

Los Mochis is the ultimate Pan Pacific pairing, mixing Mexican spirit with Japanese elegance, Mexican art and design with Japanese coolness and Mexican flavours with Japanese techniques.

All our dishes are gluten-free and none contain tree nuts (walnuts, almonds, hazelnuts, pecans, cashews and pistachios included). For the more health conscious, all our tacos are available in a lettuce wrap.

Community is at the heart of everything we do, and we are particularly proud of our Give Back Programme. For every meal you purchase at Los Mochis, we provide one for the homeless and less fortunate. And while we charge for filtered water from Belu™ (who partner with WaterAid™ to fight water poverty), the proceeds also go directly towards helping those facing food and water poverty.

Last but not least, we love dogs here. So feel free to bring your pooch so they too can enjoy the inimitable Los Mochis experience.



Scan for allergens

(ve) – Vegan

PARA PICAR

GUACAMOLE (ve) 9.5

Avocado, Lime, Onion, Tomato, Coriander, Jalapeno, Salsa

GUACAMOLE SUPERFOOD (ve) 10

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Sesame Seeds, Chia Seeds

GUACAMOLE SOCIAL SHRIMP 12.5

Guacamole, Grilled Shrimp, Spring Onion

GUACAMOLE CRAB 12.5

Guacamole, Snow Crab, Lime, Coriander Cress, Smoked Paprika

EDAMAME (ve) 5.5

Steamed Edamame, Maldon Sea Salt

AJO-CHIPOTLE EDAMAME (ve) 5.5

Steamed Edamame, Chipotle Chilli, Garlic, Sesame

MISO SOUP (ve) 4

Dashi, Miso, Tofu, Wakame Seaweed, Spring Onion, Shichimi

CHIPOTLE MISO SOUP (ve) 4

Dashi, Miso, Chipotle Chilli, Tofu, Wakame Seaweed, Spring Onion, Shichimi

TOSTADITOS

(PER PIECE)

CRISPY CALIFORNIA 5.5

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

TUNA POKE 5.5

Yellowfin Tuna Crudo, Yuzu-Shiso Truffle, Avocado, Jalapeno, Sesame, Spring Onion, Sweet Potato Shell

STEAK CRUDO 5.5

Steak Tartare, Avocado, Shallot, Sesame, Jalapeno Salsa, Yuzu Kosho, Sweet Potato Shell

EL JARDIN (ve) 5.5

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

LOS MOCHIS TASTING MENU £85 PER GUEST / MIN 2 GUESTS

GUACAMOLE (ve)

Avocado, Lime, Onion, Tomato, Coriander, Jalapeno, Salsa

TUNA POKE TOSTADITO

Yellowfin Tuna Crudo, Yuzu-Shiso Soy, Avocado, Jalapeno, Sesame, Spring Onion, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Yuzu Tobiko, Shallots, Mint Cress

SALMON TIRADITO

Salmon, Kizami Wasabi, Shichimi, Yuzu Tamari, Coriander Cress

WAKAME (ve)

Chuka Seaweed, Sesame

FALAFELITO (ve)

Fried Chickpeas, Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI (ve)

Avocado, Cucumber, Sesame, Coriander, Lime, Jalapeno Salsa Verde

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Yuzu Kosho, Spring Onion, Jalapeno, Truffle Chilli Goma, Sesame, Mint Cress

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeno BBQ Sauce, Habanero Gochujang, Sesame, Parsnip Crisps

SOCAL FISH TACO

Grilled Cod, Cabbage, Jalapeno Pico de Gallo, Coriander, Jalapeno Aioli, Radish, Coriander Cress

STEAK AL CARBON TACO

Grilled Grass Fed Steak, Black Bean Crema, Jalapeno Pico De Gallo, Fire Roasted Salsa, Avocado Crema, Crispy Onion

DULCE DE LECHE CHEESECAKE

Mixed Berries & Fresh Mint

SASHIMI

AKAMI 12

CHU TORO 19

O'TORO 21

SALMON 9

SEABASS 14`

HIRAMASA 16

MAKI ROLLS

CUCUMBER AVOCADO (ve) 12

Avocado, Cucumber, Sesame, Coriander, Lime, Jalapeno Salsa Verde

SPICY VEGETABLE TEMPURA (ve) 12

Baby Corn, Avocado & Asparagus Tempura, Habanero Gochujang, Shichimi Togarashi, Sesame, Jalapeno-Pineapple Salsa, Coriander Cress

CALIFORNIA 12.5

Crab, Avocado, Cucumber, Spicy Aioli, Tobiko, Sesame

SALMON AVOCADO 12.5

Salmon, Avocado, Avocado Crema, Sesame, Coriander Cress

SPICY SALMON 13.5

Salmon, Avocado, Spring Onion, Sweet Chilli, Sesame, Smoked Paprika, Coriander Cress

TUNA ASPARAGUS 13

Yellowfin Tuna, Asparagus, Pickled Red Onion, Sesame

SPICY TUNA 14

Yellowfin Tuna, Avocado, Gochujang Aioli, Jalapeno, Sesame, Mint Cress

HIRAMASA CHIVE 12.5

Yellowtail Hiramasa, Chive, Guacamole, Nori Chilli, Mint Cress

SPICY HIRAMASA 14

Yellowtail Hiramasa, Yuzu Kosho, Spring Onion, Jalapeno, Truffle Chilli Goma, Sesame, Mint Cress

