

LOS MOCHIS

LONDON CITY

Set Menu £95 per Guest

GUACAMOLE SOCIAL SHRIMP

Guacamole, Grilled Shrimp, Spring Onion

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

SALMON TIRADITO

Salmon, Wasabi Salsa, Shichimi, Yuzu Tamari, Coriander Cress

SASHIMI SALAD

Yellowfin Tuna, Yellowtail Hiramasa, Salmon, Asian Mixed Leaves, Avocado, Cucumber, Organic Heritage Tomatoes, Red Onion, Jalapeño, Leeks, Shallots, Spring Onion, Lime, Shichimi Togarashi, Yuzu-Ginger Vinaigrette, Parsnip Crisps

3 TYPES SASHIMI

Sushi Chef's Selection

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

SPICY TUNA MAKI

Yellowfin Tuna, Avocado, Gochujang Aioli, Jalapeño, Toasted Sesame, Mint Cress

MISO COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeño BBQ Sauce, Habanero Gochujang, Toasted Sesame, Parsnip Crisps

CARNE ASADA TACO

Grass-Fed Flank Steak, Guacamole, Jalapeño Pico de Gallo, Fried Leeks

MATCHA BLONDIE

Warm Matcha & White Chocolate Blondie, Coconut Flakes, Coconut Cream

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Vegan Set Menu £95 per Guest

GUACAMOLE

Avocado, Lime, Onion, Tomato, Coriander, Jalapeño, Salsa

EDAMAME

Steamed Edamame, Maldon Sea Salt

EL JARDIN TOSTADITOS

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BETROOT TIRADITO

Golden, Chioggia, & Heirloom Beetroots, Red Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

WAKAME

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

SPICY VEGETABLE TEMPURA MAKI

Baby Corn, Avocado & Asparagus Tempura, Habanero Gochujang, Shichimi Togarashi, Toasted Sesame, Jalapeño-Pineapple Salsa, Coriander Cress

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

Dark Chocolate Sphere, Mango Lime Compote, Coconut Mousse, Coconut Crumble, Spiced Rum Mango Sauce

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



Set Menu £110 per Guest

GUACAMOLE SOCIAL SHRIMP

Guacamole, Grilled Shrimp, Spring Onion

EDAMAME (vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITOS

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

HIRAMASA TIRADITO

Yellowtail Hiramasa, Serrano Ponzu, Yuzu Kosho, Cherry Tomatoes, Spring Onion, Mint Cress

WAGYU CARNE TATAKI

Grass-Fed Wagyu Steak, Chilli-Sesame Ponzu, Wasabi Salsa, Red Radish, Spring Onion, Shichimi

BURRATA (v)

La Latteria Burrata, Organic Heritage Tomatoes, Pico de Gallo, Pickled Red Onion, Jalapeño Shiso Ponzu Vinaigrette, Rice Crisps

3 TYPES SASHIMI

Sushi Chef's Selection

SHRIMP TEMPURA MAKI

Shrimp Tempura, Avocado, Cucumber, Crispy Shallots, Toasted Sesame, Spicy Aioli, Coriander Cress

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

DYNAMITE PRAWN TACO

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage, Radish, Jalapeño, Mint Cress

STEAK AL CARBON TACO

Grilled Grass-Fed Steak, Black Bean Crema, Jalapeño Pico de Gallo, Fire Roasted Salsa, Avocado Crema, Crispy Onion

CHOCOLATE FONDANT

Dulce De Leche Fondant, Wasabi Ice Cream

DULCE DE LECHE CHEESECAKE

Dulce De Leche Baked Cheesecake

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Vegan Set Menu £110 per Guest

GUACAMOLE SUPERFOOD

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

AJO-CHIPOTLE EDAMAME

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

EL JARDIN TOSTADITOS

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BEETROOT TIRADITO

Golden, Chioggia, & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

TRUFFLE GUACAMOLE ON CRISPY RICE

Guacamole, Crispy Rice, Coriander Cress, Fresh Truffles

WAKAME

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

MISO NOPALES TACO

Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

Dark Chocolate Sphere, Mango Lime Compote, Coconut Mousse, Coconut Crumble, Spiced Rum Mango Sauce

