

MOSHI  
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## Beverages ソフトドリンク

House-Made				
BLACKBERRY YUZU SODA 4.95 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 4.95 cucumber, mint, japanese sudachi citrus and tonic	CRANBERRY COOLER 4.95 cranberry & kabuso juice, ginger, old fashioned and rhubarb bitters	
COKE / DIET COKE / 7-UP 1.95 classics in a can	HANK'S ROOTBEER 3.95 made with pure cane sugar	SHIRLEY TEMPLE 2.95 or Roy Rodgers	LEMONADE 3.95 house-made	
TOMR'S TONIC 4.50 the best tonic- ever!	CLUB SODA 1.95 seltzer sisters	PINK GRAPEFRUIT SODA 3.95 bundaberg from Australia	GINGER BEER SODA 3.95 bundaberg from Australia	
ICED TEA 2.95 lipton iced tea	MATCHA GREEN ICE TEA 3.95 finely ground tea leaf tips	ARNOLD PALMER 3.95 lipton iced tea and fresh lemonade	JUMBO OZAKI 3.95 matcha green iced tea and fresh lemonade	
GENMAI HOT TEA 2.95 green tea and toasted rice	TAZO LOTUS HOT TEA 2.95 decaffeinated	ILLY ESPRESSO 2.95 medium roast	ILLY AMERICANO 2.95 medium roast	

## Starters おつまみ

GYOZA house-made 6 dumplings stuffed with pork, cabbage, garlic and ginger	10.95	MOSHI WINGS grilled, spicy marinated chicken wings	9.95
HAMA KAMA grilled hamachi collar (very limited)	14.95	SAKE KAMA grilled sake collar (limited)	8.95
GRILLED ASPARAGUS topped with yuzu miso	7.95	IKA SUGATA whole grilled calamari	9.95
GRILLED LAMB marinated in red wine & herbs	10.25	ASPARA GYU 2 skewers USDA graded ribeye, asparagus, negi and house-made teriyaki sauce	9.95
PRAWN POPPERS stuffed tempura jalapeño wrapped in nori	9.95	PIRI TEN CALAMARI tempura calamari, greenbeans with sautéed onion and jalapeño	9.95
TOKYO KARA-AGE ginger-soy marinated fried chicken	9.95	AHI COCONUT KATSU rolled in coconut and panko, served rare with kewpi and siracha	9.95
POTATO KOROKKE mashed potato, carrots, and white pepper; katsu sauce	4.95	ONION KOROKKE onion roux rolled in panko; no sauce	5.95
SPICY POKE chunky spicy tuna on top of seaweed salad	9.95	KIZAMI WAKAME seasoned seaweed salad	4.95
GINGER TAKO SALAD marinated octopus tossed with seaweed	5.95	EDAMAME warm soybeans served with kosher salt	4.95

## Salad サラダ

Mixed greens, tomato, avocado, daikon, carrot and cucumber  
Choice of house-made dressing: creamy sesame-miso OR wasabi - yuzu vinaigrette

AHI TUNA rosemary and soy marinated, served rare	14.95	PORK LOIN lemongrass-chili marinated and grilled	13.95
SALMON SHIO salted and grilled salmon	15.50	TOKYO KARA-AGE ginger-soy marinated fried chicken	13.95
HADAKA CHICKEN grilled, shio-koji marinated, boneless breast	14.25	AHI KATSU tuna rolled in coconut and panko; served rare	15.95

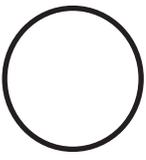
## Cold Soba Noodles 冷たい そば

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 noodles with hon-wasabi, nori, negi and house-made soba-tsuyu	10.95	TEN-ZARU soba noodles with hon-wasabi, nori, negi, diakon suri, house-made soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables	16.95
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+ Moshi Moshi adds a 3% 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](http://www.MoshiMoshiSF.com) +  
+ \$15 corkage fee per 750ml up to 1500ml then \$25 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 + Items & prices on this menu are available for dinner only: 4pm to close and are subject to change +



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## Grill Combinations コンビネーションランチ

ONE ITEM COMBO 14.<sup>25</sup> TWO ITEM COMBO 18.<sup>49</sup> THREE ITEM COMBO 23.<sup>99</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) 焼き物

CHICKEN TERIYAKI shio-koji marinated breast or dark meat  
BEEF TERIYAKI hand-carved, USDA choice graded ribeye \* ADD \$3  
SALMON fresh, hand-carved; teriyaki or shio \* ADD \$1.50  
AHI TUNA rosemary-soy marinated, served rare \* ADD \$1  
PORK LOIN marinated in lemongrass and chili  
SABA SHIO salted, wild mackerel

### Sushi 寿司

SASHIMI 2 pc yellowfin maguro and 2 pc shiro maguro \* ADD \$2  
SPICY TUNA chopped tuna, garlic, red chili and sesame oil  
HONEY MOON shrimp tempura, cucumber and sweet chili  
HIP HOP unagi, avocado topped with tobiko and unagi sauce  
CALIFORNIA real snow crab and avocado  
NEW MOON shrimp tempura and avocado

