

MOSHIMO is known for its work in sustainability and ethical eating, and runs a worldwide campaign against overfishing that has had an impact worldwide. We run on the “omakase” principle, a traditional way of eating which allows the chefs to decide on the menu according to the best seasonal produce. It’s a way of eating that is very sustainable, reducing food waste and ensuring that the food we serve is as fresh as it possibly can be, but means that some items on our menu will not always be available

from our CONVEYOR BELT

Our prices on the conveyor are co-ordinated according to price and also indicated our plant-based dishes

- ORANGE £2.80
(it's always vegan)
- YELLOW £3.90
(it's always vegan)
- RED £3.20
- GREY £3.90
- PINK £4.60
(it's always vegan)
- BLACK £4.60
- GREEN £5.10
- WOODEN BOWL £3.60
- PATTERNED BLUE (DESSERT) ⁺£4.70
(it's always vegan)
- BLUE (DESSERT) ⁺£4.70

SASHIMI

- Loch Duart Salmon (3 pieces) *(gf)* £4.60
- Mackerel sashimi (4 pieces) *(gf)* £4.85
- Squid sashimi with tobiko (4 pieces) £4.85
- Seabass sashimi (4 pieces) *(gf)* £4.85
- Yellowfin tuna sashimi (3 pieces) *(gf)* £4.85

PLANT-BASED SASHIMI

- Vegan ‘salmon’ sashimi (3 pieces) *(vg)* £4.60
- Vegan ‘tuna’ sashimi (3 pieces) *(vg)* £4.60

CRISPY TEMAKI HANDROLLS

Eat these while the seaweed is still crispy!

- California avocado & crabstick £3.80
- Cornish crab meat & cucumber *(gf)* £4.90
- Grilled salmon skin & spring onion £3.80
- Prawn tempura & avocado £4.90
- Salmon & avocado *(gf)* £5.10
- Spicy tuna & spring onion *(gf)* £5.10
- Tuna salad *(gf)* £3.80
- Ume pickled plum & cucumber *(vg)* *(gf)* £3.20
- Natto soy bean & spring onion *(vg)* *(gf)* £3.20
- Avocado *(vg)* *(gf)* £3.50
- Vegan prawn tempura *(vg)* £4.90

SOFT-SHELL CRAB TEMPURA

MAKI [†]
(6 pieces)

£10.20

CRAB, CUCUMBER & MASAGO ROE

MAKI
(6 pieces)

£10.20

NIGIRI

(2 pieces)

- Tamago omelette *(v)* *(gf)* £3.20
- Mackerel *(gf)* £3.90
- Salmon *(gf)* £3.90
- Tuna *(gf)* £4.60
- Tiger Prawn *(gf)* £4.60
- Sea bass & yuzu chilli pepper *(gf)* £3.90
- Squid *(gf)* £3.90
- Vegan Tuna £4.60
- Vegan Salmon £4.60

FUTOMAKI

(4 pieces)

- Tuna salad maki with red radish & watercress *(gf)* £6.40
- California maki £6.40
- Vegan California maki *(vg)* £7.80
- Grilled salmon skin, red onion & lettuce maki *(gf)* £6.40
- Salmon & avocado maki £9.20
- Salmon katsu & mustard maki ~~£7.80~~ £7.80
- Spicy tuna maki £7.80
- Vegan cheese & Japanese pickles £7.80
- Uramaki with goma wakame *(vg)*
- Tofu, green leaf, sun dried tomato, red onion & cucumber maki *(vg)* *(gf)* £7.80
- ‘Allotment’ crunch vegetable *(vg)* *(gf)* £7.80

PRAWN TEMPURA MAKI *(6 pieces)*

&
VEGAN PRAWN TEMPURA MAKI *(6 pieces)* *(vg)*

£10.20

(served w/teriyaki or chilli sauce)

HOSOMAKI

(6 pieces per serving)