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Set Menu £125 per Guest

GUACAMOLE SUPERFOOD (vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame Chia Seeds

EDAMAME (vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITOS

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

PATO ON CRISPY RICE

Teriyaki Duck, Crispy Rice, Avocado Crema, Cucumber, Spring Onion, Chilli-Soy, Habanero, Hoisin

SASHIMI SALAD

Yellowfin Tuna, Yellowtail Hiramasa, Salmon, Asian Mixed Leaves, Avocado, Cucumber, Organic Heritage Tomatoes, Red Onion, Jalapeño, Leeks, Shallots, Spring Onion, Lime, Shichimi Togarashi, Yuzu-Ginger Vinaigrette, Parsnip Crisps

KAMO MAKI

Teriyaki Duck, Spring Onion, Cucumber, Habanero-Cumin Hoisin, Pomegranate

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

SALMON ABURI MAKI

Seared Salmon, Scallops, Avocado, Sweet Soy

5 TYPES SASHIMI

Sushi Chef's Selection

BANG BANG CAULIFLOWER (vg)

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

DYNAMITE PRAWN TACO

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage, Radish, Jalapeño, Mint Cress

CHICKEN ASADO TACO

Chilli-Lime Chicken, Cabbage, Guacamole, Fire Roasted Salsa, Mint Cress

UBE PANNA COTTA

Purple Yam, Madagascan Vanilla, Oat Crumble, Purple Yam Crispy Meringue, Fresh Blueberries

DULCE DE LECHE CHEESECAKE

Dulce De Leche Baked Cheesecake

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Set Menu £250 per Guest

GUACAMOLE SUPERFOOD (vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds,
Toasted Sesame, Chia Seeds

WAGYU CARNE TATAKI

Grass-Fed Wagyu Steak, Chilli-sesame Ponzu, Wasabi Salsa, Red Radish, Spring Onion, Shichimi

EDAMAME (vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITOS

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

MAGURO CEVICHE

Bluefin Tuna, Avocado, Red Onion, Sesame-Ginger Soy, Coriander Oil, Parsnip Crisps, Coriander Cress

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

SPICY SALMON ON CRISPY RICE

Spicy Salmon Tartare, Crispy Rice, Jalapeño

SASHIMI SALAD

Yellowfin Tuna, Yellowtail Hiramasa, Salmon, Asian Mixed Leaves, Avocado, Cucumber,
Organic Heritage Tomatoes, Red Onion, Jalapeño, Leeks, Shallots, Spring Onion, Lime, Shichimi Togarashi,
Yuzu-Ginger Vinaigrette, Parsnip Crisps

NEGITORO MAKI

Otoro, Spring Onion, Toasted Sesame, Chives

SALMON ABURI MAKI

Seared Salmon, Scallops, Avocado, Sweet Soy

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

6 TYPES OF SASHIMI

Sushi Chef's Selection

CHIPOTLE MISO SALMON KUSHIYAKI

Chipotle Miso Salmon, Toasted Sesame

MISO BLACK COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

BANG BANG CAULIFLOWER (vg)

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo,
Bang Bang Aioli, Coriander Cress

TARABA ROBATA

Grilled Alaskan King Crab Leg, Spicy Aioli, Tobiko, Spring Onion, Guacamole, Tortillas

FILETE DE LOMO ROBATA

Grilled Chilli Teriyaki Tenderloin, Grilled Spring Onion, Toasted Sesame, Guacamole, Salsa, Tortillas

UBE PANNA COTTA

Purple Yam, Madagascan Vanilla, Oat Crumble, Purple Yam Crispy Meringue, Fresh Blueberries

DULCE DE LECHE CHEESECAKE

Dulce de Leche Baked Cheesecake

This menu is designed to be shared amongst 4 people.

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.

