

MOMA

NIBBLES

Olives

4 (gf,vg)

Bread Basket

4.5 (v)

Edamame (sea salt or spicy)

5.5 / 6 (gf,vg)

SUSHI

California Roll 11

Avocado, cucumber and surimi mixture, finished home-made spice mayo.
Tobiko and toasted 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

Spicy Tuna Roll 13.5

Spiced tuna, chives and cucumber at the core, lightly coated in mixed
sesame and finished with Shichimi togarashi mayonnaise and chilli

Philadelphia Roll 12.5

Fresh salmon, cucumber, avocado and Philadelphia cheese inside,
topped with toasted white sesame and finished with Philadelphia cheese

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 16

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)

Salmon Tartare 15

Marinated salmon, diced avocado and garnished tartelette.
Tartelette garnished with miso reduction, avocado cream,
edamame beans and Arenkha caviar

Prawn Dumplings 11

Served with yuzu mayo, chili pepper and sesame oil

Grilled Scallop 13.5/ 25 Main

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

Miso Glaze Aubergine 11

Flame grilled aubergine with our miso glaze, served with
avocado cream, crispy onions and pickle Takuan (v, vg on
request)

Chicken Yakitori 12

Chicken yakitori, served with a touch of chives and
flavourful homemade spicy mayo.

Veggie Dumplings 8.5

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

Octopus Skewer 16

Pomegranate glazed grilled octopus, Brussels sprout,
new potatoes and chilli, served over a nest of fresh
rocket

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 allergent 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 65

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

Grilled Sea Bass 22

Grilled Sea bass served with crushed potatoes, Japanese aubergine caponata, and a citrus white wine vinegar beurre blanc (gf)

Confit Artichoke 17

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 21

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 22

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

Wild Monkfish 28

Wild Monkfish with Dauphinoise potatoes, salmon eggs infused creamy leek sauce, topped with crispy leeks.

Sirloin Steak 29

Grilled 28-Day Dry-Aged Sirloin Steak, mixed asian inspired leaf salad.

Jacobs Ladder Beef Ribs 25

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

Beef Fillet Medallion 38

Butter seared beef medallion with confit celeriac and stilton sauce.

Teriyaki Glazed Salmon 23

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

SIDES

Dauphinoise Potatoes 5.5

Dauphinoise potatoes.

Yakimeshi Rice 6

Wok-fried rice with pak choi, shallot sauce, 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 HandCut Chips 4.9

(v)

SAUCES

Red Wine Sauce 3 (gf)

Peppercorn Sauce 3 (gf)

Blue Stilton Sauce 3.5 (gf)

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