

Geta sushi sets

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

Makizushi special £7.50

An assortment of delicious sushi rolls wrapped in seaweed. Two rolls each of cucumber kappamaki, salmon & avocado, Californian tuna salad, grilled teriyaki salmon skin, tempura reverse and oshinko pickle maki

Ninki set £7.00

A selection of our most popular sushi. Three pieces of salmon and tuna nigiri, plus two California rolls

Nigiri special £10.50

The finest selection of nigiri sushi. One piece each of salmon, tuna, seabass, squid, prawn, octopus and tamago omelette plus a choice of two from unagi eel, mentaiko pollock roe, ikura salmon roe, hotate scallop or one piece of uni sea urchin

Stamina set £8.50

A tasty assortment of nigiri and maki favourites. Two pieces each of salmon, tuna, prawn and tamago omelette, plus three salmon rolls and three cucumber kappamaki

Clear conscience set £7.50

A selection of our freshest sushi taken only from sustainable fishing and local producers. One piece each of salmon, mackerel, scallop and tamago omelette nigiri, mushroom teriyaki gunkan, spider crab gunkan, and three cucumber kappamaki

Gourmet selection £9.00

A luxurious selection for the sushi connoisseur. One piece each of salmon, tuna, seabass, prawn, mackerel, grey mullet and tamago omelette nigiri plus two salmon rolls, two cucumber kappamaki rolls and one portion of salmon sashimi

Temaki set £8.40

Crisp seaweed handrolled cones filled with the following assortment of fillings. One each of unagi freshwater eel teriyaki, salmon & spring onion, grilled salmon skin teriyaki and crabstick & avocado*. Served with miso soup
*add £1 for Cornish crab meat

Vegetarian selection (v) £7.00

An exciting range of vegetarian sushi. Two pieces each of tamago omelette, mushroom teriyaki, plum & cucumber maki; one piece each of inari tofu and two different seasonal futomaki

Sashimi set £13.00

Omakase (Chef's Choice)
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

Zensai appetisers

Edamame salted soy beans (v)	£2.10
Gyoza vegetable & pork dumplings	£2.70
Chicken yakitori	£3.20
Sea-fayre tempura	£3.20
Vegetable tempura (v)	£2.70
Soft shell crab tempura	£9.50
'Foie gras' of the sea: monkfish liver terrine	£3.70
Deep fried bamboo with ume plum	£2.10
Agedashi tofu	£1.80
Sweet & sour Cornish fish nanbanzuke	£2.10

Plate prices

Flower	£3.70	Black	£3.20
Net	£2.70	Green	£2.10
Red	£1.80	Orange	£1.30

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	
Tempura platter	£11.50
- A selection of fish, prawn & vegetable tempura	
Yakitori platter	£11.50
- A selection of chicken yakitori, chicken kara-age and gyoza	

Hot seasonal dishes

All served with steamed white or brown rice

Wild Alaskan salmon teriyaki	£10.00
Certified by Marine Stewardship Council, grilled in a light teriyaki sauce	
Pork tonkatsu	£9.00
Deep fried breaded pork served in a curry sauce or with shredded cabbage & tonkatsu sauce	
Tempura selection	£9.00
(Vegetarian option available)	
Unagi teriyaki	£10.50
Steamed & grilled freshwater eel basted in a teriyaki sauce	
Daily catch from Cornwall	£12.50
Simply grilled, served with a ponzu sauce	
Chicken teriyaki	£9.00
Free range chicken cooked in a teriyaki sauce and served with sweet potato and a ginger & leaf salad	
Loch Duart salmon oyako	£8.50
Poached salmon & egg with seasonal vegetables	
Korean pork bulgogi	£9.00
Marinated pork with vegetables in a spicy sauce	
Salt & sansho pepper fried Cornish catch of the day	£12.50
Delicately fried fish served on deep fried bones, flavoured with Japanese sansho pepper	
Chicken kara-age	£8.50
Deep fried free range chicken, seasoned with soy, ginger & chilli sauce	
Chilli omelette with pak choi	£8.50

