



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 / SPRITE 1.95	HANK'S ROOTBEER 3.95	SHIRLEY TEMPLE 2.95	LEMONADE 3.95
TOMR'S TONIC 4.50	SELTZER WATER 1.95	PINK GRAPEFRUIT SODA 3.95	GINGER BEER SODA 3.95
ICED TEA 2.95	MATCHA GREEN ICE TEA 3.95	ARNOLD PALMER 3.95	JUMBO OZAKI 3.95
GENMAI HOT TEA 2.95	TAZO LOTUS HOT TEA 2.95	ILLY ESPRESSO 2.95	ILLY AMERICANO 2.95

Starters おつまみ

GYOZA 6pcs house-made pork dumplings 10.95	KIZAMI WAKAME seasoned seaweed salad 4.95
SPICY POKE chunky spicy tuna on top of seaweed salad 9.95	TOKYO KARA-AGE ginger-soy marinated fried chicken 9.95
GINGER TAKO SALAD marinated octopus tossed with seaweed 5.95	MOSHI WINGS grilled, spicy marinated chicken wings 9.95
SAKE KAMA grilled salmon collar and ponzu sauce (limited) 8.95	EDAMAME warm soybeans with kosher salt your choice: plain or spicy or truffled or garlic 5.95

Salad サラダ

Mixed greens, tomato, avocado, daikon, carrot, cucumber, and 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 14.95	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

Grill Combinations コンビネーションランチ

ONE ITEM COMBO 12.25 TWO ITEM COMBO 16.95 THREE ITEM COMBO 22.49

Your choice of 1 or 2 or 3 items from ANY category in the lists below. Served with rice and salad. Substitutions charged at à la carte prices.

Yakimono (grilled) 焼き物

CHICKEN TERIYAKI shio-koji marinated; breast or dark meat
BEEF TERIYAKI hand-carved, USDA choice graded ribeye * ADD \$4
SALMON fresh, hand-carved; teriyaki or shio * ADD \$2.00
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 dark meat, fried chicken tossed in spices
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 tempura'd boneless breast
TONKATSU pork loin rolled in panko
AHI KATSU tuna rolled in coconut and panko; served rare * ADD \$1

Sushi 寿司

SPICY SALMON ROLL chopped salmon, garlic, red chili & sesame oil
SASHIMI 2 pc yellowfin maguro and 2 pc shiro maguro * ADD \$2
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 and avocado
NEW MOON ROLL 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

House-made konbu/katsuo broth, enoki, spinach, tenkasu, wakame and ito-togarashi; sanuki UDON noodles or buckwheat SOBA noodles.

CHICKEN 11.95	TEMPURA 15.95
boneless breast marinated in soy and garlic	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

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 9.95	TEN-ZARU 15.95
noodles with hon-wasabi, nori, negi and house-made soba-tsuyu	soba noodles with hon-wasabi, nori, negi, diakon suri, house-made soba-tsuyu and tempura batter-dipped shrimp and fresh vegetables

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 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 ⁺ \$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 ⁺

Sushi Combinations 寿司盛り合わせ

+ lunch combo price reflects a 30% 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 and pick one roll: california or spicy tuna or new moon	13.95	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	26.95
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	16.95	ROPPONGI 14pcs nigiri and 5 rolls ebi, shiro-maguro, hamachi, maguro, sake, tamago, unagi-2 pc each california, jet bunny, lobster, new moon, spicy tuna	57.95

Sushi

DONBURI

MAGURO ZUKE DON 6 pcs marinated big eye tuna over furikake spiked sushi rice	18.95	GOJIRA DON grilled eel and sansho pepper on top of sushi rice	18.95
SAKE ZUKE DON 6pcs marinated salmon over furikake spiked sushi rice	18.95	HAMA ZUKE DON 6 pcs marinated hamachi over furikake spiked sushi rice	18.95

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

OTHER FUN STUFF

SABA ABURI 2 pcs flame scorched mackerel nigiri with mizunara smoked soy sauce	7.00	ALBACORE TATAKI 4 pcs seared wild white tuna sashimi with ponzu and ito togarashi	13.95
BON JOVI 2 pcs maguro nigiri topped with marinated white anchovy	8.00	PIRANHA TEMAKI crispy salmon skin, spicy tuna, green onion, and cucumber handroll *Ask for "TURK" style: quail egg and kizame wasabi on top * ADD \$1.50	8.95

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 SALMON chopped salmon, garlic, red chili, and sesame oil	6.50	HONEYMOON shrimp tempura, cucumber, and sweet chili	7.50
SPICY TUNA chopped tuna, garlic, red chili, and sesame oil	7.50	CARMEL shrimp tempura, avocado, and cucumber topped with avocado, ebi, unagi, unagi sauce, and sweet chili	11.95
CALIFORNIA real, wild snow and blue crab, avocado, and tobiko	7.50	SPIDER tempura soft-shell crab, cucumber, and avocado	13.95
RAINBOW SPIDER spider roll topped with assorted sashimi, avocado, tobiko, and unagi sauce	19.95	GOLDEN GATE california and unagi topped with sake, lemon, and unagi sauce	14.95
FUTO KRISPY tempura-dipped hamachi, maguro, sake, and avocado	12.95	FIRE LIZARD california topped with spicy tuna and seaweed salad	14.95
RED DRAGON spicy tuna roll topped with sake and tobiko	13.95	CATERPILLAR unagi, cucumber topped with avocado, tobiko, and unagi sauce	12.95
NEW MOON shrimp tempura and avocado	7.50	LOBSTER lobster, mayo, masago, wasabi, and cucumber	7.50
GEISHA tempura-dipped spicy tuna topped with kewpi and sriracha	10.95	JET BUNNY mango and cucumber roll topped with spicy scallop	10.95
HIP-HOP unagi, avocado topped with tobiko and unagi sauce	7.50	ROCK 'N ROLL california, unagi, soy paper, nori, and tobiko	8.50
OBAKE snow and blue crab with avocado topped with scallops and tobiko	10.95	SUN DRAGON shrimp tempura and snowcrab topped with unagi and tobiko	14.95
HANA-KAPPA cucumber wrapped sake, maguro, avocado, spicy tuna; topped w/ yuzu / wasabi sauce (no rice)	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
OSAKA SUNSET spicy salmon, cucumber topped with sake, lemon, and kizami wasabi	14.95	AKASAKA NIGHTS shrimp tempura and spicy kani topped with hamachi, furikake, and house-made la-yu	15.95

Vegetable Sushi 寿司盛り合わせ

+ lunch combo price reflects a 30% discount from à la carte prices. +
substitutions charged at à la carte price

SHOJIN COMBO 2pcs nigiri and 2 rolls avocado and inari- 1 pc each j.g.giant roll and yummy yam roll +	13.95	VEGGIE COMBO 6pcs nigiri and 2 rolls avocado, asparagus and inari - 2 pc each sweet heart roll and yummy yam roll +	20.95
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nigiri sushi - 1 piece each

AVOCADO	3.00	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	5.95	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 トッピング+

avocado	2.00	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	5.25	tofu	2.50	sauce	1.00	miso soup	2.95