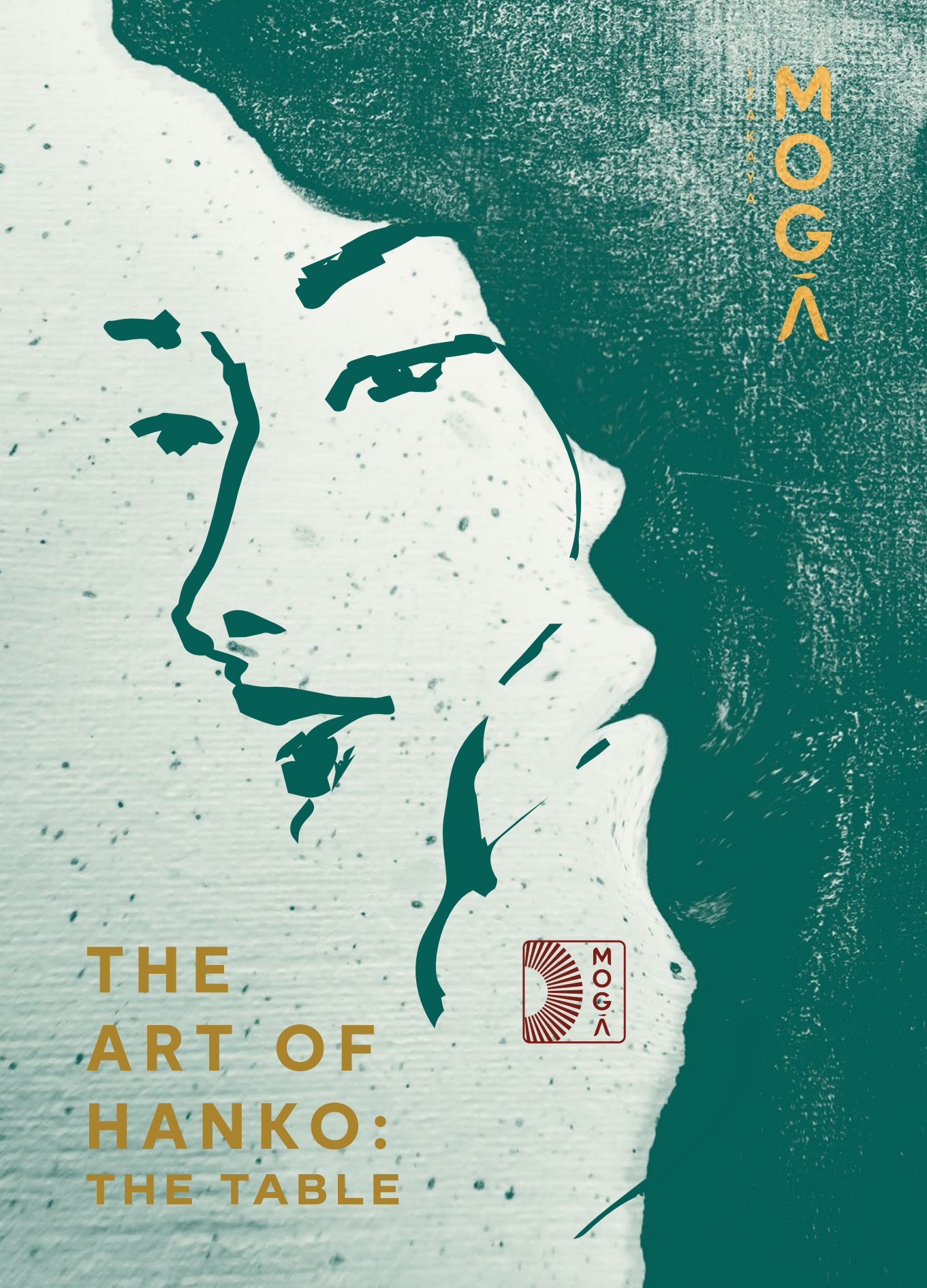


THE ART OF HANKO:
THE TABLE



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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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MOGA
MOGA

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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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.



BITES

DEVILED POTATOES 16
Mentaiko Butter, Shio Kombu, Lime Zest,
Mozzarella, Pancetta, Chilli Oil
Vegetarian option available upon request.

CHICKEN KARAAGE 18
Yuzu Mayo, Ito Togarashi

CRISPY SQUID 22
Squid, Sansho Fish Sauce, Lime Zest, Green Chilli

CRAB LOLLIPOP 24
Ginger Tartar Sauce, Sweet Turnip, Prawn,
8 Gems Caviar

CORN KAKIAGE 16
Wasabi Lime Crema, Nori Powder, Togarashi,
Smoked Paprika
Vegan option available upon request.

ANKIMO X SUNCHOKE CHIPS 18
Monkfish Liver, Mascarpone, Sunchoke,
Lime Salt



The Accompaniment



ROLLIN'

MOGĀ SAMURAI ROLL 32
Hamachi, Tempura Prawns, Avocado,
Yuzu Mayo, Sriracha, Tempura Crisps, Scallions

SALMON OVERLOAD 30
Aburi Salmon, Smoked Salmon Cream Cheese,
Cucumber, Avocado, Sriracha Mayo, Ikura,
Scallions, Tempura Crisps

GARDEN ROLL (V) 18
Pickled Jalapeño, Asparagus, Cucumber,
Corn, Miso Mayo, Tempura Crisps, Scallions

SUSHI

PICKLED MACKEREL OSHIZUSHI 16
Century Egg, Green Pepper

ABURI SALMON NIGIRI 16
Yuzu Mayo, Ikura, Pickled Jalapeño

TUNA NIGIRI 18
Nikiri, 8 Gems Caviar

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The Impression



KUSHIYAKI (TWO SKEWERS)

CHICKEN TSUKUNE — 16
Egg Yolk, Spicy Teriyaki, Hojiso (Perilla Blossom)

HOKKAIDO MISO PORK — 24
Pickled Onion, Pickled Cucumber,
Scallion Salad

WAGYU BEEF CUBE — 20
Tare, Yuzu Kosho, Shiso Cress

SHISHITO PEPPER (V) — 14
Sweet Gochujang Sauce
Vegan option available upon request.

SWORDFISH — 16
Tare, Pepper Purée, Wasabina Pesto,
Pickled Onion

GRILL

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

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

HAMACHI COLLAR — 26
Kicap Manis, Spiced Crisps, Leeks

TOCHIGI A5 STRIPLOIN — 88
Sansho Peppercorn Sauce,
Crystalline Ice Plant, Pickled Onion

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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

餘韻

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Dear Guests,

Welcome, and thank you for joining us at MOGĀ.

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 MOGĀ, and we hope we've left a mark on you, too.

Until next time,

Leon Quek.

Leon Quek
Head Chef of MOGĀ

IZAKAYA

MOGÁ