



Moshi Moshi, established in 1987, started as an old school teriyaki house but over the years has been reimagined as a new Japanese-American restaurant. Opened before the neighborhood was coined as Mission Bay or Historic Dogpatch, owner, Mitsuru "Mits" Akashi brought Japanese cuisine and style to San Francisco locals and travelers. Instead Mits calls this area the Industrial Riviera.



Mits has never been concerned with authentic Japanese cuisine, but more with *wafu* (*simple Japanese style*) and most of all offering his heart to his patrons. Moshi Moshi unites wafu, Mits and his employee's heritage and passions which influences Moshi Moshi's style and cuisine. It may have taken decades, but Mits has created the new-wafu.



Thus continues the story of Mits and Moshi Moshi as they ride the next new wave of the ever-changing San Francisco.



Moshi Moshi's hours of operation are:
Monday - Friday 11:00-2:00; Dining room closes at 2:30
Monday - Saturday 5:00 - 9:45; Dining room closes at 10:30
Sunday -closed



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.

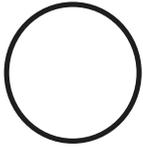
In addition, Moshi kindly asks that all kids and adults keep electronic devices on mute or used with headphones as not to disrupt other patrons.

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 +
- + 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 +
- + Substitutions and modifications to our menu incur additional charges. +
- + \$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 the 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



MOSHI
MOSHI

Beverages

House-Made

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

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 1 skewer
mochi wrapped in bacon, togarashi; grilled.

GRILLED ASPARAGUS
topped with yuzu miso

GRILLED LAMB per chop
marinated in red wine & herbs

SHISHITO PEPPERS
tempura'd and tossed with salt and pepper

POTATO KOROKKE
mashed potato, carrots, and white pepper in panko; katsu sauce

ONION KOROKKE
onion roux rolled in panko; no sauce

SPICY POKE
chunky spicy tuna on top of seaweed salad

GINGER TAKO SALAD
marinated octopus tossed with seaweed

Starters

11.⁹⁵ MOSHI WINGS 11.⁹⁵
6 grilled, spicy marinated chicken wings

14.⁹⁵ SAKE KAMA 7.⁹⁵
grilled sake collar (limited)

2.⁹⁵ HOTATE IN A BLANKET 1 skewer 4.⁹⁵
bacon wrapped scallops; house-made teriyaki

7.⁹⁵ IKA SUGATA 9.⁹⁵
whole grilled calamari

5.⁹⁵ ASPARA GYU 1 skewer 3.⁹⁵
USDA graded ribeye, asparagus, negi and house-made teriyaki
sauce

6.⁹⁵ PIRI TEN CALAMARI 9.⁹⁵
tempura calamari, greenbeans with sautéed onion and jalapeño

4.⁹⁵ AHI COCONUT KATSU 9.⁹⁵
rolled in coconut and panko, served rare with kewpi and siracha

5.⁹⁵ KIZAMI WAKAME 4.⁹⁵
seasoned seaweed salad

9.⁹⁵ EDAMAME 5.⁹⁵
warm soybeans with kosher salt
your choice: **plain or spicy or yuzu or garlic**

Salad

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

AHI TUNA 15.⁹⁵
rosemary and soy marinated, served rare

SALMON SHIO 17.⁹⁵
salted and grilled salmon

15.⁹⁵ TOKYO KARA-AGE 14.⁹⁵
ginger-soy marinated fried chicken

17.⁹⁵ HADAKA CHICKEN 15.⁹⁵
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 10.⁹⁵
noodles with hon-wasabi, nori, negi and house-made soba-tsuyu

TEN-ZARU 17.⁹⁵
soba noodles with hon-wasabi, nori, negi, daikon suri, house-made
soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables



**MOSHI
MOSHI**

Combinations

ONE ITEM COMBO 16.⁹⁵

TWO ITEM COMBO 22.⁵⁰

THREE ITEM COMBO 28.⁹⁵

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
- BEEF TERIYAKI hand-carved, USDA choice graded ribeye * ADD \$5
- SALMON fresh, hand-carved; **choice of Terkiyaki 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 real snow crab with avocado
- NEW MOON ROLL shrimp tempura and avocado
- SASHIMI 4pc total. **choice of 2:** * ADD \$5
- 2pc **maguro** ♦ 2pc **shiro maguro** ♦ 2pc **sake** ♦ 2pc **hamachi**

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
- 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 panko shell+
- POTATO KOROKE mashed potato inside a crunchy panko shell+
- KIZAMI WAKAME seasoned seaweed salad
- YUMMY YAM ROLL tempura yam and avocado+
- JOLLY GREEN GIANT ROLL 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.

