

MOYO LONDON Menu




57 The Burroughs Hendon. NW4 4AX
 ☎ 020 8062 5205 📍 @moyolondon

STARTERS & SMALL PLATES

Edamame	4.00
Steamed young soybeans served with sea salt or chilli seasoning	
Miso Soup	4.00
Miso soup is a Japanese dish made with dashi broth and miso paste, resulting in a warm, savoury flavour	
Gyoza – Chicken or Vegetable (v)	7.80
Japanese dumplings, pan-fried or deep-fried, filled with chicken, vegetables, or just vegetables, served with dipping sauce	
Chicken Wings – Suya or Teriyaki	9.80
BBQ chicken wings, coated in spicy Suya seasoning or house teriyaki sauce	
Tako yaki (Octopus Balls)	8.80
Crispy fried golden balls filled with octopus, spring onions, and ginger	
Kabocha Korokke (Japanese Pumpkin) (V)	8.80
Potato croquettes served with tonkatsu	
Chicken Karaage (Japanese Fried Chicken)	9.80
Boneless chicken pieces, marinated with house seasoning, deep-fried and served with spicy pickled cucumber	
Gizdodo	15.80
Tender chicken gizzards paired with sweet, fried plantains, stir-fried in a pepper sauce	
Prawn Tempura	12.80
Prawns in a light tempura batter, deep-fried until crisp and served with savoury tempura sauce	
Vegetable Spring Roll & Vegetable Samosa	8.80
Vegetables wrapped in pastry with a seasoned vegetable filling fried until crisp	
Akara	8.80
Nigerian beans fritters made from honey beans, onions, and pepper, deep-fried to perfection	

MAINS

Naija Soul



"From Chopsticks to Chop Life."

Whole Fried Fish (Naija Style)	24.80 35.00 (large)
Tilapia, Croaker, or Seabass prepared with authentic West African seasonings, deep-fried to perfection, served in a spicy pepper sauce with mixed peppers and crispy onions Please note: Seabass is available only in the large size	
Honey Beans with Fried Plantain and Grilled Fish	20.00 25.00 (with fish)
Slow-cooked honey beans in a pepper sauce, paired with sweet fried plantains and grilled fish	

Asaro with assorted meat or fish 25.00

Tender chunks of yam are simmered in a savoury, spiced tomato stew until they reach a melt-in-the-mouth creaminess, creating the comforting traditional dish. This rich porridge is served generously with a spicy pepper sauce and assorted meats or fish.

SUYA & GRILL

Smoky, Spicy, and full of soul, it's an intoxicating blend of flavours and an irresistible char-grilled aroma (Contains nuts)

Beef Suya	20.00
Tozo	18.00
Lamb Suya (3pce)	14.80

Chicken Suya:

Quarter	8.80
Half	15.80
Whole	23.80
Mixed Suya Platter (for 2 ppl)	25.00

Beef | Lamb chops | Chicken Wings | Chicken Thighs

SWALLOW & SOUP

All soups are served with your choice of Pounded, Eba, Amala, or Semo

Egusi	
Efo riro	
Ewedu & Gbegiri	
Ogbono	
No Protein	20.00
With Assorted Meat or Fish	22.80
With Assorted Meat and Fish	25.80

Seafood Okra / Ila Asepo	28.80
---------------------------------	--------------

An okra-based stew featuring prawns, crab, calamari, fish, and lobster balls, offering a distinctive array of coastal flavours.

Pepper Soup	18.80
--------------------	--------------

A warming fragrant Nigerian soup infused with spices and herbs, with a choice of tender goat meat or fish

RICE & NOODLES DISHES

Seafood Jollof Spaghetti	20.80
---------------------------------	--------------

Spaghetti cooked in a red pepper sauce with calamari and prawns

Indomie reloaded Beef Chicken (choose one)	15.00
-----------------------------------------------------	--------------

Indomie reloaded is a modern take on instant noodles, featuring springy noodles in a spiced sauce, with turkey sausage, onions, peppers, with beef or chicken topped with boiled egg.

Jollof Rice with Beef Suya Chicken Suya	18.80 17.80
--------------------------------------------------	----------------------

Smoky Jollof rice served with fried plantain, coleslaw and your choice of either Suya chicken or Beef Suya

Jollof rice with Stewed Beef & Chicken	21.80
---------------------------------------------------	--------------

Smoky Jollof rice served with fried plantain, coleslaw and your choice of either Suya chicken or Beef Suya

Ayamashe Ofada Sauce	23.80
-------------------------------	--------------

Ofada rice or steamed white rice, served with fried plantain and your choice of either Ayamashe or Ofada sauce.

MAINS

TOKYO BITES



"From Chopsticks to Chop Life."

Whole Fried Fish (Japanese Style)	24.80 Large 35.00
------------------------------------------	----------------------------

Whole Fried Fish – Japanese Style: A delicately crispy whole fish, seasoned with soy, sake, and ponzu, then finished with a citrus-chilli glaze for a refined flavour profile.