### Agemono (deep fried) 揚げ物

TOKYO KARA-AGE ginger-soy marinated, dark meat, fried chicken  
CHICKEN KATSU shio-koji marinated breast rolled in panko  
TEMPURA batter-dipped shrimp and fresh vegetables \* ADD \$1  
SWAI TEMPURA batter-dipped whitefish  
CHICKEN KARA-AGE batter-dipped boneless breast  
TONKATSU pork loin rolled in panko

### Vegetable

VEGGIE TEMPURA batter-dipped, fresh vegetables<sup>+</sup> \* ADD \$1  
ONION KOROKO creamy onion roux inside a crunchy pankow shell<sup>+</sup>  
POTATO KOROKO mashed potato inside a crunchy pankow shell<sup>+</sup>  
KIZAMI WAKAME seasoned seaweed salad  
YUMMY YAM ROLL tempura yam and avocado<sup>+</sup>  
SWEET HEART ROLL age tofu, avocado, cucumber and sweet chili<sup>+</sup>  
<sup>+</sup>vegetable tempura and atsu-age tofu do not have a dedicated fryer

## Soup Noodles 温かい うどん・そば

Choice of sanuki UDON noodles or buckwheat SOBA noodles.

Soups are made with our house-made konbu/katsuo broth, enoki, spinach, tenkasu, wakame and ito-togarashi.

CHICKEN boneless breast marinated in soy	11.95	TEMPURA served with batter-dipped shrimp and fresh vegetables for dipping	15.95
SEAFOOD shrimp, calamari and scallops	15.95	TOKYO KARA-AGE ginger-soy marinated fried chicken served on the side for dipping	13.95

## Sautéed Noodles 焼きうどん

Udon noodles sautéed with zucchini, carrots, onions and miso dare made from hacho miso with roasted barley and bonito (fish) dashi; served with miso soup.

VEGETABLE YAKI UDON asparagus and broccoli	15.95	PORK YAKI UDON pork loin marinated in lemongrass and chili	15.95
BEEF YAKI UDON USDA graded ribeye	16.95	SHRIMP YAKI UDON shrimp and garlic	18.95

## Donburi どんぶり

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

KATSU DON pork loin rolled in panko	15.95	OYAKO DON garlic and soy marinated boneless chicken breast	14.95
CHICKEN KATSU DON shio-koji marinated boneless breast rolled in panko	15.95	PIRI - DON Moshi's signature, upside-down, spicy donburi with jalapeños, spicy sesame oil, and shichimi pepper. Chicken katsu or tonkatsu.	16.95

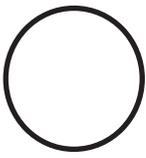


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<sup>+</sup> Substitutions and modifications to our menu may incur additional charges <sup>+</sup> Special menu available for GF, Vegetarians, and allergies. <sup>+</sup>

<sup>+</sup> \$15 corkage fee per 750ml up to 1500ml then \$25 per 750ml <sup>+</sup> 20% service charge for parties of 6 or more <sup>+</sup> \$1 'cake'age fee per person <sup>+</sup>

<sup>+</sup> wheat-free soy sauce or low-salt soy sauce available on request <sup>+</sup> Items & prices on this menu are available for dinner only: 4pm to close and are subject to change <sup>+</sup>



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## Sushi Combinations 寿司盛り合わせ

+ dinner combo price reflects a 20% discount from à la carte prices. served with miso soup (except vegetable combos) +  
substitutions charged at à la carte price

<b>MINI</b> 4 pcs nigiri and 1 roll maguro, hamachi, sake, and ebi - 1 pc each california roll with tobiko	17.50	<b>SHOJIN</b> 2pcs nigiri and 2 rolls; no miso avocado and inari- 1 pc each j.g.giant roll and yummy yam roll <sup>+</sup>	16.40
<b>HARU</b> 6 pcs nigiri and 1 roll maguro, hamachi, sake, ebi, unagi, and tamago - 1 pc each new moon roll	21.95	<b>VEGGIE</b> 6pcs nigiri and 2 rolls; no miso avocado, asparagus and inari - 2 pc each sweet heart roll and yummy yam roll <sup>+</sup>	24.95
<b>MOSHI</b> 8 pcs nigiri and 2 rolls maguro, hamachi, sake, and unagi - 2 pcs each california roll with tobiko and new moon roll	33.75	<b>ROPPONGI</b> 14pcs nigiri and 5 rolls; 2 miso ebi, shiro-maguro, hamachi, maguro, sake, tamago, unagi-2 pc each california, jet bunny, lobster, new moon, spicy tuna	68.95

## Maki Sushi 巻き寿司

### TRADITIONAL

<b>TEKKA</b> wild big-eye tuna	7.50	<b>SABA-NEGI</b> marinated wild mackerel and scallion	6.50
<b>HAMA-NEGI</b> yellowtail and scallion	7.50	<b>UNA-KYU</b> freshwater eel and cucumber	6.50
<b>SAKE-NEGI</b> salmon and scallion	7.50		

