

SOUP / SALAD

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| 01. Miso Soup
\$3.5

Traditional Soy Bean Paste, Dried Seaweed, Tofu, Spring Onion | 02. MiYuk Soup
\$5

Dried Seaweed, Beef, Garlic, Anchovy Sauce | 03. Gyoza Soup
\$6.5 (4) \$12 (8)

Pork Vegetable Dumpling: Onion, Spring Onion, Garlic, Wheat Flour, Cabbage, Tofu, Pepper, Ginger, Egg | 04. Oriental Salad
\$4

Fresh Garden Salad, Chef's Special Dressing |
| 05. Suno-Mono Salad
Ebi Ika Tako
\$7

Sushi Prawns Cattle Fish Octopus, Shredded Radish, Sesame Leaf (seasonal), Crab Stick, Seaweed, Lemon, Cucumber, Home-Made Ponzu Sauce | 06. Seaweed Salad
\$4.5

Marinated Seaweed Salad (No MSG) | 07. Plum Spring Salad
\$6

Shrimp Tempura, Mango, Crab Stick, Avocado, Fish Roe, Mayo | 08. Mango Crab Stick Salad
\$4.5

Fresh Mango, Crab Stick, Messago, Mayo, Vinager |
| 09. Spicy Salmon Salad
\$6

Salmon, Home-Made Chilli Paste, Shredded Carrot, Garden Salad, Green Onion | 10. Tuna Tadaki Salad
\$7

Tuna, Sesame Oil, Soy sauce, Shredded Raddish, Garden Salad, Green Onion | | |

APPETIZERS

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| 11. Sushi Pizza (6)
\$9

Sushi Rice, Salmon, Avocado, Fish Roe, Sesame, Spring Onion, Flour, Egg, Crumbs, Mayo, Spicy Sauce, Unagi Sauce, Honey Mustard | 12. Jalapeno Cream Cheese (6)
\$13

Jalapeno, Crab Stick, Cream Cheese, Mayo, Crispy Tempura Batter, Flour Mix | 13. Ika Calamari
\$15

Squid, Home-Made Chilli Sauce, Egg, Crispy Tempura Batter, Pepper, Flour Mix, Lettuce, Lemon | 14. Fried Dumplings (8)
\$7

Pork Vegetable Dumpling: Onion, Spring Onion, Garlic, Wheat Flour, Cabbage, Tofu, Pepper, Ginger, Egg |
| 15. Tuna Tadaki
\$14 (6) / \$24 (12)

Tuna, Green Onion, Home-Made Ponzu Sauce | 16. Okonomi Yaki
\$15

Scallion Seaweed, Shrimp, Flour, Cabbage, Onion, Mayo, Unagi Sauce, Hana-Katsuo (minimum 15 minutes of waiting) | 17. Tempura Special (12)
\$15

Shrimp, Sweet Potato, Zucchini, Asparagus, Mix-Vegetable, Flour Mix, Tendashi Sauce | 18. Love Boat (3)
\$15

Tuna, Mango, Sesame Oil, Soy Sauce, Sesame Leaf (seasonal), Green Onion |
| 19. Sesame Crab Stick Tempura (4)
\$4.5

Crab Stick, Sesame Leaf (seasonal), Flour Mix, Tendashi Sauce | 20. Kakiage (4)
\$7

Mixed Vegetables Tempura: Onion, Sweet Potato, Carrots, Zucchini, Flour Mix, Tendashi Sauce | 21. Edamame
\$4

Soybeans, Coarse Salt | |

Extra:
Scallop Tempura (14) \$5
Shrimp Tempura (2) \$3.5
Chicken Katsu (4) \$5
Mixed Veggie Tempura (3) \$5

FUSION MAKI (8 PIECES)

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|---|---|---|--|
| 50. Shrimp Tempura
\$11

Shrimp Tempura, Cucumber, Avocado, Crab Stick | 51. Palm Spring
\$12

Shrimp Tempura, Mango, Fish Roe, Mayo, Cucumber, Avocado, Crab Stick | 52. Chicken Katsu
\$12

Tempura Chicken, Unagi Sauce, Cucumber, Avocado, Crab Stick | 53. Teriyaki Salmon
\$14