Please note: Seabass is available only in the large size

Okonomiyaki (Japanese Savoury Pancake)	15.80
-----------------------------------------------	--------------

Japanese-style pancake with shredded cabbage, spring onion, and prawns, drizzled with mayo and Okonomi sauce

CURRIES

Chicken Katsu Curry	14.80
----------------------------	--------------

Crispy breaded chicken breast served with a rich Japanese curry sauce and steamed rice

Pumpkin Katsu Curry (Ve)	14.80
---------------------------------	--------------

Breaded slices of sweet pumpkin, served with rich Japanese curry and rice

RICE & NOODLES DISHES

Donburi	18.80
----------------	--------------

Steamed warm rice bowls with slow-cooked Duck with sweet soy and ginger glaze, choice of topping: shredded pickled carrot, red cabbage, cucumbers

Salmon Teriyaki	18.80
------------------------	--------------

Grilled salmon with house teriyaki sauce, served with steamed rice. The salmon is cooked to perfection, offering a tender and flavourful experience, while the teriyaki sauce adds a sweet and savoury glaze that complements the fish beautifully.

Unagi Don	20.00
------------------	--------------

Unagi, or freshwater eel, grilled and brushed with a sweet and savoury tare sauce that enhances its natural umami flavour, served with steamed rice.

Chicken and Aubergine Claypot	20.00
--------------------------------------	--------------

A delicate yet deeply layered sauce crafted from oyster sauce, aged sake, mirin, and house-made tare dashi. Combined with tender pieces of Chicken and the rich creamy texture of aubergine.

Yaki Udon	16.80
------------------	--------------

Thick stir-fried Udon noodles with shoyu, spring onions, cabbage and vegetables with your choice of Chicken or Prawns

Udon Kake	15.80
------------------	--------------

Thick, chewy Udon noodles served in a light, flavourful broth topped with prawn tempura.

Salmon Tataki	12.80
----------------------	--------------

Lightly seared salmon with a tender centre, finished with ponzu sauce

MOYO LONDON

Menu



SALADS & SANDWICHES

Naija Salad	12.80
<small>Includes lettuce, cucumber, tomatoes, prawns, and creamy veg topped with slices of boiled eggs and a luscious creamy blend that ties all the ingredients together</small>	
Chicken Beef Naija Shawarma	15.00
<small>Tender strips of marinated chicken or beef are grilled to perfection, then wrapped in a warm, soft flatbread along with sausage and crisp, creamy slaw</small>	
Beef Sando	12.80
<small>Beef sandwich, umami-rich beef encased in lightly toasted bread with sweet tonkatsu sauce</small>	

SIDES

Fried Plantain	6.80
Yam Chips + Sauce	9.80
Fries	5.80
Sweet Potato Fries	6.80
Steamed white rice (Nigerian or Japanese)	5.00
Ofada rice	9.80
Jollof Rice and coleslaw	8.80
Fried Rice – Naija or hibachi style	9.80
<small>Nigerian or Japanese-style fried rice with vegetables and spices</small>	
Swallow – Amala, Eba, Semo or Pounded Yam	5.00
Moyo Hot Sauce (chillies, ginger, garlic and mixed peppers)	5.00
Moyo House Sauce (red pepper sauce with mild chilli)	5.00
Coleslaw	5.00

DESSERTS

Basque Burnt Cheesecake with Miso Caramel	8.00
<small>Creamy, caramelised cheesecake with a miso-salted caramel drizzle — rich, sweet, and just a little savoury</small>	
Banana Cake with Miso Caramel & Vanilla Ice Cream	6.80
<small>Warm banana cake topped with miso caramel and served with a scoop of vanilla ice cream</small>	
Pancakes	10.00
<small>Light, fluffy pancakes with whipped cream and a drizzle of Honey/ Nutella</small>	
Puff Puff	6.00
<small>Nigerian doughnuts coated in cinnamon sugar or plain</small>	
Ice Cream /Mochi	2.50 each
Waffle and ice-cream	6.80

WHAT'S ON

- *Buffet every last Sunday of the month from **£25.00**
- *Taste of Japan every Friday, enjoy a curated selection of small plates for just **£5.00 each**
- *Happy Hour Cocktails, Wednesday/Thursday **6pm- 8pm**
- *3 Shots and Shisha every Saturday from **£30 4pm-7pm**
- *Shisha from **£15 everyday**

