



MOSHI
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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 2.⁵⁰

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.

Starters

GYOZA 6pcs house-made pork dumplings 11.⁹⁵
SPICY POKE chunky spicy tuna on top of seaweed salad 9.⁹⁵
SAKE KAMA grilled salmon collar with ponzu sauce (limited) 7.⁹⁵
SHISHITO PEPPERS tempura'd and tossed with salt and pepper 6.⁹⁵

KIZAMI WAKAME seasoned seaweed salad 4.⁹⁵
TOKYO KARA-AGE ginger-soy marinated fried chicken 10.⁹⁵
MOSHI WINGS grilled, spicy marinated chicken wings 11.⁹⁵
EDAMAME warm soybeans with kosher salt 5.⁹⁵
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 rosemary and soy marinated, served rare 15.⁹⁵
SALMON SHIO salted and grilled salmon 17.⁹⁵
TOKYO KARA-AGE ginger-soy marinated fried chicken 14.⁹⁵
HADAKA CHICKEN grilled, shio-koji marinated breast 15.⁹⁵

Grill Combinations

ONE ITEM COMBO 13.⁹⁵

TWO ITEM COMBO 18.⁹⁵

THREE ITEM COMBO 25.⁹⁵

Your choice of 1 or 2 or 3 items from ANY category in the lists below. *Some items incur an extra charge in addition to the base price. Served with rice and salad. Substitutions and modifications charged at à la carte prices.

Yakimono

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

Salads

TAKO SALAD marinated octopus, ginger, sesame, chili
TUNA POKE toasted sesame oil, chili flakes, sesame, sea salt *ADD \$2

Agemono

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 KOROKKE creamy onion roux inside a crunchy panko shell+
POTATO KOROKKE 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.

CHICKEN 12.⁹⁵
boneless breast marinated in soy and garlic
SEAFOOD 16.⁹⁵
shrimp, calamari and scallops

TEMPURA 17.⁹⁵
served with batter-dipped shrimp and fresh vegetables for dipping
TOKYO KARA-AGE 15.⁹⁵
ginger-soy marinated fried chicken served on the side for dipping

Cold Soba Noodles

Our house-made soba-tsuyu starts with rishiri konbu from Hokkaido. 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, diakon suri, house-made soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables

Donburi

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

KATSU DON 15.⁹⁵
pork loin rolled in panko
CHICKEN KATSU DON 15.⁹⁵
shio-koji marinated boneless breast rolled in panko

OYAKO DON 14.⁹⁵
garlic and soy marinated boneless chicken breast
PURI - DON 16.⁹⁵
Moshi's signature, upside-down, spicy donburi with jalapeños, spicy sesame oil, and shichimi pepper. **Chicken katsu or tonkatsu.**



+ Substitutions and modifications to our menu may incur additional charges + Moshi Moshi adds a 5% surcharge to all orders to cover SF mandated ordinances +

+ Moshi Moshi 2092 3rd St, SF CA 94107 + 415-861-8285 + a PDF of this menu is available for download at www.MoshiMoshiSF.com + \$20 corkage fee per 750ml. +

+ 20% service charge for parties of 6 or more + \$1 'cake' age fee per person + wheat-free or low-salt soy sauce on request + All in-house lunches come with our house-made chicken suimono soup +

+ Items & prices on this menu are available for lunch only: Monday thru Friday 11:00am to 2:00pm and are subject to change. Our dining room closes at 2:30pm +

Sushi Combinations

+ lunch combo price reflects a discount from à la carte prices +
substitutions respectfully declined

MINI 4 pcs nigiri and 1 roll maguro, hamachi, sake, and ebi - 1 pc each and pick one roll: california or spicy tuna or new moon	14. ⁹⁵	MOSHI 8 pcs nigiri and 2 rolls maguro, hamachi, sake, and unagi - 2 pcs each and pick two rolls: california or spicy tuna or new moon	29. ⁹⁵
HARU 6 pcs nigiri and 1 roll maguro, hamachi, sake, ebi, unagi, and tamago - 1 pc each and pick one roll: california or spicy tuna or new moon	18. ⁹⁵	ROPPONGI 14pcs nigiri and 5 rolls ebi, shiro-maguro, hamachi, maguro, sake, tamago, unagi - 2 pc each california, honey moon, hip-hop, new moon, spicy tuna	60. ⁹⁵