Grill Salmon, Teriyaki Sauce, Cucumber, Avocado, Crab Stick (min 15mins) |
| 54. Rainbow
\$13

Tuna, Salmon, Ika, Shrimp, Cucumber, Avocado, Crab Stick | 55. Tobiko Classic
\$11

Mixed Fish Roe, Cucumber, Avocado, Crab Stick | 56. Spicy Tuna
\$12

Tuna, Spicy Sauce, Mayo, Tenkatsu, Fish Roe, Spring Onion, Cucumber, Avocado, Crab Stick | 57. Spicy Salmon
\$11.5

Salmon, Spicy Sauce, Mayo, Fish Roe, Cucumber, Avocado, Crab Stick |
| 58. Tropical Special
\$11

Mango, Pineapple, Cucumber, Avocado | 59. Bong Bong
\$13

Salmon, Tuna, Spicy Mayo, Spring Onion, Fish Roe, Cucumber, Avocado, Crab Stick | 60. Kakiage
\$9

Mixed vegetables tempura: Onion, Sweet Potato, Carrots, Zucchini | 61. Crunch
\$10

Cucumber, Avocado, Crab Stick, Spicy Sauce, Mayo, Unagi Sauce |
| 62. Texan
\$11

Home-Made Smoked Salmon, Cream Cheese, Cucumber, Avocado, Crab Stick | 63. Sunshine
\$11

Sweet Potato Chips, Crabstick, Fish Roe, Spring Onion, Spicy Sauce, Cucumber, Avocado | 64. Texmex
\$12.5

Tuna, Tomato, Spicy Sauce, Fish Roe, Cucumber, Avocado, Crab Stick | 65. French Kiss
\$12

Shrimp, Squid, Fish Roe, Mayo, Cucumber, Avocado, Crab Stick |
| 66. Crazy
\$10

Crab Stick, Fish Roe, Chilli Oil, Tenkatsu, Cucumber, Avocado | 67. Red Dragon
\$14

Shrimp Tempura, Salmon, Unagi Sauce, Fish Roe, Cucumber, Avocado, Crab Stick | 68. Caterpillar
\$12

Avocado, Unagi, Unagi Sauce, Cucumber, Crab Stick | 69. Dragon
\$12

Eel, Unagi Sauce, Cucumber, Avocado, Crab Stick |
| 70. Kamikaze
\$12

Salmon, Spicy Sauce, Mayo, Tenkatsu, Fish Roe, Spring Onion, Cucumber, Avocado, Crab Stick | 71. Philadelphia
\$10

Home-Made Smoked Salmon, Cream Cheese, Cucumber, Avocado, Crab Stick | 72. California
\$7.5

Cucumber, Avocado, Crab Stick, Fish Roe | 73. Mini Crunch
\$8

Eel, Unagi Sauce, Cucumber, Avocado, Crab Stick |

GRILL MAKI WITH CHEESE

(minimum 15 minutes of wait)

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| 74. Snowcorn
\$13

Tilapia, Corn, Parmesan, Mayo, Cucumber, Avocado, Crab Stick | 75. Lion King
\$12

Salmon, Teriyaki Sauce, Mayo, Crabstick, Fish Roe, Green Onion, Cucumber, Avocado, Crab Stick | 76. Volcano
\$14.5

Scallops, Mozzarella, Fish Roe, Spicy Sauce, Mayo, Unagi Sauce, Sriracha, Spring Onion, Cucumber, Avocado, Crab Stick |
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MOOSOO MAKI (8 PIECES)

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| 81. SSAMBOB
\$13

Tuna, Sesame Leaf (seasonal) or Lettuce, Sesame Oil, Soy Sauce, Spring Onion | 82. Whisper
\$13

Tuna, Sesame Oil, Soy Sauce, Spring Onion, Cucumber, Avocado, Crab Stick | 83. Purple Rain
\$15

Beef Korean Style, Carrot, Crab Stick, Avocado, Cucumber (min 15mins) | 80. MooSoo
\$12

Salmon, Spicy Sauce, Green Onion, Fish Roe, Cucumber, Avocado, Crab Stick |
| 84. Ruby
\$13

Tuna, Green Onion, Cucumber, Avocado, Crab Stick | 85. AURORA
\$14

Tuna, Tempura Shrimp, Marinated Raddish, Cucumber, Avocado, Fish Roe | 86. TRINIDAD
\$13

Cucumber, Avocado, Tempura Crab Stick with Curry House Sauce | 87. THAI
\$13

Cucumber, Avocado, Crab Stick, Tempura Shrimp, Mango, Coriander with Spicy Hot Sauce |
| 88. MARIACHI
\$14

Cucumber, Crab Stick, Chicken Katsu, Guacamole, (with Chili Oil), Tomato | 89. TRINIDAD+
\$14

Cucumber, Avocado, Tempura Canadian Scallop, with Curry House Sauce | | |

CHEF'S CREATION MAKI (8 PIECES)

DONBURI 丼物 OVER A BOWL OF RICE

(Includes miso soup. Minimum 15 minutes of wait)

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| 90. Tobiko
\$13

Fish Roe, Crab Stick, Cucumber, Egg, Furikake, Takuan, Onion | 91. Sashimi
\$15

Salmon, Tuna, Tilapia, Fish Roe, Lettuce, Onion, Sesame Leaf (Seasonal), Carrot, Crab Stick, Sesame Oil, Cucumber, seasonal vegetables, Home-Made Chilli Paste Sauce | 92. Unagi
\$15

Eel, Furikake, Takuan (Daikon), Green Onion | 93. Chicken Katsu
\$15

Tempura Chicken, Furikake, Oriental Salad, Green Onion |
| 94. Bulgogi (Korean Barbecued Beef)
\$15

Marinated Beef, Furikake, Takuan, Seasonal Vegetables, Green Onion, Sesame Oil | 95. Spicy Pork
\$15

Marinated Pork, Furikake, Seasonal Vegetables, House Chilli Paste Sauce, Sesame Oil | 96. Spicy Squid
\$15

Squid, Furikake, Seasonal Vegetables, House Chilli Paste Sauce, Sesame Oil | 97. Tempura
\$12

Tempura Shrimp, Kakiage, Furikake, Oriental Salad |
| 98. Teriyaki Salmon
\$15

Grilled Salmon Filet, Teriyaki Sauce, Oriental Salad, Furikake | 99. KimChi Fried Rice
\$11

Home-Made KimChi (napa), egg, tobiko | Home-Made KimChi \$9.5 | |

🔥 Spicy 🍲 Cooked 🌿 Vegetable/Fruit 🌟 New 🍀 MooSoo's Recommendation

• Please Note That Certain Products May Contain Soy Bean, Nut, Peanut, Sesame, Sesame Oil, Please Notify Us If You Have Any Kinds Of Food Allergies
• Menu price not including tax or gratuity and are subject to change without notice
• Photos are for illustration purposes only

NIGIRI (2 PCS) & SASHIMI (3 PCS)

30. Maguro Red Tuna \$5.5	31. Sake Fresh Salmon \$4.5	32. Kunsei Sake Home-Made Smoked Salmon \$4.75	33. Ika Cuttle fish \$4.95
34. Ebi Shrimp \$4	35. Izumidai Tilapia \$4.5	36. Tako Octopus \$4.5	37. Unagi Eel \$5
38. Crab Stick \$3	39. Spicy Scallop GunKan \$5.5	40. Spicy Tuna GunKan \$5.5	41. Spicy Salmon GunKan \$5.25
42. Masago GunKan \$4	43. Tobiko GunKan \$4.5	44. Nigiri Combo (8) \$16	45. Assorted Sashimi (16) \$20
46. Tempura Zucchini \$3.5	47. Tempura Sweet Potato \$3.5	48. Tempura Asparagus \$3.5	

VEGETARIAN MAKI (8 PIECES)

Vegetarian rolls served in eight pieces, you may select all sorts of flavor combinations, roll starting from \$5 for one ingredient, each additional ingredient is a \$1 extra.

