

Festive

À LA CARTE MENU

Available 1 - 31 December

Daily 6PM-10PM



MOGĀ

Roasted Turkey Breast 🍷🌿
Charred Miso Brussel Sprouts,
Smashed Sweet Potato, Chicken Jus

25

Angus Ribeye 🍷🥗
Honey Glazed Carrots, Seaweed Butter

25

Roasted Miso Cauliflower 🍷🌿
Wasabina Pesto, Fried Perilla Leaf,
Walnut Gremolata

20

Snowberry "Sonata" 🍷🌿🍰
Strawberry Cake, Pistachio Crumble,
Miso Meringue, Miso Powder

12

Please advise us if you have any dietary requirements or food allergies.
All prices are subject to service charge & prevailing government taxes.

Festive

COCKTAILS

Available 1 - 31 December

Daily 6PM-Late



MOGĀ

Mulled Wine

Hennessy VSOP, Red Wine, Spices, Cranberry, Orange, Honey

Jerry Xmas

Belvedere Vodka, Green Apple, Cinnamon, Clarified Milk

Maple Old Fashioned

Johnnie Walker Black, Orange, Cinnamon, Okinawa Brown Sugar, Orange & Angostura Bitters

Tequila Sunrise

Volcan Blanco, Orange, Honey, Lime, Grenadine

25++ per glass

All prices are subject to service charge & prevailing government taxes.

Hennessy

BELVEDERE
VODKA

VOLCAN
DE MI TIERRA
TEQUILA

KIYOKO'S XMAS & TREATS

FREE-FLOW IZAKAYA

Feast, Flow and Kanpai! Sushi, Sashimi & Izakaya bites for a very Meri Kurisumasu!

WED DEC 24 6PM - 10PM

\$38++ PER GUEST

RAW

Served With Soya Sauce,
Wasabi and Pickle Ginger

Salmon 🍣

Tuna 🍣

SUSHI

Cranberry Cheese-Pulled
Turkey Roll & Honey Ham 🍱🍷

Truffle Edamame Inari

MILK BUNS

Cranberry & Cream Cheese 🍷🍷🍷

HOT DISH

Chicken Karaage 🍷

Vegetable Tempura 🍷

COLD DISH

Chuka Kurage (Jellyfish) 🍷

Potato Salad 🍱

Soba Noodles 🍜🍷

SOUP

Miso Soup 🍷

SWEETS

Fruit Platter

Melon Mochi 🍷🍷🍷

HIGHBALLS

Add-on \$10++ per glass

Japanese Fruit Wine Spritz
Strawberry, Melon, Peach, Grape

Chu-Hi Selection

Classic Lemon, Ume, Yuzu, Peach

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IZAKAYA
M O G A



KIYOKO'S NYE FEAST

FREE-FLOW IZAKAYA

Roll into 2026 with unlimited sushi, sashimi and izakaya bites for only S\$38++ per person.

WED DEC 31 6PM - 10PM

\$38++ PER GUEST

RAW

Served With Soya Sauce,
Wasabi and Pickle Ginger

Salmon

Tuna

COLD DISH

Chuka Kurage (Jellyfish)

Potato Salad

Soba Noodles

ROLLS N ROLLS

California Roll

Egg Mayo Inari

SOUP

Miso Soup

HOT DISH

Shrimp Gyoza

Chicken Slider

Coleslaw, Tonka Mayo

SWEETS

Fruit Platter

Melon Mochi

HIGHBALLS

Add-on \$10++ per glass

Japanese Fruit Wine Spritz
Strawberry, Melon, Peach, Grape

Chu-Hi Selection

Classic Lemon, Ume, Yuzu, Peach

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IZAKAYA
MOGĀ



New Year's Eve

MOGĀ

À LA CARTE MENU

Wednesday, 31 December 2025 | 6PM - 11PM



Chicken Schnitzel

Yuzu Mayo, Pecorino, Mizuna

25

Angus Ribeye

Charred Broccolini, Yakiniku Sauce, Garlic Chips

25

Roasted Miso Cabbage

Sesame Dressing, Dry Miso Furikake

20

Soy Caramel Glazed Donuts

Caramel Glaze, Sea Salt Gelato, Cookie Crumble, Lemon Zest

14

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New Year's Eve

MOGĀ

LATE NIGHT SNACKS

Wednesday, 31 December 2025 | 11PM – 12.30AM



Truffle Edamame

12

Truffle Teriyaki, Peeled Edamame

Chicken Karaage

16

Yuzu Mayo, Ito Togarashi

Crispy Squid

18

Sansho Fish Sauce, Green Chilli

Crispy Sweet Potato

12

Wasabi Mayo, Ito Togarashi

Fried Potato with Camembert

12

Pecorino, Wasabina Pesto

Black Sesame Gelato

12

Digestive Crumble, Milk Sheet

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