

MOMA

NIBBLES

Olives

4 (gf,vg)

Bread Basket

4.5 (v)

Edamame (sea salt or spicy)

5.5 / 6 (gf,vg)

SUSHI

Volcano Roll 11.5

A smooth avocado and surimi mixture, finished with flame-grilled surimi mixture with home-made spice mayo. Tobiko and white sesame seeds.

Ebi Tempura Roll 14.5

Tempura prawns and avocado with tobiko and takuan, topped with crunchy tenkasu and finished with rich truffle mayo.

Rainbow Roll 13.5

Avocado and surimi at the core, crowned with salmon, tuna, and avocado, lightly coated in mixed sesame and finished with bold wasabi mayo.

Yaki Roll 12.5

Fresh tuna, cucumber, and chives inside, topped with mixed sesame and finished with a smoky yaki spice mayo.

Chef's Umami Roll 13

Avocado, salmon, tenkasu, and takuan inside, topped with white sesame and tobiko, finished with umami bottarga mayo.

Crispy Salmon Roll 11.5

Introducing our Crispy Salmon Roll: salmon, avocado, panko, tempura and yamagobo for crunch. Finished with spicy mayo and unagi sauce

Crispy Tuna Roll 12.5

Introducing our Crispy Tuna Roll: tuna, avocado, crunchy yamagobo, panko and tempura. Finished with spicy mayo and unagi sauce

Avocado Maki 7 (gf on request)

Creamy avocado rolled in seasoned rice and nori a delightful bite of freshness (v ,vg)

Kappa Maki 6 (gf on request)

Fresh, crunchy cucumber snuggled in a blanket of freshness, offering a delightful twist on your usual sushi affair (v, vg)

Sake Maki 8 (gf on request)

Succulent slices of fresh salmon nestled within, promising a melt in your mouth sushi indulgence

Tekka (Tuna) Maki 9 (gf on request)

Smooth tuna nestled in a sushi roll, bringing the taste of the sea straight to your plate

2 x Tuna Nigiri 7 (gf on request)

Presenting our Tuna Nigiri: Fresh tuna atop seasoned rice. Accompanied by ginger pickle, wasabi for balance

2 x Sake Nigiri 6 (gf on request)

Indulge in our Sake Nigiri: Premium salmon on seasoned rice. Each bite balances freshness, richness. Enhanced with ginger pickle, hint of wasabi

Tuna Sashimi 11 (gf on request)

Immerse in our Tuna Sashimi: Premium tuna, natural flavours, buttery texture. Served with wasabi, ginger pickle

Sake Sashimi 9.5 (gf on request)

Savour our Sake Sashimi: Tender premium salmon, pure flavour. Enhanced with wasabi, ginger pickle

STARTERS

MOMA Beef Tataki 15

Lightly seared beef, silky and tender, paired with shallot sauce and finished with a bright ponzu drizzle. Clean, elegant, unforgettable.

Avocado Salad 9.5

Discover our avocado salad: a refreshing fusion of mixed veggies, avocado and juicy cherry tomatoes, harmonized with our special avocado salad sauce (vg, v, gf)

Tuna Tartar 14

A refined tuna tartare with avocado marinated in ponzu, finished with light avocado cream and pickled radish for a fresh, vibrant finish (gf).

Prawn Dumplings 10

Served with yuzu mayo, chili and sesame oil

Grilled Scallop 13

Perfect grilled scallops served with a nest of crispy potato and topped with a fennel-lemon cream sauce and ikura.

Miso Glaze Aubergine 8.5

Flame grilled aubergine with our miso glazed, served with avocado cream, crispy onions and micro herbs (v, vg on request)

Chicken Yakitori 10.5

Enjoy our chicken yakitori, with grilled chicken skewers marinated to perfection. Served with a touch of green onions and flavourful homemade spicy mayo

Veggie Dumplings 8.5

Served with yuzu mayo, chili and sesame oil (v)

Whilst we do all we can here at MOMA to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

Please be aware that fish may contain bones.

Key: v - vegetarian, vg - vegan, gf - gluten free | A discretionary 12.5% service charge will be added to your bill

MOMA

MAINS

Whole Lobster 60

Enjoy our Grilled Lobster, in a delightful mix of chili, garlic, and white wine sauce-a posh sea-flavoured delight (gf)

Lobster Linguine 35

Enjoy the luxury of our Lobster Linguine a mix of garlic, chili, cherry tomatoes, fresh basil and a white wine a tasty journey that captivates the senses

Sea Bream 20.5

Pan-seared sea bream served with crushed potatoes, Japanese aubergine caponata, and a citrus white wine and pink peppercorn beurre blanc (gf)

Confit Artichoke 15.5

MOMA Confit Artichoke, served with a silky parsnip purée and sautéed shiitake mushrooms. This dish offers a delightful blend of flavours and textures for a truly satisfying experience (gf,v)

Chicken Parmesan Pasta 19

MOMA Chicken Parmesan Pasta, featuring tender chicken breast with Parmesan, served over pasta and drizzled with rich shiitake mushroom sauce for a comforting flavourful meal

Slow Cooked Pork Belly 21

Slow-cooked pork belly served with sautéed new potatoes, smooth butternut squash purée, and a rich berry sauce

Grilled Octopus 24

Grilled octopus glazed with a pomegranate molasses sauce, served with silky celery cream, cassava, and grilled cherry tomatoes

Glazed Hake 23

Delicately prepared hake served with a rich demi-miso glaze and creamy asparagus sauce, topped with crushed pistachios and finished with Japanese miso-glazed aubergine

Sirloin Steak 29

Grilled 28-Day Dry-Aged Sirloin Steak, perfection on a plate with a delightful mixed asian inspired leaf salad.

Jacobs Ladder Beef Ribs 23

slow-cooked jacobs ladder beef ribs marinated with Japanese and Mediterranean herbs, served with veal bone gravy and yakimeshi rice.

Teriyaki Glazed Salmon 22

Pan-fried salmon glazed in rich teriyaki sauce, served with sautéed pak choi and shelled edamame in a light chili garlic sauce.

SIDES

Yakimeshi Rice 6.5

Wok-fried rice with pak choi, bean sprouts & our house teriyaki (vg)

French Green Beans 6.5

With garlic oil and shallot (vg,gf)

Broccoli 6.5

Sautéed tender stem broccoli with garlic & fresh chilli (vg, gf)

MOMA Hand Cut Chips 4.9

(v)

SAUCES

Red Wine Sauce 3 (gf)

Peppercorn Sauce 3 (gf)

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