkan

Temaki set	£9.00
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Crisp seaweed handrolled cones filled with the following assortment of fillings. One each of Loch Duart salmon & avocado, unagi freshwater eel & cucumber and crabmeat & avocado, served with miso soup

Omakase sashimi set	£13.00
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Let our chefs prepare a sumptuous feast using the freshest seasonal ingredients. Served with a bowl of steaming white or brown rice and miso soup

Korean sashimi bowl with chilli sauce	£12.50
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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

Vegetarian selection (v)	£8.50
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One piece each of tamago omelette, mushroom teriyaki, inari tofu, spring roll, natto fermented soybean & okura and two pieces each of Cheshire cheese, red onion & lettuce maki and ume plum & cucumber maki

Shirumono soups

Classic miso served with tofu & seaweed	£1.60
(vegetarian option available)	

Spicy pork and vegetable miso	£2.70
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Japanese mushroom miso	£2.70
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Temaki Handrolls

Natto (soy bean) & spring onion (v)	£2.30
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Ume plum & cucumber (v)	£2.30
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California (avocado & crabstick)	£2.30
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Grilled Loch Duart salmon skin & spring onion	£2.70
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Yellow fin tuna & spring onion	£3.20
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Loch Duart salmon & avocado	£3.20
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Cornish crab meat & avocado	£3.70
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Loch Duart salmon & spring onion	£2.70
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Tuna salad	£2.30
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Salads

Japanese wafu (v)	£2.70
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Japanese mushroom (v)	£2.70
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Octopus & wakame	£3.20
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Aubergine & butternut squash salad	
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with sesame dressing (v)	£2.70
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White Wines

COTES DE GASCOGNE, LA LANDE 2009

France, Colombar Glass £3.50 / £4.90 Bottle £14.40

COLLI ARGENTO, PINOT GRIGIO 2008

Italy, Pinot Grigio Glass £4.00 / £5.80 Bottle £16.50

LES ARMOIRIES BLANC, COTES DE RHONE 2008

France, Viognier, Roussanne & Clairette.

Glass £4.50 / £6.30 Bottle £18.50

LES BARBOTTES, TOURAINE SAUVIGNON BLANC 2009

Bottle £19

PICPOUL DE PINET, DOMAINE DE LA ROQUOMOLIERE 2009

France, Picpoul Glass £4.80 / £6.70 Bottle £19.50

SEDLSCOMBE VINEYARD 2006

England, Reichensteiner, Bacchus, Rivaner, Kerner & Regner

Glass £6.00 / £8.50 Bottle £24

LA MONETA, GAVI 2009

Italy, Cortese Bottle £25

DOMAINE VINCENT SAUVESTRE, CHABLIS 2008

France, Chardonnay Glass £6.80 / £9.60 Bottle £28.50

LOUIS SIPP, NATURE'S REISLING 2008

France, Reisling (organic) Bottle £30

Red Wines

IGP DE L'HERAULT, LA LANDE 2009

France, Carignan, Grenache

Glass £3.50 / £4.90 Bottle £14.40

GOVONE BARBERA D'ASTI 2008

Italy, Barbera Glass £4.30 / £6.30 Bottle £17.70

SAUMUR, LES NIVIERES 2007

France, Cabernet Franc Glass £5.30 / £7.60 Bottle £22

BEAUJOLAIS VILLAGES, HOSPICES DE BEAUJEU 2007

France, Gamay Bottle £24

BOURGOGNE HAUTES COTES DE NUITS, DOMAINE MOLLIARD 2007

France, Pinot Noir Bottle £30.50

Rose and Sparkling wines

CAZE BLANQUE, SYRAH ROSE 2009

France, Syrah Glass £3.90 / £5.50 Bottle £16

DOMAINE LA BARBOTAINE, SANCERRE ROSE 2007

France, Pinot Noir Bottle £30

BREAKY BOTTOM CUVEE SPARKLING BRUT

England, Seyval Blanc Bottle £38

VAL D'OCA PROSECCO, BRUT

Italy, Prosecco Bottle £22

CLAUDE RENOUX CARTE D'OR BRUT NV

France, Pinot Noir, Pinot Meunier & Chardonnay Bottle £37

MOET & CHANDON BRUT IMPERIAL NV

France, Pinot Noir, Pinot Meunier & Chardonnay Bottle £47

Saké

Ozeki nama

A "nama", unpasteurised sake served chilled. A very drinkable sake with a smooth, light and refreshing taste. A good accompaniment to sashimi. 300ml Bottle £10.00

Hakushika

A "nama ginjo" unpasteurised, high-grade sake using only 60% of the rice grain. A soft, mellow sake with a hint of lemon. 720ml Bottle £26.00 Flask £7.00

Onigoroshi hot sake flask 150ml £3.50 Sake shot £1.00

Plum wine Glass £5.80 Bottle £22.00 Asahi beer £3.50

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**

Soft drinks

Sparkling water (filtered) **£1.30** Coke / diet coke **£1.80**

Fentimans Curiosity cola **£2.40**

Freshly squeezed orange/apple juice **£3.00**

Luscombe's apple juice with fresh ginger **£2.90**

Luscombe's apple & apricot juice **£2.90**

Fentimans old fashioned lemonade **£2.40**

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

Moshi Moshi
Liverpool Street

For evening reservations please call:
Tel: 020 7247 3227

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www.moshimoshi.co.uk

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