



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 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.

- 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

Starters

- 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 19.⁹⁵

Your choice of 1 or 2 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

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
TUNA POKE toasted sesame oil, chili flakes, sesame, sea salt *ADD \$2
SASHIMI 4pc total. **choice of 2:** *ADD \$5
2pc **maguro** ♦ 2pc **shiro maguro** ♦ 2pc **sake** ♦ 2pc **hamachi**

Agemono

- 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 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 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.

- KATSU DON 15.⁹⁵ PIRI - DON 16.⁹⁵
pork loin rolled in panko Moshi's signature, upside-down, spicy donburi with jalapeños, ginger /
CHICKEN KATSU DON 15.⁹⁵ garlic spiked spicy sesame oil, ten-tsuyu, and shichimi.
shio-koji marinated boneless breast rolled in panko **Chicken katsu or tonkatsu.**

Sushi Donburi

- 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

+ All in-house lunches come with our house-made chicken suimono soup + 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 lunch only: Monday thru Friday 11:00am to 2:00pm and are subject to change. Our dining room closes at 2:30pm +

Updated February 1st, 2020

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		

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

+ 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	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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Updated February 1st, 2020