### AMERICANIZED

<b>SPICY TUNA</b> chopped tuna, garlic, red chili, and sesame oil	7.50	<b>HONEYMOON</b> shrimp tempura, cucumber, and sweet chili	7.50
<b>CALIFORNIA</b> real, wild snow crab, avocado, and tobiko	7.50	<b>CARMEL</b> shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce, and sweet chili	11.95
<b>RAINBOW SPIDER</b> spider roll topped with assorted sashimi, avocado, tobiko, and unagi sauce	18.95	<b>SPIDER</b> tempura soft-shell crab, cucumber, and avocado	14.95
<b>FUTO KRISPY</b> tempura-dipped hamachi, maguro, sake, and avocado	12.95	<b>GOLDEN GATE</b> california and unagi topped with sake, lemon, and unagi sauce	14.95
<b>RED DRAGON</b> spicy tuna roll topped with sake and tobiko	13.95	<b>FIRE LIZARD</b> california topped with spicy tuna and seaweed salad	14.95
<b>NEW MOON</b> shrimp tempura and avocado	7.50	<b>CATERPILLAR</b> unagi, cucumber topped with avocado, tobiko, and unagi sauce	12.95
<b>GEISHA</b> tempura-dipped spicy tuna topped with kewpi and sriracha	10.95	<b>LOBSTER</b> lobster, mayo, masago, wasabi, and cucumber	7.50
<b>HIP-HOP</b> unagi, avocado topped with tobiko and unagi sauce	7.50	<b>JET BUNNY</b> mango and cucumber roll topped with spicy scallop	10.95
<b>DYNASTY of LOVE</b> shrimp tempura, spicy tuna, cream cheese, avocado, and cucumber wrapped in soy paper; topped with scallion, tobiko, kewpi, sweet chili, sriracha, and unagi sauce	17.95	<b>ROCK 'N ROLL</b> california, unagi, soy paper, nori, and tobiko	8.50
		<b>SUN DRAGON</b> shrimp tempura and snowcrab topped with unagi and tobiko	15.95

### VEGETABLE

<b>AVOCADO</b>	5.50	<b>KAPPA</b> cucumber	5.50
<b>SHIITAKE</b> soy and sake marinated mushrooms	5.50	<b>SHE'S SO CUTE</b> cucumber and shiso leaf	6.50
<b>YUMMY YAM</b> tempura yam and avocado <sup>+</sup>	7.50	<b>SWEET HEART</b> atsu-age tofu, avocado, cucumber and sweet chili <sup>+</sup>	7.50
<b>J. G. GIANT</b> tempura greenbean, asparagus, avocado and cucumber <sup>+</sup>	7.50	<b>HALF MOON</b> tempura asparagus, atsu-age tofu, avocado and cucumber <sup>+</sup>	7.50

<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 トッピング+

avocado	1.75	shiso leaf	1.25	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



# MARKET PRICE FISH

SASHIMI  
4 pieces 8 pieces

NIGIRI  
per piece

			刺身		にぎり
<b>ANKIMO</b>	monk fish liver	Canada, wild	12.00	n/a	n/a
<b>AMAEBI</b>	sweet shrimp	Canada, wild	n/a	n/a	4.75
<b>EBI</b>	shrimp	Indonesia, farmed	n/a	n/a	2.75
<b>HAMACHI</b>	yellowtail	Japan, farmed	12.00	22.00	3.00
<b>HOTATE</b>	scallop	Japan, farmed	n/a	n/a	3.50
<b>IKURA</b>	salmon roe	Ireland, farmed	n/a	n/a	3.00
<b>KANI</b>	snow crab	China, wild	n/a	n/a	3.75
<b>MEBACHI MAGURO</b>	bigeye tuna	Australia, wild	15.00	28.00	3.00
<b>SABA</b>	mackerel	Norway, wild	12.00	22.00	3.00
<b>SAKE</b>	salmon	Canada, farmed	13.00	24.00	3.25
<b>SHIRO-MAGURO</b>	white tuna	Canada, wild	12.00	22.00	3.00
<b>TOBIKO</b>	flying fish roe	Iceland, wild	n/a	n/a	2.75
<b>UMIMASU</b>	ocean trout, steelhead	Scotland, farmed	15.00	32.00	3.75
<b>UNAGI</b>	eel	China, farmed	n/a	n/a	2.75
<b>UNI</b>	sea urchin	ask for availability	n/a	n/a	8.50

Sashimi	
<b>CHEF'S CHOICE</b>	32.00
12 pieces chef's choice of sashimi	
<b>COMBO-SHIMI</b>	26.00
8 pieces maguro, shiro-maguro, hamachi, and fresh sake	
Vegetable Nigiri	
1 piece each	
<b>AVOCADO</b>	2.75
<b>ASPARAGUS</b>	2.75
<b>SHIITAKE</b>	2.75
soy and sake marinated	
<b>TAMAGO</b>	2.75
house-made egg omelette with mirin	
<b>INARI</b>	2.75
sushi rice stuffed tofu with shiitake	

avocado	1.75	shiso leaf	1.25	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



# MOSHI MOSHI



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.



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+ 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) +

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## THANK YOU