

# moshi moshi



Moshi Moshi's hours of operation are:  
Monday - Friday 11:00-2:00; Dining room closes at 2:30  
Monday - Sunday 5:00 - 9:45; Dining room closes at 10:30  
Sunday (Nov-February) 5:00-8:45; Dining room closes at 9:30



Having families at Moshi Moshi has been a very important part of our history and it has been a pleasure to watch the little kids grow to adulthood over the last thirty years. Please help us in keeping your children safe while at Moshi by keeping them at the table under your supervision at all times. The service corridors in the dining room can get busy with heavy plates, hot soups, and fragile glassware being shuttled to and from tables.

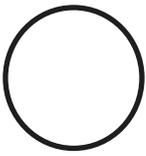
In addition, Moshi kindly asks that all kids and adults keep electronic devices on mute or used with headphones as not to disrupt other patrons.

And lastly, adults, please endeavor to keep your vocabulary at a level of respectability when dining next to children. Thank You.



- + Moshi Moshi adds a 5 % surcharge to all orders to cover SF mandated ordinances +
- + To sign up for notification of our next whisky event please go to [www.MoshiMoshiSF.com](http://www.MoshiMoshiSF.com) +
- + Have your next large party in our back room or patio. Moshi has hosted rehearsal dinners, graduations, holiday, and retirement parties. +
- + Reservations accepted + a PDF of this menu is available for download at [www.MoshiMoshiSF.com](http://www.MoshiMoshiSF.com) +
- + Substitutions and modifications to our menu may incur additional charges. + Guidance menu available for GF, vegetarians, and allergies. +
- + \$20 corkage per 750ml + 20% service charge for parties of 6 or more + \$1 'cake' age fee per person +
- + wheat-free soy sauce or low-salt soy sauce available on request + we reserve to right to refuse service to anybody +
- + Items & prices on this menu are available for dinner only: 5pm to close and are subject to change +
- + Moshi Moshi 2092 3rd St, SF CA 94107 + 415-861-8285 +

THANK YOU



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## Beverages

House-Made		
BLACKBERRY YUZU SODA 5. <sup>95</sup> fresh blackberries, yuzu, mint and house-made hibiscus syrup	SPICY GINGER LIMEADE 4. <sup>95</sup> house-made ginger syrup, lime juice, soda and a dash of cayenne	CUCUMBER MINT TONIC 5. <sup>95</sup> cucumber, mint, japanese sudachi citrus and tonic
COKE / DIET COKE / SPRITE 1. <sup>95</sup>	LEMONADE refills 3. <sup>95</sup>	GINGER BEER SODA 3. <sup>95</sup>
ARNOLD PALMER refills 3. <sup>95</sup>	TAZO LOTUS HOT TEA decaf 2. <sup>95</sup>	ICED TEA refills 2. <sup>95</sup>

In accordance with CA Executive Order B-40-17, Moshi Moshi serves and refills water on customer request only. Thank you for your patience and understanding.

- GYOZA house-made  
6 dumplings stuffed with pork, cabbage, garlic and ginger
- HAMA KAMA  
grilled hamachi collar (very limited)
- BACON WRAPPED MOCHI  
mochi wrapped in bacon, togarashi; grilled.
- GRILLED ASPARAGUS  
topped with yuzu miso
- GRILLED LAMB  
marinated in red wine & herbs
- PRAWN POPPERS  
stuffed tempura jalapeño wrapped in nori
- TOKYO KARA-AGE  
ginger-soy marinated fried chicken
- POTATO KOROKKE  
mashed potato, carrots, and white pepper; katsu sauce
- SPICY POKE  
chunky spicy tuna on top of seaweed salad
- GINGER TAKO SALAD  
marinated octopus tossed with seaweed

## Starters

- 10.<sup>95</sup> MOSHI WINGS 10.<sup>95</sup>  
grilled, spicy marinated chicken wings
- 14.<sup>95</sup> SAKE KAMA 5.<sup>95</sup>  
grilled sake collar (limited)
- 4.<sup>95</sup> HOTATE IN A BLANKET 6.<sup>95</sup>  
bacon wrapped scallops; house-made teriyaki
- 7.<sup>95</sup> IKA SUGATA 9.<sup>95</sup>  
whole grilled calamari
- 10.<sup>25</sup> ASPARA GYU 2 skewers 9.<sup>95</sup>  
USDA graded ribeye, asparagus, negi and house-made teriyaki  
sauce
- 9.<sup>95</sup> PIRI TEN CALAMARI 9.<sup>95</sup>  
tempura calamari, greenbeans with sautéed onion and jalapeño
- 9.<sup>95</sup> AHI COCONUT KATSU 9.<sup>95</sup>  
rolled in coconut and panko, served rare with kewpi and siracha
- 4.<sup>95</sup> ONION KOROKKE 5.<sup>95</sup>  
onion roux rolled in panko; no sauce
- 9.<sup>95</sup> KIZAMI WAKAME 4.<sup>95</sup>  
seasoned seaweed salad
- 5.<sup>95</sup> EDAMAME 5.<sup>95</sup>  
warm soybeans with kosher salt  
your choice: **plain or spicy or yuzu or garlic**

## Salad

Mixed greens, tomato, avocado, daikon, carrot, cucumber, and dressing:  
**creamy sesame-miso or wasabi - yuzu vinaigrette**

- AHI TUNA 14.<sup>95</sup> TOKYO KARA-AGE 13.<sup>95</sup>  
rosemary and soy marinated, served rare  
ginger-soy marinated fried chicken
- SALMON SHIO 16.<sup>95</sup> HADAKA CHICKEN 14.<sup>95</sup>  
salted and grilled salmon  
grilled, shio-koji marinated, boneless breast

## Cold Soba Noodles

Our house-made soba-tsuyu starts with rishiri konbu from Hokkaido, Japan.  
The ichi-ban dashi is combined with marudaizu soy, sardines and katsuo-bushi.

- ZARU 10.<sup>95</sup> TEN-ZARU 17.<sup>95</sup>  
noodles with hon-wasabi, nori, negi and house-made soba-tsuyu  
soba noodles with hon-wasabi, nori, negi, diakon suri, house-made  
soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables



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## Combinations

ONE ITEM COMBO 15.<sup>95</sup>

TWO ITEM COMBO 20.<sup>95</sup>

THREE ITEM COMBO 26.<sup>95</sup>

Your choice of 1 or 2 or 3 items from ANY category in the lists below. Served with miso, rice and salad. No substitutions.

### Yakimono (grilled)

- CHICKEN TERIYAKI shio-koji marinated breast \*ADD \$1
- CHICKEN TERIYAKI shio-koji marinated thigh
- BEEF TERIYAKI hand-carved, USDA choice graded ribeye \*ADD \$5
- SALMON fresh, hand-carved; teriyaki or shio \*ADD \$3
- AHI TUNA rosemary-soy marinated, served rare \*ADD \$1
- PORK LOIN marinated in lemongrass and chili

### Sushi

- SPICY SALMON ROLL chopped salmon, garlic, red chili & sesame oil
- SPICY TUNA ROLL chopped tuna, garlic, red chili and sesame oil
- HONEY MOON ROLL shrimp tempura, cucumber and sweet chili
- HIP HOP ROLL unagi, avocado topped with tobiko and unagi sauce
- CALIFORNIA ROLL real blue crab and snow crab and avocado
- NEW MOON ROLL shrimp tempura and avocado
- SASHIMI 2 pc maguro and 2 pc shiro maguro \*ADD \$4
- SASHIMI 2 pc sake and 2 pc hamachi \*ADD \$4

### Agemono (deep fried)

- TOKYO KARA-AGE ginger-garlic tossed, dark meat, fried chicken with house-made spicy garlic sauce
- CHICKEN KATSU shio-koji marinated breast rolled in panko \*ADD \$1 with house-made tartar sauce
- CHICKEN KARA-AGE tempura'd boneless breast \*ADD \$1
- TEMPURA batter-dipped shrimp and fresh vegetables \*ADD \$1
- TONKATSU pork loin rolled in panko w/ tonkatsu sauce

### Vegetable

- VEGGIE TEMPURA batter-dipped, fresh vegetables+ \*ADD \$1
  - ONION KOROKE creamy onion roux inside a crunchy pankow shell+
  - POTATO KOROKE mashed potato inside a crunchy pankow shell+
  - KIZAMI WAKAME seasoned seaweed salad
  - YUMMY YAM ROLL tempura yam and avocado+
  - JOLLY GREEN GIANT tempura greenbean, asparagus, avocado and cucumber+
- +vegetable tempura and atsu-age tofu do not have a dedicated fryer

## Soup Noodles

House-made konbu/katsuo broth, enoki, spinach, tenkasu, wakame and ito-togarashi; sanuki **UDON** noodles or buckwheat **SOBA** noodles.

