

MOGĀ

ODEM

Ink & Smoke

FEATURING:

**LEON
QUEK**

Head Chef at
MOGA

**RALPH
ALLEN
SANTOS**

Bar & Restaurant
Manager at MOGA

BAE YUMI

Group R&D Chef
at ODEM



LEON QUEK
Head Chef



RALPH ALLEN SANTOS
Bar & Restaurant Manager



BAE YUMI
Group R&D Chef

Experience an immersive Korean-Japanese collaboration where exceptional food, creative cocktails, and live tattoo artistry come together for one unforgettable evening.

Ink & Smoke

APPLE AND CHESTNUT

Mars Rose, Apple Juice, Chestnut Liqueur, Citrus Blend

STRENGTH



TASTING NOTES

A refreshing sparkling cocktail with crisp apple and delicate berry notes.

TROPICAL PARADISE

Inner Peace Nectar, Yuja Yuzu, Mango, Lime Juice, Campari

STRENGTH



TASTING NOTES

A vibrant tropical cocktail bursting with ripe mango, fragrant yuzu, and juicy citrus.

MAKGITINI

Hwacheon Ilchui Yakju, Dolin Dry, Cocchi Americano, Black Lemon Bitters

STRENGTH



TASTING NOTES

A refined martini-style cocktail showcasing the floral and delicate character of Korean Yakju.

25 per cocktail

Ink & Smoke

PRESENTED BY MOGA

BLUEFIN TUNA 15
Fried Mochi, Tonnato Sauce, Tobiko

PICKLED MACKEREL OSHIZUSHI 10
Century Egg, Green Pepper

HOKKAIDO MISO PORK 20
Pickled Onion, Pickled Cucumber, Scallion

SAVOY CABBAGE (V) 18
Green Goddess, Mushroom Furikake, Perilla Leaf

HAMACHI COLLAR 22
Kicap Manis (Sweet Soy Sauce), Spiced Crisps, Grilled Leek

MOGA X ODEM

ANKIMO KIMCHI PANCAKE 22
Monkfish Liver, Mascarpone, Lime Zest, Perilla Crisp

TOCHIGI A4 WAGYU STRIPLOIN 48
Mushroom Garum Sauce

PRESENTED BY ODEM

FIG & JUJUBE SALAD 18
Burrata, Figs, Jerusalem Artichoke Chips, Frisee, Soy-Candied Walnuts, Gochugaru & Jujube Vinaigrette

BRIOCHE & GAMTAE SEAWEED BUTTER 18
Brioche, Soy Glaze, Gamtae Seaweed Butter

PYUN-YUK 12
Savoury Pork Terrine, Pickled Shrimp, White Kimchi

TEOK KALBI (V) 28
Plant-Based "Kalbi" Patty, Perilla & Zucchini Namul, Lotus, Chestnut Purée

ABALONE BORIBAP 32
Abalone, Makgeolli-Abalone Jus, Pearl Barley, Gamtae Butter, Zucchini, Gosari (Mountain Fernbrake), Abalone Liver Sauce

DESSERTS

CHOCOLATE BURDOCK TART 14
Dark Chocolate Ganache, Burdock Ganache Montée, Candied Burdock

PURIN PUDDING 12
Ginger Purin, Fermented Plum, Miso Caramel

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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