

IZAKAYA
MOGĀ



THE
ART OF
HANKO:
THE TABLE



M
O
G
A

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判子

Some marks are made with ink.
Others are made through flavour.

Each dish from this menu draws from
the ingredients, rituals, and craft of
Japan—familiar in origin, yet uniquely and
thoughtfully interpreted at MOGĀ.

DIETARY INFORMATION

 Alcohol	 Beef	 Dairy	 Cage-Free Eggs
 Eggs	 Gluten	 Pork	 Sesame Seeds
 Fish	 Soy	 Peanuts	 Mollusc
 Locally-Sourced	 Shellfish	 Seasonal	 Healthy Choice

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

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GARDEN

MOMOTARO TOMATO (V) 🥬🏠☀️🍷 18
Stracciatella, Wasabina Pesto, Kombu Oil
Fermented Plum
🌱 *Vegan option available upon request.*

CHARRED CAULIFLOWER FUNGUS (V) 🍄🥬🏠☀️🍷 16
Whipped Tofu, Toasted Pine Nuts,
Soy Mirin, Arugula Cress
🌱 *Vegan option available upon request.*



RAW

SASHIMI (3 PIECES)

Salmon 🐟 16

Akami 🐟 18

Chutoro 🐟 28

Hamachi 🐟 18

Hokkaido Scallop 🍤 18

Engawa 🐟 16

CHEF'S CHOICE SASHIMI PLATTER

4 Types (8 Pieces) 55

6 Types (12 Pieces) 75

TUNA CRISPY RICE 🐟🍚 18
Negitoro, Rice Crisps, Tonnato Sauce, Tobiko,
Avocado, Pickled Onion

WAGYU BEEF TARTARE 🐮🥬🍚 26
Kimchi, Shio Kombu, Sesame,
Garlic Chips, Hot Sauce, Lotus Chips

TAKO WASABI 🐙🥬🍚 11
Shio Kombu, Togarashi, Sesame

SCALLOP CARPACCIO 🍤🥬🍷 26
Tosa Soy, Baby Radish, Tobiko, Dill,
Chilli Oil

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BITES

DEVEILED POTATOES 🥔🧀🍷
Mentaiko Butter, Shio Kombu, Lime Zest,
Mozzarella, Pancetta, Chilli Oil
🌱 *Vegetarian option available upon request.*

CHICKEN KARAAGE 🍗🍷🥒🍷
Yuzu Mayo, Ito Togarashi

CRISPY SQUID 🦑🍷🍷
Squid, Sansho Fish Sauce, Lime Zest, Green Chilli

CRAB LOLLIPOP 🍷🍷🍷
Ginger Tartar Sauce, Sweet Turnip, Prawn,
8 Gems Caviar

CORN KAKIAGE 🍷🍷🍷
Wasabi Lime Crema, Nori Powder, Togarashi,
Smoked Paprika
🌱 *Vegan option available upon request.*

ANKIMO X SUNCHOKE CHIPS 🍷🍷
Monkfish Liver, Mascarpone, Sunchoke,
Lime Salt

16

18

22

24

16

18

The Accompaniment

添

ROLLIN'

MOGĀ SAMURAI ROLL 🍷🍷🍷
Hamachi, Tempura Prawns, Avocado,
Yuzu Mayo, Sriracha, Tempura Crisps, Scallions

SALMON OVERLOAD 🍷🍷🍷
Aburi Salmon, Smoked Salmon Cream Cheese,
Cucumber, Avocado, Sriracha Mayo, Ikura,
Scallions, Tempura Crisps

GARDEN ROLL (V) 🍷🍷
Pickled Jalapeño, Asparagus, Cucumber,
Corn, Miso Mayo, Tempura Crisps, Scallions

SUSHI

PICKLED MACKEREL OSHIZUSHI 🍷🍷🍷
Century Egg, Green Pepper

ABURI SALMON NIGIRI 🍷🍷
Yuzu Mayo, Ikura, Pickled Jalapeño

TUNA NIGIRI 🍷🍷
Nikiri, 8 Gems Caviar

32

30

18

16

16

18

The Impression

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KUSHIYAKI (TWO SKEWERS)

CHICKEN TSUKUNE 鶏 卵 玉 肉 団 子 16
Egg Yolk, Spicy Teriyaki, Hojiso (Perilla Blossom)

HOKKAIDO MISO PORK 味噌 豚 肉 24
Pickled Onion, Pickled Cucumber,
Scallion Salad

WAGYU BEEF CUBE 和 牛 肉 20
Tare, Yuzu Kosho, Shiso Cress

SHISHITO PEPPER (V) 辛 菜 14
Sweet Gochujang Sauce
🌱 *Vegan option available upon request.*

SWORDFISH 鰻 魚 16
Tare, Pepper Purée, Wasabina Pesto,
Pickled Onion

GRILL

PRAWN 大 蝦 30
Green Sauce, Sake Bisque, Burnt Butter Ponzu,
Chilli Oil, Kombu Oil, Tangerine Gems

SAVOY CABBAGE (V) 甘 藍 菜 18
Green Goddess, Mushroom Furikake, Chilli Oil,
Spiced Crisps, Fried Perilla Leaf

HAMACHI COLLAR 甘 藍 菜 26
Kicap Manis, Spiced Crisps, Leeks

TOCHIGI A5 STRIPLOIN 和 牛 肉 88
Sansho Peppercorn Sauce,
Crystalline Ice Plant, Pickled Onion

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The Fire 火

FILLER

SEAFOOD UDON    38
Dashi, Sea Urchin Butter, Mascarpone,
Sakura Ebi, Ikura, Snow Crab

BEEF CHEEK POT PIE      28
Beef Bacon, Carrots, Puff Pastry

YAKIMESHI FRIED RICE (V)     22
Haricot, Shiitake, Perilla Leaf, Garlic Chips,
Fried Egg
✔ *Vegan & gluten-free options available upon request.*

REPLENISH

ASARI CLAM MISO SOUP     8
Asari Clams, Wakame, Silken Tofu

CRAB BROTH     12
Crab, Shiitake, Scallop, Crab Oil

CRAB CHAWANMUSHI     14
Snow Crab, Ikura

The Warmth



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SWEETS

MISO GINGER PURIN 15
Fermented Plums

SOY CARAMEL GLAZED DOUGHNUT 15
Caramel Glaze, Sea Salt Gelato,
Cookie Crumble, Lemon Zest



The Last Impression

余韻

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Dear Guests,

Welcome, and thank you for joining
us at MOGA.

For us in the kitchen, dining is a complete
experience that is brought to life by the
dishes we prepare, the drinks poured
alongside them, and the stories created
across the counter.

We hope you walk away with something
truly distinct to carry with you,
from an unexpected bite, a familiar
comfort, or simply a good time shared.

Thank you for leaving your mark at
MOGA, and we hope we've left a
mark on you, too.

Until next time,



Leon Quek
Head Chef at MOGA

IZAKAYA
MOGA