CHOICE OF INGREDIENTS... ONE OF YOUR CHOICE (\$1 EXTRA)

Cucumber	Seaweed Salad
Avocado	Marinated radish
Carrot	Fried Tofu
Tempura Sweet Potato	Sesame leaf (seasonal)
Tempura Asparagus	Cream Cheese
	Fried (Crumb, Flour, Egg)

CHOICE OF SAUCES... ONE OF YOUR CHOICE (\$1.0 EXTRA)

Home-Made Oriental Sauce	Spicy mayo
Unagi Sauce	Sriracha Hot Chili Sauce
Teriyaki Sauce	Home-Made Chili Paste Sauce
Wafu Sauce	

EXTRA

Soy Paper	\$1	Sushi Rice	\$1.5
Gluten Free Soy Sauce ...	\$1		

MOOSOO SUSHI SET

Sakura 桜 \$12
- for 1 person ; 13 pieces -
Mini Crunch Maki (8)
Fried Dumpling (4)
Kakiage Tempura (1)

Ume 梅 (Plum Blossom) \$18.5
- for 1 person ; 14 pieces -
Maki - Shrimp Tempura Maki (8)
Spicy Tuna Maki (4)
Nigiri - Ebi (1)
Salmon (1)

Supreme Sushi Set M1 | M2



Supreme Sushi Set M1
Select 5 Different Kinds of Sushi Maki*
(~40 mcs). For 4-5 persons \$53

Supreme Sushi Set M2
Select 4 Different Kinds of Sushi Maki*
+ 1 nigiri combo (~40 mcs).
For 4 persons \$58

Sushi Set A

Sushi Set A
Select 4 Different Kinds of Sushi Maki*
(~32 mcs). For 3-4 persons \$43

Sushi Set B

Sushi Set B
Select 3 Different Kinds of Sushi Maki*
(~24 mcs). For 2-3 persons \$33

* Sushi set price is for any sushi maki selection from the menu such as MooSoo and Fusion. You can also add extra \$2 for each "Chef's Creation" maki.
* Take out only
* All sushi is freshly made to order, please allow minimum 20 minutes to 1 hour of preparation.

EXTRAS:

Ginger (Natural White)	\$1.5
Gluten free soy sauce	\$1
Soya paper	\$1
Wasabi	\$1
Spicy Mayo other sauce or dressing	\$1

SAKE / WINE / BEER

Sake

Hakutsuru sake - 720ml; 15% ALC \$22
Hakutsuru / Gekkeikan sake Carafe (320ml) \$14
(160ml) \$7

Sayuri Nigori sake Chilled; Unfiltered, Medium-dry and fruity; 300ml; 12.5% ALC. \$13
Hakutsuru Supérieur Junmai Ginjo sake Chilled/Hot: Using Nada's famed natural spring water, Medium-dry and fruity; 300ml; 14.5% ALC \$14

Masumi Karakuchi Gold sake 300ml; 15.5% ALC \$15
Hakutsuru Sho-Une Junmai Dai Ginjo 300ml; 15.5% ALC \$15

Masumi Okuden Kanzukuri 300ml; 15.5% ALC \$18
Black & Gold Gekkeikan 750 ml; 15.6% ALC \$32

Hakushika Goka Sennen Junmai Dai-Ginjo 720ml; 15.7% ALC \$60

MOOSOO RECOMMENDATION

ShoChikuBai Nigori Silky Mild Sake 375ml, Bold and sweet. Rich and robust flavour with distinctive rice savor. It is especially delicious with spicy foods, 15% ALC \$18

Takara Plum Wine 750ml, Chilled, rich, sweet and aromatic plum wine suitable as an aperitif. The plum flavour used for this product is based on "Ume" and made from premium white wine, 12% ALC \$32

WINE (RED / WHITE)

Carpineto Dogajolo 2014 Red; Italy; 13% ALC Glass / Bottle \$7.5 \$25

Saint Clair Marlborough 2015 Sauvignon Blanc White; New Zealand; 13% ALC \$8.5 \$29

ASIAN BEER

Asahi Super Dry (Japan) 500ml; 5% ALC \$7.5
TsingTao (China) 330ml; 4% ALC \$5.75

HOUSE WINE (RED / WHITE)

Glass - 200ml \$5.75
Bottle - 500ml \$14
Bottle - 1L \$26