

Moshi Moshi



For evening reservations
please call 020 7247 3227

酒肴前菜

zensai tapas

Edamame soy beans (hot or cold) (v)	£3.85
Ankimo 'foie gras' of the sea	£4.40
Seaweed salad with soy & sesame dressing (v)	£5.20
Ikura oroshi daikon, salmon roe & grated radish	£9.35
Gyoza dumplings with chicken & vegetables	
	3 pieces £4.30
	5 pieces £7.15
Sea fayre tempura	£5.30
Vegetable tempura (v)	£4.60
Prawn tempura	£5.50
Organic chicken yakitori	£5.30
Nasudengaku aubergine miso glaze (v)	£6.50
Prawn head crispies	£3.20
Soft shell crab tempura	£8.90
Black cod, white miso glaze	£8.20
Agedashi tofu (v)	£5.90

盛合せ

platters

Sashimi Platter	£18.00
3 slices each of 4 different fish	
Omakase	
A traditional way of eating that leaves our Chefs to choose the best ingredients of the day	
sushi platter	£39 - £72
sashimi platter	£33 - £66
Meaty Platter	£19.00
A selection of gyoza,'organic' chicken yakitori & spicy kara-age	
Tempura Platter	£19.00
A selection of Cornish fish, prawns & vegetables	

逸品料理

hot seasonal dishes

Chicken katsu Curry	£15.00*
Organic chicken in panko crumb, deep fried with curry sauce on rice	
Chicken nandan	£17.00
Organic chicken, soy glaze & creamy tartare	
Alaskan Salmon Teriyaki	£17.00
Wild from Alaska	
Sirloin Steak Teriyaki	£19.50
21 day hung suffolk grass fed beef, sweet potato chips, seasonal greens	
Yellow Tail Cheek	£14.00
Grilled yellowtail cheek, chili oroshi daikon	

Moshi Moshi is Good for You

WAY BACK IN 1994 CAROLINE BENNETT FOUNDED MOSHI MOSHI AND STARTED THE KAITEN-SUSHI REVOLUTION, SIMPLY BECAUSE SHE LOVED SUSHI AND WAS CONVINCED OTHER LONDONERS WOULD AS WELL. SINCE THEN, THE RESTAURANT HAS STUCK TO TIME-HONOURED JAPANESE TRADITION, SERVING AUTHENTIC JAPANESE FOOD MADE BY OUR CHEFS WITH MANY YEARS OF EXPERIENCE. WE'RE VERY PROUD OF THE FISH THAT WE SERVE, AND HAVE ALWAYS WORKED HARD TO GET ETHICAL, LOCALLY-SOURCED CATCH OF OUTSTANDING QUALITY.

Moshi Moshi - proud to be good for the Environment

鮓皿

sushi plates prices

Silver Pink £6.05 / Black Gold £5.20 / Red £4.40
Cream £3.85 / Blue £3.00 / Orange £2.50
Dessert £4.50

鮓セット

sushi set

Fastnet	£14.80
2x Loch Duart salmon nigiri / 2x Cornish fish nigiri	
2x Loch Duart salmon skin & spring onion maki	
2x Cucumber kappamaki / 2x salmon hosomaki	
Bailey (v)	£14.80
Inari tofu / 1x tamago nigiri homemade omelette	
2x spicy enoki mushroom, shiso, spring onion maki	
2x pepper, cucumber, carrot & iceberg sesame maki	
Rockall	£21.00
2x Loch Duart salmon nigiri / 2x albacore or yellowtail tuna	
1x seared Cornish fish nigiri / 1x faux unagi nigiri	
2x crab & avocado maki / 2x prawn tempura maki	
2x salmon hosomaki / 2x kappamaki	
Fitzroy	£20.35
3x Loch Duart salmon sashimi / 1x tuna nigiri	
1x Loch Duart salmon nigiri / 1x Cornish fish nigiri	
1x scallop or prawn / 1x crab gunkan	
1x seasonal maki / 2x cucumber kappamaki	
2x tekka tuna hosomaki	
Temaki Handroll Set	£16.00
Crisp seaweed handrolled cones made with white or brown rice	
1x Cornish crab & avocado / 1x Loch Duart salmon & avocado	
1x 'faux unagi' sustainable eel	
Chilli & Ginger Tofu (vg)	£14.85
Gochujang & ginger crispy tofu, smashed avocado, carrot & daikon sesame slaw, wakame & cucumber, kimchi	
Korean Sashimi Bowl with Chilli Sauce	£18.50
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	

味噌汁

miso soups

Organic tofu & wakame	£2.80
Spicy mushroom miso soup (vg)	£2.90

手巻+鮓

Temaki handrolls

Natto soy bean & spring onion (vg)	£3.85
Ume plum & cucumber (vg)	£3.85
Loch Duart salmon skin & spring onion	£4.40
Yellow fin maguro tuna & spring onion	£5.20
Loch Duart salmon & avocado	£4.40
Cornish crab meat & avocado	£6.05
Grilled Loch Duart salmon & spring onion	£4.40
'Faux' unagi sustainable eel & cucumber	£4.40

甘味

desserts

Chocolate pot	£4.50
Homemade icecream in macha green tea, yuzu and black sesame	£4.50
Dorayaki pancakes	£4.50
Mochi rice cakes	£4.00

日本酒・ビール

sake & beer

AKITABARE KOSHIKI Junmai, Akita	shot £3.20
Flask 130ml	£8.70
Bottle 720ml	£55.00
YAMAHAI Tokubestu Junmai, Kyoto	shot £3.00
Flask 130ml	£8.70
Bottle 720ml	£53.00
Plum wine Ume No Yado	Glass 175ml £12.00
	Bottle 720ml £49.00
Suntory Toki	(25ml / 50ml) £4.90/£9
Asahi beer	(330ml) £5.25
Kirin	(500ml) £6.90

ワイン

white wines

All our wines are organic or biodynamic	
CHATELAINE STEPHANIE VIN D'ESPAGNE, CASTILLA-LA MANCHA, SPAIN	£25.90
airen	Glass £6.05 / £8.70
SAUVIGNON BLANC DO BODEGAS PARRA JIMENEZ, CASTILLA-LA MANCHA, SPAIN	£27.00
sauvignon blanc	Glass £6.40 / £9.10
COTES DU RHONE BLANC AOP DOMAINE MONTMARTEL, RHONE, FRANCE	£30.50
	Glass £6.90 / £9.90
MACON-VILLAGES, AOP DOMAINE DES TEPPES DE CHATENAY, BURGUNDY, FRANCE	£42.00
chardonnay	Glass £10 / £14

red wines

CAMINO, CASTILLA-LA MANCHA, SPAIN	£24.40
tempranillo	Glass £5.90 / £8.40
MERLOT 'IL SOLE', MONT ALBANO, VENEZIA FRIULI, ITALY	£29.50
merlot	Glass £7 / £10
COTES DU RHONE ROUGE, DOMAINE MONTMARTEL, RHONE, FRANCE	£30.50
syrah, grenache, carignan	Glass £7.30 / £10.50

rose and sparkling wines

ROSADO 'FINCA FABIAN' DOMINIO DE PUNCTUM, CASTILLA-LA MANCHA, SPAIN	£28.00
gamancha	Glass £6.60 / £9.40
PROSECCO SPUMANTE BRUT 'COTE DEL POZZO DOC FASOLI GINO, VENETO, ITALY	£34.50
glera	Glass 125ml £7.00
CHAMPAGNE BRUT 'CUVEE' AOP, JOSE ARDINAT, VANDIERES, FRANCE	£65.00
chardonnay, pinot noir	

生搾り果実

freshly squeezed juices

PEAR TANG pear, apple, carrot, ginger	£5.00
APPLE COOL apple, melon, mint	£5.00
PURE PASSION apple, passion fruit, orange	£5.00
GINZA MORNING carrot, apple, celery, ginger, orange	£5.00
TOMATO ARIGATO tomato, cucumber, spinach, broccoli	£4.00

ソフトドリンク

soft drinks

Sparkling water (filtered)	glass £1.40 - carafe £2.50
WHOLE EARTH Cola	£4.00
WHOLE EARTH Lemonade	£4.00
WHOLE EARTH Ginger	£4.00

茶

Leaf teas and coffee

Macha latte	£3.20
Macha espresso	£2.50
Macha milk shake	£3.50
Macha ice tea	£3.50
GENMAICHA brown rice tea, pot	£2.90
SENCHA green tea, pot	£2.90
HOJICHA roasted tea, pot	£3.00

OPENING HOURS : Monday to Friday 11.30am – 10pm

Unit 24 Liverpool Street Station London EC4M 7QH (above platform 1, behind M&S)
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