



MOSHI
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Non-Alcoholic 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 2. ⁵⁰	SPRITE 2. ⁵⁰	GINGER BEER SODA 3. ⁹⁵
ARNOLD PALMER refills 3. ⁹⁵	LEMONADE refills 3. ⁹⁵	ICED TEA refills 2. ⁹⁵
GENMAI hot tea refills 1. ⁹⁵	TAZO LOTUS hot tea, decaf 2. 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.

Cocktails

In his first cocktail menu for 2020, Bar Manager Thomas Hatch draws inspiration from some of his favorite & forgotten cocktails and introduces a Japanese influence to fit his aesthetic. The cocktail concept is named DOYOMEKI which draws inspiration from the 'Roaring 20's'.

Experience why Hoodline named Moshi Moshi as the best restaurant cocktail program in San Francisco.

For our full listing of cocktails, whisky, sake, wine, and beer please refer to the spirits menu.

THE NEXUS 14. ⁰⁰ vodka. gin. dry vermouth. umami bitters. cocktail onion. lemon expression. up	TOM'S PERFECT MANHATTAN 14. ⁰⁰ michter's rye and bourbon. lo-fi sweet and dry vermouth. angostura and orange bitters. brandy cherry and salted brandy cherry. up.
WILD YONDER 14. ⁰⁰ suntory roku gin. yuzu juice. maraschino liqueur. creme de violette. salted brandy cherry. up.	RIGHTSIDE UP 14. ⁰⁰ iwai whisky. pineapple juice. simple syrup. ace pineapple cider. toasted cinnamon stick. rocks.
NEXT BEST WORD 14. ⁰⁰ nikka coffey gin. green chartreuse. maraschino liqueur. lime juice. egg white. yuzu bitters. up.	APPLE BLUSH 14. ⁰⁰ maker's 46 whisky. brandy. lemon juice. simple syrup. apple butter. float of koloa dark rum. fresh apple. ground cinnamon. crushed ice.
MIDNIGHT TOKE 14. ⁰⁰ suntory toki whisky. yellow chartreuse. fernet branca. honey syrup. clove smoke. old fashioned bitters. neat.	SCOTCH BERRY FLIP 14. ⁰⁰ compass box great king street artist's blend. strawberry puree. creme de cacao. whole egg. lactose free milk. fresh strawberry. up.
OLD HAMMER 14. ⁰⁰ compass box great king street glasgow and artist's blends. dramuie. cynar 70. rocks.	ALEXANDER'S BREAKFAST 14. ⁰⁰ brandy. banana liqueur. cereal milk. granola. rocks.

Starters

GYOZA house-made 11. ⁹⁵ 6 dumplings stuffed with pork, cabbage, garlic and ginger	MOSHI WINGS 11. ⁹⁵ 6 grilled, spicy marinated chicken wings
HAMA KAMA 14. ⁹⁵ grilled hamachi collar (very limited)	SAKE KAMA 7. ⁹⁵ grilled sake collar (limited)
IKA SUGATA 9. ⁹⁵ whole grilled calamari	GRILLED ASPARAGUS 7. ⁹⁵ topped with yuzu miso
BACON WRAPPED MOCHI per skewer 3. ²⁵ mochi wrapped in bacon, togarashi; grilled.	HOTATE IN A BLANKET per skewer 4. ⁹⁵ bacon wrapped scallops; house-made teriyaki
GRILLED LAMB per chop 5. ⁹⁵ marinated in red wine & herbs	PIRI TEN CALAMARI 9. ⁹⁵ tempura calamari, greenbeans with sautéed onion and jalapeño
SHISHITO PEPPERS 6. ⁹⁵ tempura'd and tossed with salt and pepper	AHI COCONUT KATSU 9. ⁹⁵ rolled in coconut and panko, served rare with kewpi and sriracha
POTATO KOROKKE 4. ⁹⁵ mashed potato, carrots, and white pepper in panko; katsu sauce	KIZAMI WAKAME 4. ⁹⁵ seasoned seaweed salad
SPICY POKE 9. ⁹⁵ chunky spicy tuna on top of seaweed salad	EDAMAME 5. ⁹⁵ warm soybeans with kosher salt your choice: plain or spicy or yuzu or garlic

✦ Substitutions and modifications to our menu incur additional charges ✦ Moshi Moshi adds a 5% surcharge to all orders to cover SF and State 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. ✦
✦ Moshi Moshi pools tips for each shift ✦ 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 Saturday 5:00pm to last seating and are subject to change. Our dining room closes at 10:30pm ✦

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Combinations

ONE ITEM COMBO 16.⁹⁵ TWO ITEM COMBO 23.⁹⁵

Your choice of 1 or 2 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

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, 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
- 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** or buckwheat **SOBA**.