Sushi

DONBURI

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

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

Maki Sushi

TRADITIONAL

TEKKA wild big-eye tuna	7. ⁵⁰	SABA-NEGI marinated wild mackerel and scallion	7. ⁵⁰
HAMA-NEGI yellowtail and scallion	7. ⁵⁰	UNA-KYU freshwater eel, cucumber, unagi sauce	7. ⁵⁰
SAKE-NEGI salmon and scallion	7. ⁵⁰	SHIRO-NEGI albacore and scallion	7. ⁵⁰

AMERICANIZED

substitutions respectfully declined

AKASAKA NIGHTS** shrimp tempura and spicy kani topped with hamachi, furikake and house-made la-yu	16. ⁹⁵	HALEAKALA MAKI** 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	17. ⁹⁵
OSAKA SUNSET** spicy salmon, cucumber topped with sake, lemon and kizami wasabi	16. ⁹⁵	HANA-KAPPA** cucumber wrapped sake, maguro, avocado, spicy tuna; topped with yuzu / wasabi sauce (no rice)	10. ⁹⁵
SPICY SALMON chopped salmon, garlic, red chili and sesame oil	7. ⁹⁵	CARMEL shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce and sweet chili	12. ⁹⁵
SPICY TUNA chopped tuna, garlic, red chili and sesame oil	7. ⁹⁵	SPIDER tempura soft-shell crab, cucumber and avocado	15. ⁹⁵
CALIFORNIA real blue crab and snow crab with avocado and tobiko	8. ⁹⁵	RAINBOW SPIDER** tempura soft-shell crab, cucumber, and avocado topped with assorted sashimi, avocado, tobiko and unagi sauce	23. ⁹⁵
FUTO KRISPY tempura-dipped hamachi, maguro, sake and avocado	12. ⁹⁵	GOLDEN GATE california and unagi topped with sake, lemon and unagi sauce	15. ⁹⁵
RED DRAGON spicy tuna roll topped with sake and tobiko	13. ⁹⁵	FIRE LIZARD california topped with spicy tuna and seaweed salad	15. ⁹⁵
NEW MOON shrimp tempura and avocado	7. ⁹⁵	CATERPILLAR unagi, cucumber topped with avocado, tobiko and unagi sauce	13. ⁹⁵
HONEYMOON shrimp tempura, cucumber and sweet chili	7. ⁵⁰	DYNASTY of LOVE** 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	18. ⁵⁰
GEISHA tempura-dipped spicy tuna topped with kewpi and sriracha	10. ⁹⁵		
HIP-HOP unagi, avocado topped with tobiko and unagi sauce	7. ⁹⁵		

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

Vegetable Sushi

+ lunch combo price reflects a discount from à la carte prices +
substitutions respectfully declined

SHOJIN COMBO 2pcs nigiri and 2 rolls avocado and inari - 1 pc each j.g.giant roll and yummy yam roll+	14. ⁹⁵	VEGGIE COMBO 6pcs nigiri and 2 rolls avocado, asparagus and inari - 2 pc each sweet heart roll and yummy yam roll+	23. ⁹⁵
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nigiri sushi - 1 piece each

AVOCADO	3. ⁵⁰	SHIITAKE soy and sake marinated mushrooms	3. ⁰⁰
ASPARAGUS	3. ⁰⁰	NATTO fermented soybeans	3. ⁰⁰
TAMAGO house-made egg omelette with sweet sake	3. ⁰⁰	INARI tofu stuffed with sushi rice and mushrooms	3. ⁰⁰

maki / rolls

AVOCADO	6. ⁹⁵	KAPPA cucumber	5. ⁹⁵
SHIITAKE soy and sake marinated mushrooms	5. ⁹⁵	SHE'S SO CUTE cucumber and shiso leaf	6. ⁹⁵
ASPARAGUS	5. ⁹⁵	UME SHISO salted plum and shiso leaf	6. ⁹⁵
YUMMY YAM tempura yam and avocado+	6. ⁹⁵	SWEET HEART atsu-age tofu, avocado, cucumber and sweet chili+	7. ⁹⁵
J. G. GIANT tempura greenbean, asparagus, avocado and cucumber+	7. ⁹⁵	HALF MOON tempura asparagus, atsu-age tofu, avocado and cucumber+	7. ⁹⁵

+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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