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KIYOKO'S
TABLE

*Izakaya Flavours Reimagined
By A Modern Girl*







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MOGĀ Head Chef

LEON QUEK

Leon Quek, a seasoned figure in Singapore's culinary scene, transitioned from IT to the culinary arts, igniting his passion in prestigious kitchens.

Now Head Chef at MOGĀ, Pullman Singapore Hill Street, Leon's career spans over a decade with stints at CUT by Wolfgang Puck, THE MAST[®] of Mozzarella & Co, and 1880. Known for his innovative menu development, he fuses traditional Japanese techniques with modern Western influences, spotlighting local flavours.

At MOGĀ, Leon aims to revolutionise Japanese cuisine in Singapore, crafting memorable, share-style dishes that reflect his deep respect for tradition and his creative spirit.

IZAKAYA CONCEPT

For Kiyoko, food was as much a part of her story as travel. Every meal carried comfort, connection, and a spark of discovery.

At MOGĀ, our menu takes inspiration from the Japanese izakaya, a place of ease and togetherness, reimagined with flavours from around the world. Familiar bites are given a Japanese touch, creating dishes that feel both nostalgic and new.

Here, every plate is crafted to be shared, savoured, and remembered – just like Kiyoko's journey.

RAW

SASHIMI (3 PIECES)

Salmon 🐟	16
Akami 🐟	18
Chutoro 🐟	28
Hamachi 🐟	18
Hokkaido Scallop 🐚	17
Engawa 🐟	16

CHEF’S CHOICE SASHIMI PLATTER

4 Types (8 Pieces) 55

6 Types (12 Pieces) 75

Tako Wasabi 🐙🌿🐟🍶
Yuzu Kosho, Shio Kombu

Beef Tartare 🍖🥬🥒
Kimchi, Hot Sauce, Lotus Chip

Mini Chirashi Bowl 🍣🌿🐟🍶🥬
Mixed Sashimi, Ikura, Pickled Ginger, Tosa Soy, Baby Radish, Dill

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

ROLLIN’ ROLLIN’

MOGA Samurai Roll 🐟🍣🍤🥒
Hamachi Aburi, Tempura Prawns, Avocado, Yuzu Mayo, Sriracha, Tenkasu, Scallions

Salmon Overload 🐟🍷🍤🌿
Salmon Aburi, Smoked Salmon Cream Cheese, Cucumber, Avocado, Sriracha Mayo, Ikura, Scallions, Tenkasu

Wagyu Beef Roll 🍖🌿🍶
A4 Wagyu Beef, Fried Beef Cheeks, Caramelised Onion, Sriracha, Cream Cheese, Cucumber, Chives, Garlic Chip, Yakiniku Glaze, Scallions

Garden Roll 🍷🍤🥬🍣
Pickled Jalapeno, Asparagus, Cucumber, Corn, Miso Mayo, Tenkasu, Scallions
🍷 Vegan option available upon request.

So great and made for sharing...
And always better when paired
with laughter! 😊

22

GARDEN

Peanut Sprout Salad 🍷🌿🍶🥬🍣
Sesame Ginger Dressing, Shio Kombu, Togarashi Powder, Crushed Peanuts
🍷 Vegan option available upon request.

Mozuku Salad 🍷🌿🥬🍣
Niigata Seaweed, Minced Ginger, Sweet Rice Vinegar, Shoyu
🍷 Vegan option available upon request.

Kakiage 🍷🌿🍤
Sweet Potato, Mixed Greens, Daikon Dipping Sauce, Yuzu Mayo
🍷 Vegan option available upon request.

Charred Shishito Peppers 🍷🌞🍣
Seasonal Shishito Peppers, Spicy Flakes, Sea Salt
🍷 Vegan option available upon request.

