LOS MOCHIS
LONDON CITY

Set Menu £95 per Guest

GUACAMOLE SOCAL 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
Akami, Salmon, Hamachi

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 Sorbet

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LOS MOCHIS
LONDON CITY

Set Menu £110 per Guest

GUACAMOLE SOCAL 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
Akami, Salmon, Hamachi

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

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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
Akami, Salmon, Hamachi, Suzuki, Ebi

BANG BANG CAULIFLOWER TACO (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

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LOS MOCHIS
LONDON CITY

Set Menu £250 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

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

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

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
Akami, Salmon, Hamachi, Chutoro, Suzuki, Ebi

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 TACO (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

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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

BEETROOT TIRADITO
Golden, Chioggia, & Heirloom Beetroots, Red Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Coriander 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

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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, Coriander 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

MISO CHOCOLATE BROWNIE (VG)
Miso Chocolate Brownie, Coconut Sorbet

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