Moshi Moshi

The Opticon, Bartholomew Square, Brighton BN1 1JS

www.moshimoshi.co.uk Open Tue-Sun

For delivery and takeaway or parties and events call 01273 719 195

Desserts all at £3.20

Chocolate pot
Green tea ice cream
Green tea brûlée
Orange blossom steamed custard
Pistachio caramel
Fruit salad of kiwi, pineapple, grapefruit & orange
Mochi rice cakes with adzuki bean
& peanut fillings

A selection from our wine menu

White wines

Coteaux du Languedoc Malassagne 'Picpoul de Pinet' 2006
glass £3.80 / £5.40 bottle £15.50

Vin de Pays de Franche-Comté 2005
glass £4.50 / £6.50 bottle £18.00

Costieres de Nimes Domaine de Pierreffeu 2006
bottle £18.50

Irouleguy Blanc Cave de St Etienne de Baigorry 2006
glass £5.10 / £7.20 bottle £20.50

Breaky Bottom Muller Thurgau England 1996
bottle £22.00

Alsace Trimbach 'Riesling' 2005
bottle £28.50

Pouilly Fume Domaine A Cailbourdin 2005
bottle £29.00

**Vin de Pays des Cotes Catalanes Domaine Olivier Pithon
'Lais' 2005**
bottle £37.00

Red Wines

**Vin de Pays du Coteaux du Libron, Domaine la
Colombette**

'Peuch d'Hortus' 2006
glass £3.60 / £5.10 bottle £15.00

Gamay de Touraine, Domaine Jean-Marie Penet 2006
glass £4.50 / £6.30 bottle £18.50

Cotes du Rhone Domaine Lou Devet 2006
bottle £18.50

Bourgogne Pinot Noir Domaine Mussy 2005
bottle £26.00

**Cotes du Roussillon, Domaine Olivier
Pithon 'La Coulee' 2005**
bottle £29.00

Rose and Sparkling wines

**Vin de Pays du Coteaux du Libron, Domaine la
Colombette 'Rose' 2007**

glass £3.80 / £5.40 bottle £15.50

Breaky Bottom Cuvee Remy Alexandre, 1999 England
bottle £28

Champagne Premier Cru, Blanc du Blancs, De St Gall NV
bottle £37

MOSHI MOSHI

Saké

Isake premium red

Made from a unique and ancient type of red rice. This red junmai sake has a nose of raspberry, cherries and flowers; a silky texture with a refreshing finish.
300ml Bottle £18.00

Akari

Semi-sweet and elegant, this nigori honjoso sake holds rich flavours of water melon and lychee. Its well balanced taste spreads gently in the mouth.
300ml Bottle £20.00

Manju

A junmai sake from Osaka, with a dry palate and fruity aroma with a fresh taste. Goes well with sashimi, zensai salads, sushi and yakitori.
720ml Bottle £24.00 Flask £6.00

Isake premium

Medium bodied junmai sake. Lemony and refreshing with notes of peaches and honey.
720ml Bottle £30.00

Onigoroshi hot saké Flask (175ml) £3.20 Saké shot £1.00

Plum wine Glass £4.00 bottle (750ml) £16.50

Asahi Beer £3.20 Sapporo Beer £3.20

Kirin Ichiban large £4.70

Natural Juices All at £3.50

Ginger zinger: carrot, ginger

Pear tang: pear, apple, carrot, ginger

Apple cool: apple, melon, mint

Pure passion: apple, passion fruit, orange

Ginza morning: carrot, apple, celery, ginger, orange

Tomato arigato: tomato, cucumber, spinach, broccoli

Soft drinks

Water sparkling £1.30

Coke/diet coke £1.30

Old fashioned lemonade £1.50

Fire fly tonics £2.90

Fresh orange juice £2.00

Matcha milk shake £2.50

Matcha ice tea £2.50

Pot of genmai, sencha green or fresh mint leaf tea £1.70

Please pay at your table once you have been served. All prices are inclusive of VAT.