

miso soup \$3.00

blend of organic miso, wakame seaweed,
tofu, & scallion

asari jiru \$4.25

manila clams & daikon in saké dashi broth

edamame \$3.00

steamed fresh organic soy beans with sea salt

crispy gobo \$3.25

fried burdock root with togarashi salt

kinpira ninjin \$5.00

cooked salad of organic carrots with lotus root
marinated in chili soy

tasting of seaweed \$5.75

selection of seaweeds each in a different marinade

hōrensō goma \$5.00

blanched & chilled spinach with toasted sesame sauce

sunomono

seaweed & cucumbers in sanbaizu vinegar dressing

shrimp \$5.50

octopus \$5.75

king crab \$6.25

age dashi tofu \$4.75

fried tofu in soy dashi with scallion, ginger, & daikon

house made organic tofu \$5.25

infused with roasted sesame *served warm

kani chawan mushi \$7.75

steamed dashi custard with
dungeness crab, mitsuba, & citrus zest

tsukemono \$5.00

house-made & imported pickled vegetables

seasonal oyster selection \$2 each / 6 for \$11

*raw with cucumber ponzu or
grilled with spicy miso cream

tuna tataki "salad" \$10.50

*seared albacore, shredded vegetables, & yuzu wasabi

asari saké mushi \$7.50

manila clams steamed with saké, dashi, & light soy

gindara kasu zuke \$11.50

*alaskan black cod marinated in saké less &
white miso sauce

tempura

yasai- seasonal vegetables \$6.25

*ebi- black tiger shrimp \$7.25

combo- vegetable & shrimp \$9.75

kakiage- vegetable fritter with green tea salt \$6.00

shioyaki (salt grilled)

shishito peppers with coarse sea salt \$5.25

*chicken thigh with ume shiso salt \$6.25

*artic char with seaweed salt \$8.00

*saba (mackerel) with yuzu salt \$7.25

*maguro (tuna) with togarashi salt \$10.50

*wagyu beef loin with soy salt \$14.50

kake udon

thick wheat noodles in broth with
house made kamaboko & garnish

vegetable kakiage \$9.75

tempura shrimp \$10.75

Moshi-moshi

japanese restaurant and sushi bar

sushi bar specialties

***aji tataki \$9.00**

*chopped spanish mackerel with shiso, green onion, ginger, & lemon juice *shipped from tukiji, tokyo

***shiromi usuzukuri \$12.00**

*paper thin sliced sashimi with ponzu sauce (hirame, amberjack, or snapper)

***chirashi \$18.00**

*assortment of sashimi "scattered" over sushi rice with spinach & shiitake mushroom

***bara chirashi \$14.00**

*mixed style chirashi with cubed sashimi, tamago, shiitake, & sesame sauce

***sashimi assortment \$18.00**

*chefs selection of five types of raw seafood *comes with miso soup

***sushi assortment \$15.00**

tuna, albacore, yellowtail, amberjack, & squid nigiri / tekka roll / miso soup

***sushi & sashimi assortment \$23.00**

*tuna, salmon, & octopus sashimi / shrimp, squid, tuna, & yellowtail nigiri / ume shiso roll / miso soup

***omakase**

chefs choice (sushi, sashimi, & konachi)

*ask your sever about pricing structure starts at \$30.00

*eating raw or undercooked foods may cause illness

nigiri / sashimi

*nigiri comes two pieces per order

*maguro – tuna	\$ 5.50 / \$12.00	*hamachi - yellowtail	\$ 5.50 / \$12.00
*toro – blue fin tuna belly	\$10.00 / \$23.00	*bincho - albacore tuna	\$ 4.00 / \$10.00
*kanpachi - amberjack	\$ 6.00 / \$10.00	*sake - atlantic salmon	\$ 4.50 / \$10.50
*shiro sake – white salmon	\$ 5.00 / \$11.50	*beni sake – sockeye salmon	\$ 5.00 / \$11.50
*hirame – flounder	\$ 6.00 / -	*saba – norwegian mackerel	\$ 4.00 / \$10.00
*aji – spanish mackerel	\$ 4.50 / \$10.50	unagi - bbq river eel	\$ 4.50 / -
anago - cooked sea eel	\$ 5.50 / -	tako - octopus	\$ 3.50 / \$ 9.00
*ika - squid	\$ 3.50 / \$ 9.00	kani - king crab leg	\$ 7.00 / \$15.00
*hotate - sea scallop	\$ 5.50 / \$12.00	*amaebi - sweet shrimp	\$ 5.50 / \$11.50
ebi - cooked shrimp	\$ 4.00 / -	tamago - cooked egg omelet	\$ 3.50 / -
*mirugai – geoduck	\$ 7.00 / \$15.00	ikura - seasoned salmon roe	\$ 5.00 / -
*uni - sea urchin roe	\$ 7.00 / \$15.00	tobiko - flying fish roe	\$ 3.50 / -

moshi-moshi composed nigiri

- *ototo “shabu shabu” with ponzu & grated daikon \$12.00
- *toro tartare with scallion, lemon, ginger, & sea urchin \$ 8.00
- *seared salmon belly with yuzu juice & grated daikon \$ 6.00
- *seared hokkaido sea scallop marinated in sea urchin \$ 8.00
- amberjack with shiso leaf & spicy momiji radish \$ 7.00

traditional maki sushi (rolls)

- kappa** – cucumber \$ 3.50
- *tekka** – tuna \$ 4.50
- *negihama** - chopped yellowtail & green onion \$ 4.50
- *negitoro** - chopped toro & green onion \$ 8.00
- ume shiso** - cucumber, pickled plum, & shiso leaf \$ 4.00
- futomaki** - spinach, egg, shiitake, & kanpyo \$ 5.00
- gari saba** - mackerel, shiso leaf, & ginger \$ 6.00
- anakyu** - grilled sea eel & cucumber \$ 6.00
- kanpyo** - sweet soy cooked squash \$ 4.00
- sake-kawa** – smoked salmon skin & yamagobo \$ 5.50
- *battera** - classic kyoto style pressed sushi with mackerel & white kelp \$ 13.00

new style maki sushi (rolls)

- california** - crab, cucumber, avocado, & tobiko \$ 7.50
- *spicy tuna** - chopped tuna, chili, & kaiware \$ 6.00
- *spicy scallop** - creamy spicy scallop & tobiko \$ 6.00
- *spicy hamachi** - yellowtail, chili, cucumber, & kaiware \$6.50
- spider** - soft shell crab, cucumber, mayo, lettuce, & tobiko \$ 9.00
- eel avocado** - bbq eel, cucumber, & avocado \$ 6.50
- ebi ten** - tempura shrimp, cucumber, mayo, & lettuce \$8.00
- yasai** – pick two of the following *shiitake, spinach, sweet squash, yamagobo, cucumber with shiso \$ 5.00
- *ballard roll** – marinated albacore, scallion, & soy ikura \$ 8.00
- moshi-moshi** – king crab, cucumber, shiso, & umeboshi plum wrapped in seared sea scallop \$ 12.50