

Cafe Mochi

3221 S Grand Blvd 63118-1013 · +13147735000 · Updated: Jan 14, 2026

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APPETIZERS 9

Shrimp Tempura \$6.00

lightly battered and fried shrimp, kabocha squash, zucchini, mushrooms, onions and sweet potato served with tempura sauce.

Calamari Tempura \$6.00

lightly battered and fried calamari, kabocha squash, zucchini, mushrooms, onions and sweet potato served with tempura sauce.

Gyoza \$5.00

pan fried japanese style pork and vegetable dumplings.

Sushi Appetizer \$8.00

1/2 california roll and 4 pieces of nigiri sushi that includes tuna, salmon, white fish and crab.

Sashimi Appetizer \$10.00

premium cuts of tuna, salmon, yellowtail, white fish and crab.

Tuna Tataki \$10.00

seared tuna served with shredded daikon in ponzu sauce, topped with scallions, masago and sesame seeds. also available with white tuna.

Edamame \$3.00

steamed soy beans in their pod with salt.

Crispy Spring Rolls - (2 Rolls Cut In Half) \$3.00

pork and veggies inside served with house sweet sauce. vegetarian option is available .

Softshell Crab \$8.00

lightly battered and fried served with dipping sauce.

VIETNAMESE APPETIZERS 2

Goi Cuon \$4.00

soft salad rolls of shrimp, crab, rice vermicelli, lettuce & aromatic herbs in rice paper with peanut plum dipping sauce.

Cha Gio \$3.00

crisp spring rolls of pork, glassy noodles & vegetables with sweet pineapple or lime dipping sauce.

SOUPS AND SALADS 7

Miso \$2.00

soy bean base soup with tofu, seaweed and scallions.

Undon Soup	\$8.00
wide thick noodles in broth with a side of shrimp and vegetable tempura.	
House Salad	\$2.00
mixed greens with house special ginger dressing.	
Wakame Salad	\$4.00
seaweed salad.	
Mochi Chicken Salad	\$9.00
grilled chicken with mixed greens, crispy wontons served with ginger dressing or thai peanut dressing.	
Bankok Garden Salad	\$10.00
thinly sliced steak with mixed garden greens and herbs tossed in chilli lime dressing.	
Sesame-encusted Tuna Salad	\$10.00
sesame encrusted tuna and baby spring mix with wasabi dressing.	

NIGIRI SUSHI 19

Tuna	\$5.50
Salmon	\$4.50
White Tuna	\$4.50
Yellow Tail	\$5.00
Shrimp(cooked)	\$4.00
Octopus	\$5.00
Tai(white Fish)	\$4.00
Crab	\$4.00
Scallops	\$4.50
Smoked Salmon	\$5.00
Mackerel	\$4.00
Eel	\$4.50
Tamago(egg)	\$3.50
Squid	\$4.00
Sweet Shrimp(raw)	\$5.50
Smelt Roe	\$4.50
Salmon Roe	\$5.50

Tobiko (flying Fish Roe) \$5.00

flying fish roe.

Quail Egg (choose A Roe) \$1.00

CHEF'S SPECIALTY ROLLS 18

Volcano Roll \$13.00

tempura with shrimp, asparagus and avocado roll topped with broiled crab and scallions in spicy mayo.

Samurai Lobster Roll \$16.00

tempura with lobster, crab, asparagus and red tobiko roll sided with lobster in panko crumbs, served with spicy mayo and eel sauce.

Fuji Roll \$11.00

salmon, tempura shrimp, crab, cream cheese, asparagus in a roll topped it with broiled scallops in a spicy mayo sauce finished with a drizzle of eel sauce and black tobiko.

Seacrust Roll \$11.00

salmon, crab, avocado, asparagus roll wrapped in calamari lightly battered and fried, topped with spicy mayo, wasabi mayo, eel sauce and black tobiko.

Phoenix Roll \$6.75

grilled teriyaki and spring mix topped with spicy mayo.

Butterfly Roll \$11.00

tempura shrimp, crab, cream cheese, asparagus, smelt roe, topped with butterfly shrimp, avocado, spicy mayo and eel sauce.

Rainbow Roll \$12.00

crab, avocado, cucumber topped with tuna, white tuna, salmon, yellow tail, sprouts and smelt roe.

Red Dragon Roll \$12.00

tempura with shrimp, mayo, asparagus topped with tuna, sprouts, masago, eel sauce, wasabi mayo and tempura crumbs.

Godzilla Roll \$10.00

tempura roll with tuna, salmon, avocado, spring mix, topped with spicy mayo, wasabi mayo, srirach sauce, smelt roe and tobiko.

Catapillar Roll \$12.00

empura with shrimp, crab, eel, cream cheese, asparagus, topped with avocado, eel sauce and red tobiko.

Hawaiian Roll \$10.00

fresh salmon and cream cheese, coated coconut crumbs and lightly fried.

Spider Roll \$13.00

tempura soft shell crab, asparagus, crab, shrimp, mayo, oshinko, sprouts and topped with eel sauce and masago.

White Tiger Roll \$12.00

empura crab, shrimp, eel, avocado, wasabi roe, asparagus topped with white tuna, wasabi mayo and eel sauce.

Maui Roll \$12.00

fried coconut shrimp, crab cream cheese, asparagus, topped with salmon, white tuna, wasabi mayo, scallion and red tobiko.

Lemon Drop Roll \$12.00

salmon, crab, cream cheese, avocado, lemon zest, smelt roe, topped with white fish, honey wasabi and tempura crumbs.

Kobe Delight	\$13.00
calamari, crab, shrimp, smelt roe, asparagus, kaiware sprouts, topped with grilled steak, enoki mushrooms, scallion, ginger sesame teri sauce and spicy mayo.	
Dynamite Roll	\$8.00
tempura spicy tuna in panko, served with our triple action sauce.	
Hurricane Roll	\$8.50
tempura scallops, shrimp, onions, carrots with cream cheese, avocado, smelt roe and eel sauce.	

SASHIMI 6

Tuna Sashimi	\$11.00
Salmon Sashimi	\$10.00
Yellowtail Sashimi	\$11.00
Tai Sashimi (white Fish)	\$11.00
Octopus Sashimi	\$10.00
Tuna & Salmon	\$11.00

VIETNAMESE ENTREES 8

Pho Ga	\$7.50
thin slices of chicken breast with rice noodles in house broth, garnished with fresh aromatic herbs.	
Pho Bo	\$8.50
hearty beef broth with rice noodles & tender beef loin slices with fresh aromatic herbs.	
Bun Cari Ga	\$8.00
thinly sliced chicken breast & vegetables in coconut curry sauce over vermicelli noodles or a side of steamed rice.	
Bun Cha Nuong Cha Gio	\$7.50
barbequed pork and crispy spring roll over vermicelli noodles with mesclun greens & lime garlic sauce.	
Bun Tom Nuong Cha Gio	\$9.00
grilled jumbo shrimp and crispy spring roll over vermicelli noodles with fresh herbs, mesclun greens & lime garlic sauce.	
Bun Ga Tom Nuong	\$9.00
sauteed lemongrass jumbo shrimp & chicken over vermicelli noodles with fresh greens & herbs.	
Bun Bo Xao Cha Gio	\$9.00
grilled tender beef loin & crispy spring roll over vermicelli noodles with aromatic fresh herbs and garlic lime sauce.	
Ga Xao Xa Ot	\$9.00
sauteed yellow curry, basil & lemongrass chicken with steamed rice.	