

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.

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 SOCIAL SHRIMP 12.5

Guacamole, Grilled Shrimp, Spring Onion

GUACAMOLE CRAB 12.5

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

TOSTADITOS

CRISPY CALIFORNIA 9

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

TUNA POKE 9

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

STEAK CRUDO 9

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

SASHIMI

AKAMI 12

CHU TORO 18

O'TORO 20

SALMON 9

SEABASS 14`

HIRAMASA 16

IKURA 12

MAKI ROLLS

CUCUMBER AVOCADO (ve) 11

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

SPICY VEGETABLE TEMPURA (ve) 12

Baby Corn, Avocado & Asparagus Tempura, Habanero Gojuchang, 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 12.5

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

TUNA ASPARAGUS 13

Yellowfin Tuna, Asparagus, Pickled Red Onion, Sesame

SPICY TUNA 13

Yellowfin Tuna, Avocado, Gojuchang 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) 13.5

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

JACKFRUIT CARNITAS (ve) 13

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

COURGETTE DYNAMITE (ve) 14

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

CHICKEN ASADO 13.5

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

TRAILER PARK CHICKEN 14.5

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

PATO CARNITAS 15.5

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

GRINGO LOBSTER 21

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

CABO FISH 14.5

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

SOCAL FISH 14.5

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

MISO BLACK COD 20

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

TACOS

(CHOICE OF SOFT CORN TORTILLAS OR LETTUCE WRAP)

DYNAMITE PRAWN 17

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

AL PASTOR 14.5

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

CARNE ASADA 15.5

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

YAKINIKU 15.5

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

BANG BANG KANI 25

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

PRAWN KUSHIYAKI 16

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

OCTOPUS ANTICUCHO 16

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

STEAK AL CARBON 16.5

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

PORK CARNITAS 15.5

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

CEVICHEs & TIRADITOS

TUNA CevICHE 15

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

SEABASS CevICHE 15

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

CRAB CevICHE 16.5

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

SALMON TIRADITO (G) 15

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

HIRAMASA TIRADITO 15

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

BEETROOT TIRADITO (ve) 14

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

TUNA TARTARE 21

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

SALADS

SASHIMI 17

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 18

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

FALAFELITO (ve) 11.5

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