

Plate prices

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

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
Organic prawn tempura	£3.70
Soft shell crab tempura	£7.00
Oyster fry	£3.70
Liver & bacon yakitori	£2.70
Clams with mitsuba leaf	£3.20
Sesame noodles (v)	£1.80
Chicken teriyaki	£3.20
Agedashi tofu (v)	£1.80
Tamago-yaki with prawn	£2.10

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

Hot seasonal dishes

All served with steamed white or brown rice

Pork tonkatsu	£9.50
Deep fried breaded free range pork served in a curry sauce or with shredded cabbage & tonkatsu sauce	
Tempura selection (Vegetarian option available)	£9.50
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	£9.00
Free range chicken broiled with seasonal vegetables in an omelette	
Vegetarian tapas (V)	£9.50
Served with rice and Japanese mushroom soup vegetable tempura, sesame noodles, agedashi tofu, chilli, carrot & daikon salad, Japanese wafu salad	
Cornish spider crab okayu .	£10.50
Brown & white crab meat served in a rice porridge	
Rib-eye teriyaki steak	£11.50
Rib eye steak cooked in a teriyaki sauce and served on a bed of courgettes with sweet potato chips	
Cornish kabayaki	£11.50
Our sustainable answer to unagi eel teriyaki	
Pork kakuni	£11.00
Slow cooked pork belly, simmered in a thickened soy, mirin and sake sauce, served with aubergine, okra & sweet potato	
Steamed Cornish fish in a ginger & black pepper sauce	£12.50
Steamed whole fish sustainably sourced from Cornwall on a bed of shari rice with a tangy peppery sauce	
Tofu sukiyaki (V)	£9.50
Chunks of tofu sautéed in a soy and mirin sauce, served with noodles, shiitake mushrooms, bamboo shoots and Chinese cabbage	

Sushi sets

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

Fastnet	£7.50
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	
Rockall	£13.50
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	£12.50
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
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
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	£11.50
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	

Vegetarian selection (v)	£7.50
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 (vegetarian option available)	£1.60
Spicy pork and vegetable miso	£2.70
Japanese mushroom miso (vegetarian option available)	£2.70

Temaki Handrolls

Natto (soy bean) & spring onion (v)	£2.10
Ume plum & cucumber (v)	£2.10
California (avocado & crabstick)	£2.10
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
Tuna salad	£2.10

Salads

Japanese wafu (v)	£2.70
Chilli carrot & daikon (v)	£1.30
Seabass sashimi	£3.20
Renkon lotus root with chicken skin	£2.70

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	£24.50
---	--------

A selection from our wine menu

White Wines

VIN DE PAYS DES COTES DE GASCOGNE 2007 La Lande	
Glass £3.40 / £4.80 Bottle £13.90	
VIN DE PAYS DES COTEAUX DU LIBRON 2008	
Glass £4.40 / £6.30 Bottle £18.00	
VIN DE PAYS DE FRANCHE-COMTE 2005	
Glass £5.00 / £7.20 Bottle £21.00	
SEDLSCOMBE VINEYARD 2006	
Bottle £24	
MUSCADET DE SEVRE ET MAINE 2007	
Bottle £23.50	
TOURAIN SAUVIGNON 'LE PETIOT' 2008	
Glass £5.80 / £8.30 Bottle £24	
MACON BUSSIERES 2007	
Bottle £29.00	
SANCERRE BLANC 2007	
Bottle £31.00	

Red Wines

VIN DE PAYS DE L'HERAULT 2007	
Glass £3.40 / £4.80 Bottle £13.90	
MINERVOIS 2007	
Bottle £21.00	
COTES DU RHONE 2006	
Glass £5.70 / £8.20 Bottle £23.50	
MOULIN A VENT 2007	
Bottle £29	
SAVIGNY LES BEAUNE 1er CRU 2005	
Bottle £33.50	

Rose and Sparkling wines

VIN DE PAYS DU COTEAUX DU LIBRON 2008	
Domaine la Colombette 'Rose'	
Glass £4.10 / £5.90 Bottle £17.50	
BANDOL ROSE 2007	
Domaine les Luquettes Bottle £31	
BREAKY BOTTOM CUVÉE SPARKLING BRUT	
England Bottle £36	
PREMIER CRU - BLANC DE BLANCS NV	
De St Gall Champagne Bottle £41	

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
Curiosity cola	£2.40	Victorian lemonade	£2.40
Firefly tonics	£2.90	Freshly squeezed orange juice	£2.00
Apple juice	£2.00	Matcha milk shake	£2.50
Matcha ice tea	£2.50		
Pot of genmai, sencha green or fresh mint tea	£1.70		
Hojicha, premium roasted green tea	£2.00		

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

liverpoolstreet@moshimoshi.co.uk
www.moshimoshi.co.uk

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