

LOS MOCHIS

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.

Here you'll find elevated street food with neighbourhood heart and soul that is tailor-made for sharing.

Nearly 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 unlimited 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.

(ve) – Vegan
(G) – Gluten

GUACAMOLE

(CHOICE OF CRISPY CORN TORTILLAS OR CRUDITES)

GUACAMOLE (ve) 8.5

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

GUACAMOLE SUPERFOOD (ve) 9.5

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

GUACAMOLE SoCAL SHRIMP 11.5

Guacamole, Grilled Shrimp, Spring Onion

GUACAMOLE CRAB 12.5

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

SMALL PLATES

TOSTADITOS

CRISPY CALIFORNIA 8

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

TUNA POKE 8

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

STEAK CRUDO 8

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

SASHIMI

AKAMI 10

CHU TORO 16

O'TORO 18

SALMON 7

SEABASS 12`

HIRAMASA 14

IKURA 10

MAKI ROLLS

CUCUMBER AVOCADO (ve) 9

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

SPICY VEGETABLE TEMPURA (ve) 9

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

CALIFORNIA 11

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

SALMON AVOCADO 10

Salmon, Avocado, Avocado Crema, Sesame, Coriander Cress

SPICY SALMON 10

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

TUNA ASPARAGUS 11

Yellowfin Tuna, Asparagus, Pickled Red Onion, Sesame

SPICY TUNA 11

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

HIRAMASA CHIVE 10

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

SPICY HIRAMASA 12

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

SHRIMP TEMPURA 13

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

DUCK 13

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

LARGE PLATES

TACOS

(CHOICE OF SOFT CORN TORTILLA OR LETTUCE WRAP)

CRISPY CAULIFLOWER (ve) 10

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

JACKFRUIT CARNITAS (ve) 9

Slow Cooked Jackfruit, Tomatillo Salsa, Mixed Cabbage, Jalapeno-Pineapple Salsa, Red Chilli, Coriander Cress

COURGETTE DYNAMITE (ve) 11

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

CHICKEN ASADO 12

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

TRAILER PARK CHICKEN 13

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

PATO CARNITAS 13

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

GRINGO LOBSTER 19

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

CABO FISH 13

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

SoCal FISH 13

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

MISO BLACK COD 18

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

TACOS

(CHOICE OF SOFT CORN TORTILLAS OR LETTUCE WRAP)

DYNAMITE PRAWN 15

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

AL PASTOR 12

Adobo Pork, Mixed Cabbage, White Onion, Grilled Pineapple, Jalapeno Salsa Verde, Coriander

CARNE ASADA 14

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

YAKINIKU 14

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

BANG BANG KANI 22

Alaskan King Crab, Bang Bang Spicy Aioli, Lettuce, Avocado Crema, Yuzu Aioli, Masago, Coriander Cress

PRAWN KUSHIYAKI 15

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

OCTOPUS ANTICUCHO 14

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

STEAK AL CARBONE 15

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

PORK CARNITAS 13

Pulled Pork, Kimchi, Green Apple, Pickled Cucumber, Ginger Garlic Soy, Jalapeno, Spring Onion

HIGADO 16

Grilled Chicken Liver, Spicy Guajillo Tomatillo Salsa, Cabbage, Chipotle Aioli, Pico De Gallo, Coriander Cress

CEVICHEs & TIRADITOS

TUNA CevICHE 13

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

SEABASS CevICHE 13

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

CRAB CevICHE 13

Snow Crab, Avocado, Tomatillo, Red Onion, Shallots, Lime, Pink Peppercorns, Truffle, Coriander, Mint Cress

SALMON TIRADITO (G) 14

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

HIRAMASA TIRADITO 12

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

BEETROOT TIRADITO (ve) 12

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

TUNA TARTARE 18

Yellowfin Tuna, Shiso-Truffe Soy, Yuzu Tobiko, Spring Onion, Oscietra Caviar, Tortilla Chips

SALADS

SASHIMI 14

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

WAKAME (ve) 6.5

Chuka Seaweed, Sesame

BURRATA 16

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

FALAFELITO (ve) 8

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