- |   |                   |   |                   |
|---|-------------------|---|-------------------|
| CHICKEN                                     | 11. <sup>95</sup> | TEMPURA   | 16. <sup>95</sup> |
| boneless breast marinated in soy and garlic |                   | served with batter-dipped shrimp and fresh vegetables for dipping |                   |
| SEAFOOD                                     | 15. <sup>95</sup> | TOKYO KARA-AGE  | 14. <sup>95</sup> |
| shrimp, calamari and scallops               |                   | ginger-soy marinated fried chicken served on the side for dipping |                   |

## Donburi

Our cage-free omelette donburi is made with caramelized onion, sake-marinated shitake mushrooms and konbu dashi; over rice.

- |   |                   |  |                   |
|---|-------------------|--|-------------------|
| KATSU DON   | 16. <sup>95</sup> | OYAKO DON  | 15. <sup>95</sup> |
| pork loin rolled in panko                           |                   | garlic and soy marinated boneless chicken breast   |                   |
| CHICKEN KATSU DON                                   | 16. <sup>95</sup> | PIRI - DON   | 17. <sup>95</sup> |
| shio-koji marinated boneless breast rolled in panko |                   | Moshi's signature, upside-down, spicy donburi with jalapeños, spicy sesame oil, and shichimi pepper. <b>Chicken katsu or tonkatsu.</b> |                   |

## Sushi

DONBURI

- |  |                   |  |                   |
|--|-------------------|--|-------------------|
| MAGURO ZUKE DON*   | 22. <sup>95</sup> | GOJIRA DON   | 22. <sup>95</sup> |
| 6 pcs marinated big eye tuna over furikake spiked sushi rice |                   | grilled eel and sansho pepper on top of sushi rice         |                   |
| SAKE ZUKE DON*   | 19. <sup>95</sup> | HAMA ZUKE DON*   | 19. <sup>95</sup> |
| 6pcs marinated salmon over furikake spiked sushi rice        |                   | 6 pcs marinated yellowtail over furikake spiked sushi rice |                   |

\*for above donburi ask for "NOGI-ZAKA" style and we'll add on some kani, ikura, and uni \*ADD \$10



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 + 20 % service charge for parties of 6 or more + \$1 'cake' age fee per person + wheat-free or low-salt soy sauce on request +  
 + Items & prices on this menu are available for dinner only: Monday thru Sunday 5:00pm to last seating and are subject to change. Our dining room closes at 10:30pm +



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## Maki Sushi

### TRADITIONAL

- TEKKA wild big-eye tuna
- HAMA-NEGI yellowtail and scallion
- SAKE-NEGI salmon and scallion

- 7.<sup>50</sup> SABA-NEGI marinated wild mackerel and scallion 7.<sup>50</sup>
- 7.<sup>50</sup> UNA-KYU freshwater eel, cucumber, unagi sauce 7.<sup>50</sup>
- 7.<sup>50</sup> SHIRO-NEGI albacore and scallion 7.<sup>50</sup>

### AMERICANIZED

- AKASAKA NIGHTS  
shrimp tempura and spicy kani topped with hamachi, furikake and house-made la-yu
- OSAKA SUNSET  
spicy salmon, cucumber topped with sake, lemon and kizami wasabi
- SPICY SALMON  
chopped salmon, garlic, red chili and sesame oil
- SPICY TUNA  
chopped tuna, garlic, red chili and sesame oil
- CALIFORNIA  
real, wild snow and blue crab, avocado and tobiko
- FUTO KRISPY  
tempura-dipped hamachi, maguro, sake and avocado
- RED DRAGON  
spicy tuna roll topped with sake and tobiko
- NEW MOON  
shrimp tempura and avocado
- HONEYMOON  
shrimp tempura, cucumber and sweet chili
- GEISHA  
tempura-dipped spicy tuna topped with kewpi and sriracha
- HIP-HOP  
unagi, avocado topped with tobiko and unagi sauce

