



THE FOOD

Please select the quantities of our most popular sushi sets and we'll make them up for you. You should calculate between 4-6 pieces per person for canapes, or 10 - 14 pieces for more substantial lunches or dinners.

Fair Isle £7.50



Sushi to appeal to everyone: salmon nigiri, and a selection of maki with tuna, grilled salmon skin and fresh crab.

Quantity x £7.50 =

Trafalgar £9.50



Old favourites such as tempura prawn uramaki plus ikura salmon roe gunkan and octopus nigiri for the more adventurous.

Quantity x £9.50 =

Hebrides sashimi £10.00



Delicious morsels of freshly cut fish: salmon, seabass, tuna and seasonal catch sashimi. Beautiful served on a black lacquered platter!

Quantity x £10.00 =

Faroes (v/vgn) £5.50



Our most popular vegan + vegetarian sushi which we recommend you include in any order.

Quantity x £5.50 =

Viking £9.50



A good range of sushi including prawn, salmon, egg, and tuna nigiri, plus a selection of maki. You can't go wrong with this!

Quantity x £9.50 =

Hot food platters great for 2 to 3 people

Yakitori platter

Skewers of succulent teriyaki chicken & tsukune meatballs, gyoza dumplings

Quantity x £11.50 =

Kushiage platter *

Skewers of breaded fish, prawns and vegetables, lightly fried

Quantity x £11.50 =

Tempura platter *

Fish and vegetables in the lightest and fluffiest of batters

Quantity x £11.50 =

Miso soup (vgn)

Quantity x £1.70 =

THE PRESENTATION

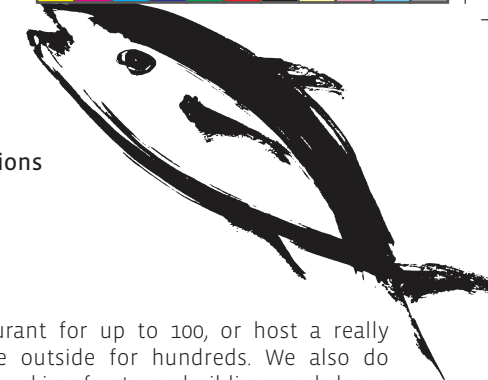
For informal business lunches and buffets, you might want your sushi on lacquered trays:



For special occasions, you can have your sushi on our wonderful bamboo sushi boats:



We can provide chefs and service staff to assist at your event, and can also arrange for taiko drummers and entertainment.



THE PLACE

You have a range of options to enjoy our food:

At Moshi Moshi

You can hire the restaurant for up to 100, or host a really big party in the square outside for hundreds. We also do saké tastings and sushi-making for team building workshops.

On the Hiroba

The revolutionary design of our Hiroba deck means that it can be used for alfresco dining, or as a stage for major performances and presentations.

At a hotel or a venue of your choice

Moshi Moshi has excellent relationships with the major hotels in Brighton, where we have done events catering for more than 350 people. A charity gala we did at the Thistle Hotel has gone down in history as one of the most successful fund-raising events Brighton has ever seen.

In your office

We are happy to deliver to your offices within Brighton & Hove. A delivery charge may apply depending on distance and order.

Please talk to us if you would like to create your bespoke combinations. v = vegetarian vgn = vegan * vegetarian options available





Time for something special

Moshi Moshi is at the forefront of a campaign to save fish stocks for which it has won the Green Apple Award for the Environment, the RSPCA Award for Animal Welfare, and the Seafood Choices Alliance Award.

"Simple and inspired" **The Independent**

"Moshi Moshi has attracted a fanatical following" **The Times**

"Moshi Moshi is very good news indeed" **Daily Telegraph**

"Moshi Moshi is wonderful - the fish is fresher and tastier than anywhere this side of Tokyo" **The Daily Express**

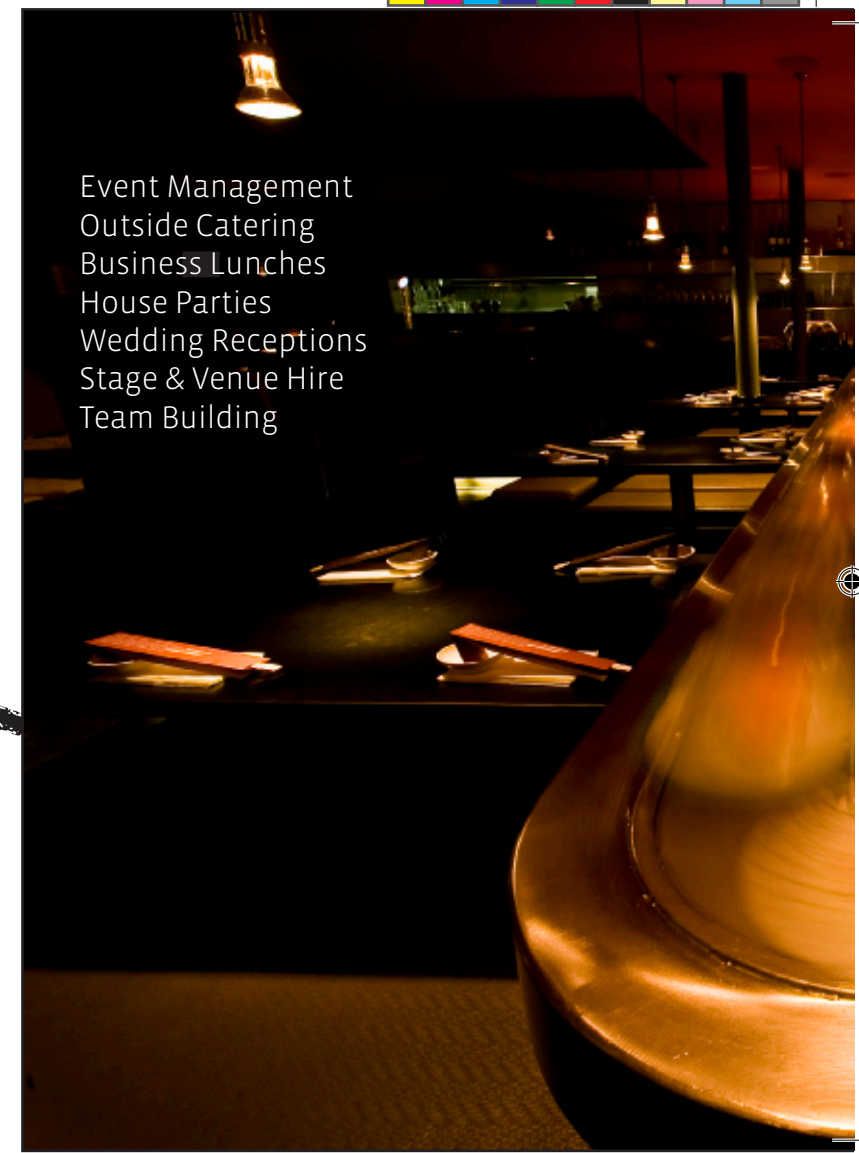
MOSHI
MOSHI
CLEAR CONSCIENCE EATING
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Brighton, BN1 1JS
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01273 719195

Exquisitely cooked
Japanese food



MOSHI
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PARTIES &
EVENTS
CATERING MENU



Event Management
Outside Catering
Business Lunches
House Parties
Wedding Receptions
Stage & Venue Hire
Team Building