- Salmon hosomaki *(gf)* £4.80
- Tuna tekamaki *(gf)* £4.80
- Avocado hosomaki *(vg)* *(gf)* £4.20
- Cucumber kappamaki *(vg)* *(gf)* £4.20
- Oshinko hosomaki *(vg)* *(gf)* £4.20

Let our chefs choose a selection of our sushi for you, in the traditional ‘omakase’-style

SUSHI PLATTERS

£30+

&

VEGAN SUSHI PLATTERS

£20+

HAVE IT WITH RICE! [†]

Steamed Japonica white rice *(vg)* *(gf)* £3

Genmai brown rice *(vg)* *(gf)* £3.20

& WITH MISO SOUP! [†]

Classic miso *(vg)* *(gf)* £2.95

Spicy chilli miso *(vg)* *(gf)* £3.20

Spicy mushroom miso *(vg)* *(gf)* £3.60

& EDAMAME BEANS!

Served hot or cold, w/salt *(vg)* *(gf)* £3.60

MOSHIMO Members enjoy all our food at half price on Mondays and Tuesdays, and all our plant-based food at half price on our Vegan Wednesdays

(except items marked †)

Please ask our staff or go to our website for more details

POKE BOWLS [†]

Bursting with colour & taste, our take on the classic Hawaiian dish is great for a quick and healthy lunch: choose between brown or white rice, chopped kale leaves, (or sushi rice for +£1)

Korean Kick Poke £9.95

Fresh diced tuna sashimi in Korean chilli & apple sauce, goma wakame, juiced cucumber, edamame, fresh sliced chilli

Salmon Smile Poke £9.95

Salmon sashimi in soy and lime dressing, avocado, panko, fresh salad w/ washi dressing, red chilli, masago roe mayo, nori seaweed *(vegan option available +£2)*

Vegan ‘Chicken’ Kang-Jung Poke *(vg)* £11.95

Fried marinated vegan ‘chicken’ & peanuts in Korean kang-jung sauce w/ mango chunks, edamame, & goma wakame seaweed

WINNER of Brighton’s Most Sustainable Restaurant 2019 & 2020

#ClearConscienceEating

moshimoco.uk | FB: MoshimoBrighton | Twitter: MoshimoBrighton | Instagram: MoshimoBrighton



When you dine at MOSHIMO, you are not only supporting a local business but also one of the most significant campaigns to raise awareness about destructive fishing practices in the world. FishLove™ is a MOSHIMO initiative, and is funded by our generous members. www.fishlove.co.uk



CLEAR CONSCIENCE EATING

Turn me over for Kozara ‘tapas’, Gyoza, Hot Mains, & Noodles »

‘KOZARA’ SMALL PLATES

Japanese food is for sharing so please order for your whole table. We'd suggest three or four plates per person, along with some sushi. Don't forget to complement your meal with miso soup and rice!

Prawn tempura £4.95

Sustainable prawns in the lightest, fluffiest of batters, with homemade tempura sauce

Salmon katsu burger £5.50

Japanese-style fish burgers, lightly fried in breadcrumbs and dressed with a katsu sauce

Citrus Salmon tataki (gf) £6.20

Seared salmon sashimi in a delightful orange & lemon citrus and ginger sauce

Butaniku pork ribs in sticky soy £5.60

Cooked so tender the meat falls off the bone, you've never had ribs like these!

Chicken kang jung (gf) £5.40

Morsels of fried marinated free-range chicken and peanuts in a firecracking Korean sauce

Tuna sashimi salad w/ mustard miso £6.40

A salad of maguro tuna sashimi & crunchy spring onion with a fantastic mustard sauce mixed with sweet white miso (vg option available)

“Catch of the Day” Nanbanzuke (gf) £4.60

Lightly fried pieces of fish, pickled with chili peppers and onions. Piquant and refreshing

Cod Cheek Tempura £6.40

Our answer to nose-to-tail sustainable eating, these are simply a revelation

Ika squid kara-age (gf) £6.40

Crispy-fried in cornflour, served in a delicious chilli sauce (vg option avail)

Chicken Yakitori (gf) £5.90

Two skewers of free-range chicken & vegetables, grilled and drizzled with our teriyaki sauce

Ask how to become a MOSHIMO Member...

