

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 leave 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				

GYOZA house-made
6 dumplings stuffed with pork, cabbage, garlic and ginger

SPICY POKE
chunky spicy tuna on top of seaweed salad

GINGER TAKO SALAD
marinated octopus tossed with seaweed

Starters おつまみ

10.95 **KIZAMI WAKAME** 4.95
seasoned seaweed salad

9.95 **EDAMAME** 4.95
warm soybeans served with kosher salt

5.95 **TOKYO KARA-AGE** 9.95
ginger-soy marinated fried chicken

Grill Combinations コンビネーションランチ

ONE ITEM COMBO 11.99 TWO ITEM COMBO 16.49 THREE ITEM COMBO 21.99

Your choice of 1 or 2 or 3 items from ANY category in the lists below. Served with 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

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

AHI KATSU tuna rolled in coconut and panko; served rare * ADD \$2

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

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⁺

SWEET HEART ROLL age tofu, avocado, cucumber and sweet chili⁺

⁺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 11.95 **TEMPURA** 15.95
boneless breast marinated in soy served with batter-dipped shrimp and fresh vegetables for dipping

SEAFOOD 15.95 **TOKYO KARA-AGE** 13.95
shrimp, calamari and scallops ginger-soy marinated fried chicken served on the side for dipping

Donburi どんぶり

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

KATSU DON 13.95 **OYAKO DON** 12.95
pork loin rolled in panko garlic and soy marinated boneless chicken breast

CHICKEN KATSU DON 13.95 **PIRI - DON** 14.95
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.

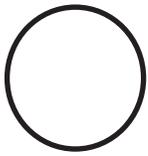


+ Moshi Moshi adds a 3% surcharge to all orders to cover SF mandated ordinances +

+ Moshi Moshi 2092 3rd St, SF CA 94107 + 415-861-8285 + a PDF of this menu is available for download at www.MoshiMoshiSF.com + \$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 or low-salt soy sauce on request + All in-house lunches come with our house-made chicken suimono soup +

+ Substitutions and modifications to our menu may incur additional charges + Items & prices on this menu are available for lunch only: Monday thru Friday 11:30am to 4pm and are subject to change +



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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	13.95	PORK LOIN lemongrass-chili marinated and grilled	12.95
SALMON SHIO salted and grilled salmon	14.50	TOKYO KARA-AGE ginger-soy marinated fried chicken	12.95
HADAKA CHICKEN grilled, shio-koji marinated, boneless breast	13.25	AHI KATSU tuna rolled in coconut and panko; served rare	14.95

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	9.95	TEN-ZARU soba noodles with hon-wasabi, nori, negi, daikon suri, house-made soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables	15.95
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Sushi Combinations 寿司盛り合わせ

+ lunch combo price reflects a 35% discount from à la carte prices +
substitutions charged at à la carte price

MINI 4 pcs nigiri and 1 roll maguro, hamachi, sake, and ebi - 1 pc each california roll with tobiko	13.20	SHOJIN 2pcs nigiri and 2 rolls avocado and inari- 1 pc each j.g.giant roll and yummy yam roll +	13.30
HARU 6 pcs nigiri and 1 roll maguro, hamachi, sake, ebi, unagi, and tamago - 1 pc each new moon roll	16.75	VEGGIE 6pcs nigiri and 2 rolls avocado, asparagus and inari - 2 pc each sweet heart roll and yummy yam roll +	20.50
MOSHI 8 pcs nigiri and 2 rolls maguro, hamachi, sake, and unagi - 2 pcs each california roll with tobiko and new moon roll	26.30		

Maki Sushi 巻き寿司

TRADITIONAL

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

AMERICANIZED

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

VEGETABLE

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

+ 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