



SUSHI BY MOXIES

MISO TUNA CRISPY RICE NEW

ahi tuna, miso mayo, umami sauce,
roasted nori, micro greens

6pcs | 17½

SALMON & PRAWN ABURI OSHI NEW

aburi salmon, panko crusted prawn, miso
mayo, pickled serrano peppers, furikake

6pcs | 19

SPICY TUNA DYNAMITE ROLL NEW

ahi tuna, panko crusted prawn, avocado,
cucumber, gochujang sauce, sesame soy paper

8pcs | 19¼

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary.



sushi chef

TOM JEON

Chef Tom Jeon began his culinary journey at the age of 14, working in sushi restaurants & honing his craft in fast-paced, high-standard kitchens. Today, he brings over 16 years of hands-on sushi experience to the table.

In collaboration with Moxies, Tom has crafted a sushi menu rooted in authentic flavours with a modern twist.



We'd love your feedback

Scan the QR code to share your thoughts

MOXIES