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|---|-------------------|---|-------------------|
| CHICKEN | 12. ⁹⁵ | TEMPURA | 17. ⁹⁵ |
| boneless breast marinated in soy and garlic | | served with batter-dipped shrimp and fresh vegetables for dipping | |
| SEAFOOD | 16. ⁹⁵ | TOKYO KARA-AGE | 15. ⁹⁵ |
| 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.

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|---|-------------------|--|-------------------|
| KATSU DON | 17. ⁹⁵ | OYAKO DON | 17. ⁹⁵ |
| pork loin rolled in panko | | garlic and soy marinated boneless chicken breast | |
| CHICKEN KATSU DON | 17. ⁹⁵ | PIRI - DON | 18. ⁹⁵ |
| shio-koji marinated boneless breast rolled in panko | | Moshi's signature, upside-down, spicy donburi with jalapeños, spicy sesame oil, and shichimi pepper. Chicken katsu or tonkatsu. | |

Sushi

DONBURI

- | | | | |
|--|-------------------|--|-------------------|
| MAGURO ZUKE DON* | 23. ⁹⁵ | GOJIRA DON | 24. ⁹⁵ |
| 6 pcs marinated big eye tuna over furikake spiked sushi rice | | grilled eel and sansho pepper on top of sushi rice | |
| SAKE ZUKE DON* | 20. ⁹⁵ | HAMA ZUKE DON* | 20. ⁹⁵ |
| 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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TEKKA wild big-eye tuna
HAMA-NEGI yellowtail and scallion
SAKE-NEGI salmon and scallion

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 blue crab and snow crab with 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

Maki Sushi

TRADITIONAL

7.50 SABA-NEGI marinated wild mackerel and scallion 7.50
7.50 UNA-KYU freshwater eel, cucumber, unagi sauce 7.50
7.50 SHIRO-NEGI albacore and scallion 7.50

AMERICANIZED

16.95 HALEAKALA MAKI ** 17.95
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

16.95 HANA-KAPPA ** 10.95
cucumber wrapped sake, maguro, avocado, spicy tuna; topped with yuzu / wasabi sauce (no rice)

7.95 CARMEL 12.95
shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce and sweet chili

7.95 SPIDER ** 15.95
tempura soft-shell crab, cucumber and avocado

12.95 RAINBOW SPIDER ** 23.95
tempura soft-shell crab, cucumber, and avocado topped with assorted sashimi, avocado, tobiko and unagi sauce

13.95 GOLDEN GATE 15.95
california and unagi topped with sake, lemon and unagi sauce

7.50 FIRE LIZARD 15.95
california topped with spicy tuna and seaweed salad

7.50 CATERPILLAR 13.95
unagi, cucumber topped with avocado, tobiko and unagi sauce

10.95 DYNASTY of LOVE ** 18.95
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

7.50

**Some of our rolls take extra time. Please take this into consideration when ordering during busy times.

Vegetable Sushi

AVOCADO
ASPARAGUS
TAMAGO house-made egg omelette with sweet sake

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

nigiri sushi - 1 piece each

3.50 SHIITAKE soy and sake marinated mushrooms 3.00
3.00 NATTO fermented soybeans 3.00
3.00 INARI tofu stuffed with sushi rice and mushrooms 3.00

maki / rolls

6.95 KAPPA cucumber 5.95
5.95 SHE'S SO CUTE cucumber and shiso leaf 6.95
5.95 UME SHISO salted plum and shiso leaf 6.95
6.95 SWEET HEART 7.95
atsu-age tofu, avocado, cucumber and sweet chili+
7.95 HALF MOON 7.95
tempura asparagus, atsu-age tofu, avocado and cucumber+

+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	2.50	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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