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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 omelet donburi is made with caramelized onion, sake-marinated shiitake mushrooms and konbu dashi; over rice.

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|---|-------------------|---|-------------------|
| KATSU DON | 17. ⁹⁵ | PIRI - DON | 18. ⁹⁵ |
| pork loin rolled in panko | | Moshi's signature, upside-down, spicy donburi with jalapeños, | |
| CHICKEN KATSU DON | 17. ⁹⁵ | ginger / garlic spiked spicy sesame oil, ten-tsuyu, and shichimi. | |
| shio-koji marinated boneless breast rolled in panko | | chicken katsu or pork katsu. | |

Sushi Donburi

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|--|-------------------|---|-------------------|
| MAGURO ZUKE DON* | 23. ⁹⁵ | HAMA ZUKE DON* | 20. ⁹⁵ |
| 6 pcs marinated big eye tuna over furikake spiked sushi rice | | 6 pcs marinated yellowtail over furikake spiked sushi rice | |
| SAKE ZUKE DON* | 20. ⁹⁵ | CHIRASHI DON* | 37. ⁹⁵ |
| 6pcs marinated salmon over furikake spiked sushi rice | | most of the daily market fish 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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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

OSAKA SUNSET ** spicy salmon, cucumber topped with sake, lemon and kizami wasabi	18. 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	18. ⁹⁵
SAINT VALENTINE MAKI ** spicy tuna, avocado and cucumber roll; topped with big eye tuna and accented with yuzu kosho dressing	18. ⁹⁵	AKASAKA NIGHTS ** shrimp tempura and spicy kani topped with hamachi, furikake and house-made la-yu	16. ⁹⁵
SPICY TUNA chopped tuna, garlic, red chili and sesame oil	7. ⁹⁵	CALIFORNIA real blue crab and snow crab with avocado and tobiko	7. ⁹⁵
RAINBOW SPIDER ** tempura soft-shell crab, cucumber, and avocado topped with assorted sashimi, avocado, tobiko and unagi sauce	24. ⁹⁵	NEW MOON shrimp tempura and avocado	7. ⁵⁰
SPIDER ** tempura soft-shell crab, cucumber and avocado	15. ⁹⁵	SPICY SALMON chopped salmon, garlic, red chili and sesame oil	7. ⁹⁵
HIP-HOP unagi, avocado topped with tobiko and unagi sauce	7. ⁵⁰	CARMEL shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce and sweet chili	12. 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	19. ⁹⁵
RED DRAGON spicy tuna roll topped with sake and tobiko	14. ⁹⁵	FUTO KRISPY tempura-dipped hamachi, maguro, sake and avocado	12. ⁹⁵
GOLDEN GATE california and unagi topped with sake, lemon and unagi sauce	16. ⁹⁵	GEISHA tempura-dipped spicy tuna topped with kewpi and sriracha	10. ⁹⁵
CATERPILLAR unagi, cucumber topped with avocado, tobiko and unagi sauce	14. ⁹⁵		

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

Vegetable Sushi

nigiri sushi - 1 piece each

AVOCADO	3. ⁵⁰	SHIITAKE soy and sake marinated mushrooms	3. ⁰⁰
ASPARAGUS	3. ⁰⁰	INARI tofu stuffed with sushi rice and mushrooms	3. ⁰⁰
TAMAGO house-made egg omelette with sweet sake	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	3.50	miso soup qt	9.00	miso soup	3.50
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	3.50

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Moshi Moshi, established in 1987, started as an old-school teriyaki house but over the years has been reimaged 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. Mits calls this area the Industrial Riviera.



Mits has never been concerned with authentic Japanese cuisine, but more with how wafu (simple Japanese style) informs Moshi Moshi and then how Moshi could reflect back to change that wafu into something more San Franciscian. Mits wanted a unification of the employee's heritage and passions, his passion of heart, and the patrons (of course) to influence Moshi Moshi's style and cuisine. It has taken decades, but Moshi Moshi has created a new-wafu that pulls in all these ingredients in to create a restaurant that is authentically Moshi Moshi, San Francisco.



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



Moshi Moshi is a raw-to-ready restaurant which means we start cooking after you order. With that in mind, please note that during busy moments wait times could increase. Please talk with your server before ordering if you are in a time crunch so they may guide you to some of the menu items which might come out of our kitchen faster.

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 and State 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 +
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- + \$20 corkage per 750ml + Moshi Moshi pools tips for each shift + 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 +
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THANK YOU