Cocktails & Spirits

NEGRONI	7.80
<small>CAMPARI,GIN,MARTINI ROSSO</small>	
CHAPMAN	6.80
<small>ORANGEJUICE,CORDIAL,ANGOSTURA BITTER, FANTA</small>	
MOYO HOUSE COCKTAIL	5.80
<small>REDWINE,PINEAPPLE,SPRITE,SYRUP, ANGOSTURA BITTER</small>	
YUZU WHISKY SOUR	7.80
<small>WHISKY,LEMONJUICE,YUZUJUICE, SIMPLE SYRUP</small>	
BAILEYS WHITE RUSSIAN	7.80
<small>BAILEYS, ESPRESSO, VODKA, CARAMEL</small>	
ZOMBIE	7.80
<small>DARKRUM,WHITERUM,GRENADINE,PINEAPPLE JUICE, LIME</small>	
TROPICAL TWIST	7.80
<small>COCONUTRUM,PINEAPPLEJUICE,PASSION FRUIT JUICE, MIDORILIQUEUR</small>	
TEQUILA ORANGE SUNRISE	8.80
<small>TEQUILA,PINEAPPLE JUICE ORANGE JUICE,GRENAOINE</small>	
PINK CASHMERE	9.80
<small>ABSINTHE,STRAWBERRY GIN,LEMON JUICE,STRAWBERRY SYRUP, COCONUT CREAM</small>	
CASAMIGOS MARGARITA	10.80
<small>CASAMIGOS BLANCO,TRIPLE SEC,LIME</small>	

RUM PUNCH

MOYO'S PALM WINE PUNCH	8.80
RIO'S RUM PUNCH	8.80

SPIRITS AND LIQUORS

	25ml	50ml
BAILEYS	7.00	
MALIBU	7.00	
HENNESSY	5.00	9.00
REMY MARTIN VSOP	6.00	9.00
MATTEL	5.00	8.00
DISARONNO AMARETTO	4.00	7.00

MOCKTAILS

	GLASS	PITCHER
PASSION FRUIT MOJITO	6.80	14.80
<small>PASSION FRUIT, LIME JUICE, GRENADINE, GINGER ALE</small>		
CHAPMAN	6.80	15.80
<small>GINGER BEER,LIME JUICE, MINT,SIMPLE SYRUP</small>		
APPLE MOJITO	6.80	14.80
<small>APPLE JUICE,LIME JUICE,MINT</small>		
VIRGIN MOJITO	6.80	14.80
<small>GINGER BEER,LIME JUICE, MINT,SIMPLE SYRUP</small>		
STRAWBERRY DAIQURI	6.80	16.80
<small>FRESH STRAWBERRY,LIME JUICE,SIMPLE SYRUP SPARKLING WATER,</small>		
ORANGE SUNRISE	6.80	15.80
<small>ORANGE JUICE,PINEAPPLE JUICE,GRENADINE,MINT/CITRUS</small>		

SPRITZ

APEROL SPRITZ	7.80
<small>PROSECCO,APEROL,SODA WATER</small>	
PALM WINE COCONUT SPRITZ	8.80
<small>PALM WINE, COCONUT WATER SODA WATER LIME JUICE SIMPLE SYRUP</small>	
SUYA PINEAPPLE SPRITZ	8.80
<small>PINEAPPLE,SUYA PEPPER SYRUP,LIME JUICE, SPARKLING WATER, SUYA-LIME GLASS RIM</small>	

TEQUILA SHOTS

	25ml	50ml
CASA AMIGOS	6.00	9.00
LUNAZUL	6.00	9.00
DON JULIO	6.00	9.00

CHAMPANGE

VEUVE CLICQUOT YELLOW LABEL	90.00
MOET & CHANDON BRUT	120.00

Drinks

SOFTDRINKS

ORANGE JUICE APPLE JUICE	3.00
COKE / DIET / ZERO	2.00
SPRITE FANTA	2.00
MALTA GUINNESS	4.00
SCHWEPPS MOJITO	3.00
SCHWEPPS BITTER LEMON	4.00
NAIJA FANTA	5.80
SANPELLIGRINO (ALL)	3.80

WATER

STILL SPARKLING WATER	2.00
STILL SPARKLING WATER 1L	4.80

BEER

SMALL GUINNESS	6.80
BIG GUINNESS	8.80
GULDER	8.80
STAR	8.80
BIG ORIGIN	8.80
HEINEKEN	8.80
ASAHI	4.80
PERONI	4.80
CORONA	4.80

WINE

	GLASS	BOTTLE
RED	6.80	27.00
WHITE	6.80	25.00
ROSE	8.00	25.00
VALDOBBIADENE PROSECCO	8.00	35.00
MUSCATO	8.00	24.00
PALM WINE		8.80

COFFEE

ESPRESSO	2.30
DOUBLE ESPRESSO	2.60
MACCHIATO	2.70
AMERICANO	2.60
CAPPUCCINO	3.20
LATTE	3.20
FLAT WHITE	3.00
CHAI LATTE	3.20
MATCHA LATTE	3.60
HOTCHOCOLATE	3.65

TEA

BREAKFAST TEA	2.50
LEMON AND GINGER	2.50
JAPANESE GENMAICHA JAPANESE	2.50
SENCHA SAKURA JAPANESE	2.50
SENCHA GREEN TEA	2.50
CHRYSANTHEMUM	3.50

ADD

NON-DIARY MILK	FREE
SYRUP	0.40

