

Plate prices

Silver	£5.00	Cream	£3.50	Red	£2.50
Black	£4.00	Silver Crab	£3.00	Gold	£1.90
Dessert	£3.50				

Zensai tapas

Edamame salted soy beans (Hot or cold) (V)	£2.50
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
Age dashi tofu (V)	£1.90
Prawn head crispies	£1.90

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
Meaty platter	£12.50
Gyoza, pork tonkatsu, chicken kara-age	
Tempura platter	£14.00
A selection of Cornish fish, prawns & vegetables	

Hot seasonal dishes

Gloucester Old Spot tonkatsu	£11.50
Pork coated in Japanese breadcrumbs, deep fried with curry sauce, or tonkatsu sauce and shredded cabbage	
Daily catch from Cornwall	£13.00
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
Free range chicken simmered with seasonal vegetables in a dashi omelette	
Vegetarian tapas (V)	£10.00
With rice and spicy mushroom miso soup, vegetable tempura, spicy carrot & daikon salad, agedashi tofu, spinach ohitashi, <i>nasudengaku</i> miso aubergine	
Cornish kabayaki	£12.00
Our sustainable answer to unagi eel teriyaki!	
Suffolk barn-reared chicken teriyaki	£10.00
Simmered carrot, daikon & leaf salad	
Sea-fayre udon noodles, spider crab & vegetable broth	£11.50
Tempura	£10.00
A selection of Cornish fish, prawns & vegetables in a light batter	
Rib eye steak teriyaki	£12.50
21 day hung Suffolk grass fed beef, sweet potato chips, seasonal greens	

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	
Bailey (V)	£9.50
Inari tofu, tamago omelette, goats cheese, endive & toasted walnut maki, 3 x carrot, red pepper, lettuce & ginger 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	

Miso soups

Classic miso served with tofu & seaweed (vegetarian option available)	£1.70
Spicy pork & vegetable miso	£3.00
Spicy mushroom miso soup	£2.30

Temaki Handrolls

Natto soy bean & spring onion (V)	£2.50
Ume plum & cucumber (V)	£2.50
Grilled Loch Duart salmon skin & spring onion	£3.00
Yellow fin tuna & spring onion	£3.50
Loch Duart salmon & avocado	£3.50
Cornish crab meat & avocado	£4.00
Loch Duart salmon & spring onion	£3.00
Sustainable unagi eel & cucumber	£3.00

Salads

Daikon, soy & sesame dressing (V)	£3.00
Spinach ohitashi	£3.00
Purple sprouting broccoli, tofu & sesame (V)	£3.00

Teas

Macha latte	£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

White Wines

SEDDLESCOMBE VINEYARD, ENGLAND 2006	
<i>reichensteiner, bacchus, rivaner, kerner & regner</i>	£25
Glass	£7.40 / £10.50
TREBBIANO RUBICONE, EMILIA ROMAGNA	
<i>trebbiano</i>	£18
Glass	£4.40 / £6.20
LES BARBOTTES TOURAINE, LOIRE 2008	
<i>sauvignon blanc</i>	£19
Glass	£4.60 / £6.60
LES ARMOIRES BLANC, COTES DU RHONE 2009	
<i>viognier</i>	£23
MARSANNE ROUSANNE VIN DE PAYS D'OC, LA CLAPE, LANGUEDOC-ROUSSILLON 2010	
<i>marsanne</i>	£23.50
ISLE SAINT PIERRE, ASSEMBLAGE BLANC BOUCHE DU RHONE 2010	
<i>chardonnay, sauvignon blanc, muscat</i>	£24
Glass	£5.80 / £8.30
DOMAINE LA BARBOTAINE SANCERRE, LOIRE 2010	
<i>sauvignon blanc</i>	£34
DOMAINE MOILLARD BOURGOGNE HAUTES COTES DE NUITS BLANC, BURGUNDY 2009	
<i>chardonnay</i>	£35
Glass	£8.40 / £11.90
TOUCHE MITAINE, MONTLOUIS-SUR-LOIRE, 2010 organic	
<i>chenin blanc</i>	£37

Red Wines

IGP DE L'HERAULT, LA LANDE 2009	
<i>carignan, grenache</i>	£18
Glass	£4.40 / £6.20
BARBERA DEL PIEMONTE, AMONTE 2009	
<i>barbera</i>	£23
Glass	£6.30 / £7.80
COTES DU RHONE ROUGE, CAVE DE CAIRANNE 2009	
<i>grenache, syrah, carignan, cinsault</i>	£24
CARPE DIEM, BORDEAUX 2011	
<i>unoaked merlot Biodynamic</i>	£26
Glass	£6.20 / £8.80
SANCERRE, DOMAINE LA BARBOTAINE 2009	
<i>pinot noir</i>	£32.50

Rose and Sparkling wines

MONTAGNE NOIRE, FONCALIEU ROSE LANGUEDOC ROUSSILLON 2009	
<i>grenache</i>	£19.50
Glass	£4.70 / £6.60
COMTE DE PROVENCE ROSE, LA VIDAUBANAISE, PROVENCE 2011	
<i>grenache</i>	£25.50
BREAKY BOTTOM CUVÉE SPARKLING BRUT SUSSEX	
<i>seyval blanc</i>	£38
COTES DE BAR, PIERRE GERBAIS BRUT TRADITION NV	
<i>pinot noir</i>	£42
LAURENT PERRIER BRUT NV CHAMPAGNE	
<i>pinot noir, pinot meunier & chardonnay</i>	£54

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
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

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