DIETARY INFORMATION

🍷 Alcohol	🍖 Beef	🥛 Dairy	🐓 Cage-Free Eggs
🍳 Eggs	🌿 Gluten	🐷 Pork	🥬 Sesame Choice
🐟 Fish	🍶 Soy	🥫 Mustard	🌱 Vegetarian
🏠 Locally-Sourced	🐚 Shellfish	🌞 Seasonal	🍣 Healthy Choice

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FUN SIZE

Tokyo Tamago Bomb

Chicken Meatball, Egg, Tonkatsu Mayo, Shio Kombu

16

Pancake Kaiseki

Kimchi, Squid, Shrimp, Clams, Spring Onion, Egg, Fish Sauce Glaze

20

Smashed Batatas

Crispy Sweet Potatoes, Pancetta, Ito Togarashi, Wasabi Mayo

14

Crispy Squid

Squid, Sansho Fish Sauce, Lime zest, Green Chilli

20

Chicken Karaage

Yuzu Mayo, Ito Togarashi

18

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YAKITORI

2 Skewers

Grilled Mochi

Truffle Teriyaki, Cured Egg Yolk, Chives

12

Shitake Asparagus

Sweet Gochujang Sauce
 *Vegan option available upon request.*

14

Chicken Tsukune

Egg Yolk, Spicy Teriyaki

16

Beef Tongue

Smoked Goat Cheese, Yuzu Kosho

20

Hokkaido Miso Pork

Pickled Onion, Pickled Cucumber, Scallion Salad

24

Grilled Grouper

Wasabina Pesto, Pepper Puree, Pickled Onion

26

SHOKUPAN SQUAD

A Pair of Sliders

Chicken Slider

Crispy Chicken, Ajitama, Tonka Mayo, Coleslaw

14

Shrimp Slider

Shrimp Patty, Fish Sauce, Pickled Pepper, Coleslaw

16

Wagyu Beef Slider

Wagyu Patty, Trio Cheese, Pancetta, Pickled Pepper, Hot Sauce, Mustard Mayo

24















The best things always
come in pairs of course!

My journey has always been guided by
curiosity and respect for craft.
Inspired by the Japanese irakaya,
I strive to create food that is
comforting, shareable, and pairs
effortlessly with drinks.

At MOGĀ, we honour tradition
while reimagining global comfort
flavours through a Japanese lens —
dishes that feel familiar yet
surprising, and memorable
long after the last bite...

— Chef Leon

DIETARY INFORMATION

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 Eggs	 Gluten	 Pork	 Sesame Choice
 Fish	 Soy	 Mustard	 Vegetarian
 Locally-Sourced	 Shellfish	 Seasonal	 Healthy Choice

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SOMETHING BIGGER

Chasiu Pork Chop 🍷🍷🍷
Kurobuta Pork, Charred Pineapple,
Scallion Salad, Garlic Chips

A4 Kyushu Wagyu Striploin 🍷🍷🍷
Iceplant, Pickled Onion, Garlic Chips,
Yakiniku Sauce

Hokkaido Scallop 🍷🍷🍷
Sake Bisque, Chukka Wakame, Dill, Ikura

Grilled Hamachi Collar 🍷🍷🍷
Kicap Manis, Spiced Crisper, Grilled Leek

Yakimeshi Fried Rice 🍷🍷🍷
Haricot, Shiitake, Perilla Leaf,
Garlic Chips, Fried Egg
🌱 *Vegan and Gluten-Free options
available upon request.*

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BELLY WARMERS

58 Crab Broth 🍷🍷🍷
Crab, Shiitake, Scallop

78 Asari Miso Soup 🍷🍷🍷
Asari Clams, Wakame, Silken Tofu

DESSERTS

36 Soy Caramel Glazed Donut 🍷🍷🍷
Caramel Glaze, Sea Salt Gelato, Cookie Crumble,
Lemon Zest

24 Miso Pavlova 🍷🍷🍷
Miso Custard, Seasonal Berries, Miso Powder

22

12

5

14

16



*Never too full for
desserts & drinks!*

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Till our Next Journey

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