SHRIMP TEMPURA 14

Shrimp Tempura, Avocado, Cucumber, Sesame, Spicy Aioli, Coriander Cress

DUCK 14

Teriyaki Duck, Spring Onion, Cucumber, Habanero-Cumin Hoisin, Pomegranate

TACOS

(CHOICE OF SOFT CORN TORTILLA OR LETTUCE WRAP)

CRISPY CAULIFLOWER (ve) 14

Cauliflower Tempura, Cabbage, Chipotle Aioli, Crispy Kale, Coriander Cress

MISO NOPALES (ve) 15.5

Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeno, Sweet Potato Crisps

COURGETTE DYNAMITE (ve) 15

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeno, Coriander Cress

CHICKEN ASADO 16.5

Chilli-Lime Chicken, Cabbage, Guacamole, Fire Roasted Salsa, Mint Cress

TRAILER PARK CHICKEN 16

Fried Chicken, Guacamole, Jalapeno BBQ Sauce, Habanero Gochujang, Sesame, Parsnip Crisps

PATO CARNITAS 16.5

Teriyaki Duck, Spring Onion, Cucumber, Habanero-Cumin Hoisin, Pomegranate, Jalapeno-Pineapple Salsa

GRINGO LOBSTER 36

Poached Lobster, Chilli Butter, Mixed Peppers, Cucumber Salsa, Yuzu Aioli, Coriander Cress

CABO FISH 16

Cod Tempura, Cabbage, Yuzu Aioli, Jalapeno Pico De Gallo, Coriander Cress

SOCAL FISH 16

Grilled Cod, Cabbage, Jalapeno Pico de Gallo, Coriander, Jalapeno Aioli, Radish, Coriander Cress

MISO COD 20

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeno, Sweet Potato Crisps

TACOS

(CHOICE OF SOFT CORN TORTILLAS OR LETTUCE WRAP)

DYNAMITE PRAWN 17.5

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage,
Radish, Jalapeno, Mint Cress

CARNE ASADA 16.5

Grass Fed Flank Steak, Guacamole, Jalapeno Pico De Gallo, Fried Leeks

YAKINIKU 17

Grass Fed Sesame-Soy Steak, Chilli-Ginger Honey, Coriander,
Cabbage, Radish, Sesame, Mint Cress

PRAWN KUSHIYAKI 17

Grilled Tiger Prawns, Guacamole, Lettuce, Yuzu Aioli,
Pico De Gallo, Coriander Cress

OCTOPUS ANTICUCHO 19

Grilled Octopus, Guacamole, Cabbage, Avocado, Jalapeno Pico De Gallo,
Aji Panca, Aji Amarillo, Yuzu, Chipotle Aioli, Mint Cress

STEAK AL CARBON 17.5

Grilled Grass Fed Steak, Black Bean Crema, Jalapeno Pico De Gallo,
Fire Roasted Salsa, Avocado Crema, Crispy Onion

PORK CARNITAS 16.5

Pulled Pork, Kimchi, Green Apple, Ginger Garlic Soy, Jalapeno

CEVICHEs & TIRADITOS

TUNA CEVICHE 15

Yellowfin Tuna, Avocado, Red Onion, Sesame-Ginger Soy, Coriander Oil,
Parsnip Crisps, Coriander Cress

SEABASS CEVICHE 16.5

Seabass, Shiso-Truffle Soy, Yuzu Tobiko, Shallots, Mint Cress

SHINJUKU CEVICHE (ve) 14

Asparagus, Heart of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy,
Roasted Shallot & Coriander Oil, Coriander Cress

CARNE TATAKI 16

Grass Fed Angus Steak, Chilli-Sesame Ponzu, Wasabi Salsa, Daikon, Spring Onion, Shichimi

SALMON TIRADITO 17

Salmon, Kizami Wasabi, Shichimi, Yuzu Tamari, Coriander Cress

HIRAMASA TIRADITO 17

Yellowtail Hiramasa, Serrano Ponzu, Yuzu Kosho, Cherry Tomatoes, Spring Onion, Mint Cress

BEETROOT TIRADITO (ve) 14.5

Golden, Chioggia & Heirloom Beetroots, Radish, Avocado Crema,
Amarillo Yuzu Agave, Spring Onion, Mint Cress

TUNA TARTARE 21

Tuna, Oscietra Caviar, Truffle-Shiso Soy, Yuzu Tobiko, Spring Onion

SALADS

SASHIMI 18

Yellowfin Tuna, Yellowtail Hiramasa, Salmon, Asian Mixed Leaves, Avocado, Cucumber, Jalapeno,
Leeks, Shallots, Spring Onion, Lime, Shichimi Togarashi, Ginger-Soy Vinaigrette

WAKAME (ve) 8

Chuka Seaweed, Sesame

BURRATA 19

La Latteria Burrata, Cucumber, Cherry Tomatoes, Pico de Gallo, Mint, Capsicum, Coriander Pesto,
Sesame, Coriander Cress, Yuzu Vinaigrette

FALAFELITO (ve) 12.5

Fried Chickpeas, Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma