

Plate prices

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

Geta 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

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 chicken yakitori, liver & bacon 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 £12.50

pepper sauce

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

Desserts all at £3.20

Chocolate mousse

Green tea ice cream

Poached autumn fruit in plum jelly

Fruit salad of plum, peach, apple & grapes

Poached pears with mascarpone

Mochi rice cakes with adzuki bean & peanut fillings

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

VIN DE PAYS DE FRANCHE-COMTE 2005

Glass £5.10 / £7.20 Bottle £21

SEDLISCOMBE 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

SANCERRE BLANC 2007

Bottle £31

Red Wines

VIN DE PAYS DE L'HERAULT 2007

Glass £3.30 / £4.70 Bottle £13.70

MINERVOIS 2007

Bottle £20.50

COTES DU RHONE 2006

Glass £5.50 / £7.90 Bottle £23

MOULIN A VENT 2007

Bottle £28

SAVIGNY LES BEAUNE 1er CRU 2005

Bottle £33

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

Natural Juices

Ginger Zinger

£3.50

carrot, ginger

Pear Tang

£3.50

pear, apple, carrot, ginger

Apple Cool

£3.50

apple, melon, mint

Pure Passion

£4.00

apple, passion fruit, orange

Ginza Morning

£3.50

carrot, apple, celery, ginger, orange

Tomato Arigato

£4.00

tomato, cucumber, spinach, broccoli

Soft drinks

Sparkling water (filtered)

£1.30

Coke / Diet Coke

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

The Opticon, Bartholomew Square, Brighton BN1 1JS

www.moshimoshi.co.uk Open Tue-Sun

For delivery and takeaway
or parties and events call 01273 719 195

Please pay at your table once you have been served. All prices are inclusive of VAT.