...and enjoy all our food at half-price on **50% Mondays & Tuesdays**, and all our plant-based dishes at half price on **50% Vegan Wednesdays**

*excluding items marked *
T&Cs apply*

PLANT-BASED KOZARA

Wakame salad (vg) £4.60

Super-healthy seaweed in a tart vinegar dressing

Aubergine dengaku (gf) (vg) £3.90

Succulent fried aubergine chunks with a delicious sweet miso sauce

Agedashi tofu (vg) (gf) £4.30

Tofu, crispy fried in cornflour and served in a dashi sauce

Kale crisps (vg) £4.10

Delicately fried in tempura batter. A great 'tsumami' snack with a cold drink

Vegetable tempura (vg) £4.40

Seasonal vegetables in a light fluffy tempura batter

Kimchi salad (vg) (gf) £3.90

A spicy kimchi style salad with pickled cabbage and carrots

Vegan 'Chicken' kangjung (vg) £5.40

Fried marinated "Chicken" and peanuts in a hot chilli Korean sauce

Chilli soba noodles (vg) £3.90

Chilled soba noodles in a hot spicy Korean sauce served on a bed of cucumber

Vegan 'prawn' tempura (vg) £4.95

Fantastic plant-based 'prawns' in our beautifully light tempura batter

Vegan 'chicken' yakitori (vg) £5.90

Plant-based 'chicken' and seasonal vegetables served with our teriyaki sauce

HOT MAINS WITH RICE

*Served with your choice of white or brown rice.
Best enjoyed with miso soup*

Chicken teriyaki £13.60

The Moshimo classic, cooked in our homemade teriyaki sauce, served with sweet potato (gf option available)

Chicken katsu £11.85

Free-range chicken breast breaded and lightly fried. Served with mild Japanese curry or shredded cabbage & tonkatsu sauce

Loch Duart salmon teriyaki £15.45

A fillet of the most ethically farmed salmon, grilled with our light teriyaki sauce

Vegan kamo 'duck' teriyaki (vg) £13.60

Morsels of Vbites vegan 'duck' in our much-loved teriyaki sauce.

Served with sweet potato

Yasai vegetable katsu (vg) £11.85

Breaded aubergine, courgette and sweet potatoes served with a mild Japanese curry or tonkatsu sauce

MOSHIMO

SALAD

£6.50

Kale & green leaves, avocado, cucumber, bell peppers, carrots,

oshinko pickles, goma wakame & edamame beans, drizzled with a soy-based Japanese wafu dressing

Ask our staff for our

**FISH & VEG
TEMPURA**

&

VEGAN

TEMPURA

PLATTERS

£16.40

YAKI UDON STIR FRY*

(vg) £11.20

A stir-fry of udon noodles with seasonal vegetables and soy, sprinkled with nori powder

** Add free-range chicken, prawn, vegan 'prawn', or vegan 'duck' for £2.95 each*

DESSERTS +

Small mochi rice cakes (vg) £4.70

Three rice cakes with fillings such as mung bean & red adzuki bean, chopped peanuts, & coconut

Dorayaki pancake (v) £4.70

Traditional Japanese sweets made with fillings such as adzuki red bean, macha green tea custard, custard, chocolate

Chocolate pot (vg) (gf) £4.70

Made with 70% Belgian chocolate

Tempura Ice Cream (v) £5.90

Vanilla ice cream rolled in a layer of madeira cake then fried in a crispy tempura batter. A must try!

Boho Gelato ice cream (vg) £4.85

Choose from a range of flavours such as matcha green and peanut brittle

(v) = vegetarian (vg) = vegan (gf) = gluten free (we have gluten-free Tamari soy sauce!). If you have any dietary requirements, please let us know!