- 15.<sup>95</sup> HALEAKALA MAKI 16.<sup>95</sup>  
white tuna poke roll with ogo seaweed, red clay sea salt, toasted sesame oil, avocado and cucumber topped with seared albacore, crunchy red-pepper-garlic and scallions
- 14.<sup>95</sup> HANA-KAPPA 10.<sup>95</sup>  
cucumber wrapped sake, maguro, avocado, spicy tuna; topped with yuzu / wasabi sauce (no rice)
- 7.<sup>95</sup> CARMEL 11.<sup>95</sup>  
shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce and sweet chili
- 7.<sup>95</sup> SPIDER 14.<sup>95</sup>  
tempura soft-shell crab, cucumber and avocado
- 12.<sup>95</sup> RAINBOW SPIDER 21.<sup>95</sup>  
tempura soft-shell crab, cucumber, and avocado topped with assorted sashimi, avocado, tobiko and unagi sauce
- 13.<sup>95</sup> GOLDEN GATE 14.<sup>95</sup>  
california and unagi topped with sake, lemon and unagi sauce
- 7.<sup>50</sup> FIRE LIZARD 15.<sup>95</sup>  
california topped with spicy tuna and seaweed salad
- 7.<sup>50</sup> CATERPILLAR 12.<sup>95</sup>  
unagi, cucumber topped with avocado, tobiko and unagi sauce
- 10.<sup>95</sup> DYNASTY of LOVE 17.<sup>95</sup>  
shrimp tempura, spicy tuna, cream cheese, avocado, and cucumber wrapped in soy paper; topped with scallion, tobiko, kewpi, sweet chili, sriracha, ten-kasu and unagi sauce
- 7.<sup>50</sup>

## Vegetable Sushi

+ lunch combo price reflects a 30 % discount from à la carte prices +  
substitutions charged at à la carte price

### nigiri sushi - 1 piece each

- AVOCADO
- ASPARAGUS
- TAMAGO house-made egg omelette with sweet sake

- 3.<sup>00</sup> SHIITAKE soy and sake marinated mushrooms 3.<sup>00</sup>
- 3.<sup>00</sup> NATTO fermented soybeans 3.<sup>00</sup>
- 3.<sup>00</sup> INARI tofu stuffed with sushi rice and mushrooms 3.<sup>00</sup>

### maki / rolls

- AVOCADO
- SHIITAKE soy and sake marinated mushrooms
- ASPARAGUS
- YUMMY YAM  
tempura yam and avocado<sup>+</sup>
- J. G. GIANT  
tempura greenbean, asparagus, avocado and cucumber<sup>+</sup>

- 5.<sup>95</sup> KAPPA cucumber 5.<sup>95</sup>
- 5.<sup>95</sup> SHE'S SO CUTE cucumber and shiso leaf 6.<sup>95</sup>
- 5.<sup>95</sup> UME SHISO salted plum and shiso leaf 6.<sup>95</sup>
- 6.<sup>95</sup> SWEET HEART 7.<sup>95</sup>  
atsu-age tofu, avocado, cucumber and sweet chili<sup>+</sup>
- 7.<sup>95</sup> HALF MOON 7.<sup>95</sup>  
tempura asparagus, atsu-age tofu, avocado and cucumber<sup>+</sup>

<sup>+</sup>vegetable tempura and atsu-age tofu do not have a dedicated fryer, but we will gladly prepare these rolls vegan-style on request

## Additions and Sides

avocado	2.00	shiso leaf	1.00	cucumber	1.25	tobiko	1.75	soy paper	1.75
green onion	1.00	ginger	1.75	ume	1.50	asparagus	1.75	quail egg	1.75
cream cheese	1.25	deep fried	3.25	kizami wasabi	3.50	wasabi	1.25	hon-wasabi	2.25
spicy mayo	1.00	sushi rice	4.95	steamed rice	2.95	miso soup qt	9.00	miso soup	2.95
eel sauce	1.00	tempura sauce	1.50	thin lemon	1.50	chicken soup qt	6.00	chicken soup	1.95
oak-smoked soy	2.50	white soy sauce	2.50	marudaizu soy	2.50	tofu	2.50	side salad	2.95

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