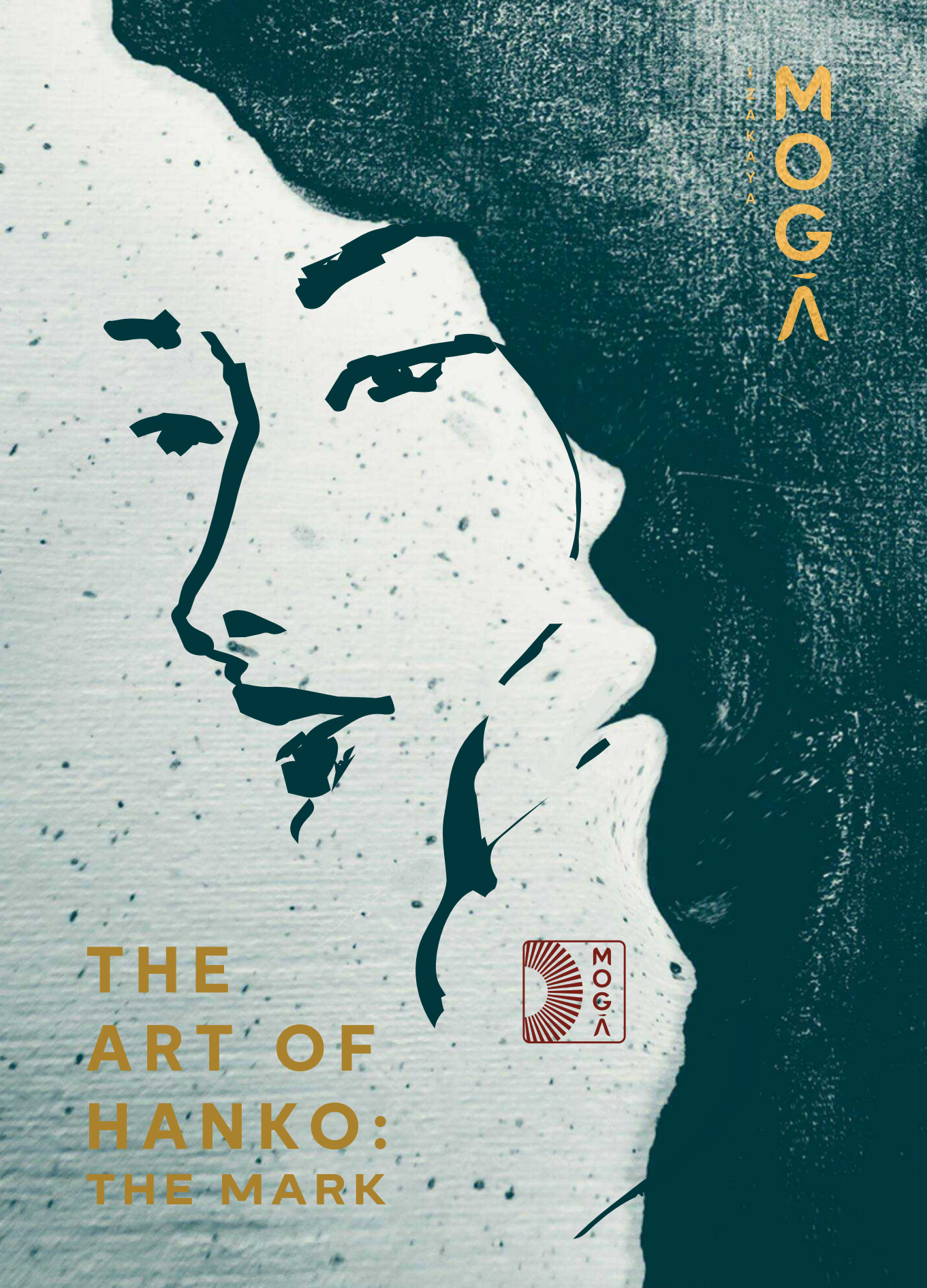

IZAKAYA
MOGÁ
THE ART OF HANKO:
THE MARK
MOGÁ



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判子

A Hanko is a personal seal that carries a sense of who we are, where we come from, and the mark we choose to leave.

Each cocktail in this menu is paired with its own Hanko and artwork, hand drawn to represent the story, emotion, and inspiration behind the drink.

目次 CONTENTS

OVERVIEW	6
SIGNATURE COCKTAILS	8
ZERO-PROOF	26
CLASSIC COCKTAILS	26
JAPANESE CLASSIC COCKTAILS	27
SAKES	28
SPIRITS	30
NON-ALCOHOLIC	32

概要

OVERVIEW

BRIGHT
Fresh, Lively,
Light, Vibrant

DELICATE
Subtle,
Gentle,
Soft,
Nuanced

BOLD
Pronounced,
Expressive,
Complex,
Lingering

DEEP
Roasted, Earthy,
Savoury, Profound

HANAMI 花見



Lightly Floral
Juicy
Delicate

RECALL 懐かしい



Balanced Spice
Fresh
Refreshing

THRESHOLD 門



Nutty
Lightly Toasted
Refreshing

SERENITY 和らぎ



Roasted
Silky
Fruity

KOI 鯉



Savoury
Lightly Herbal
Dry

CHANCE チガヤポン



Approachable
Fruity
Bitter

NAGOMI 和み



Earthy
Sweet
Creamy

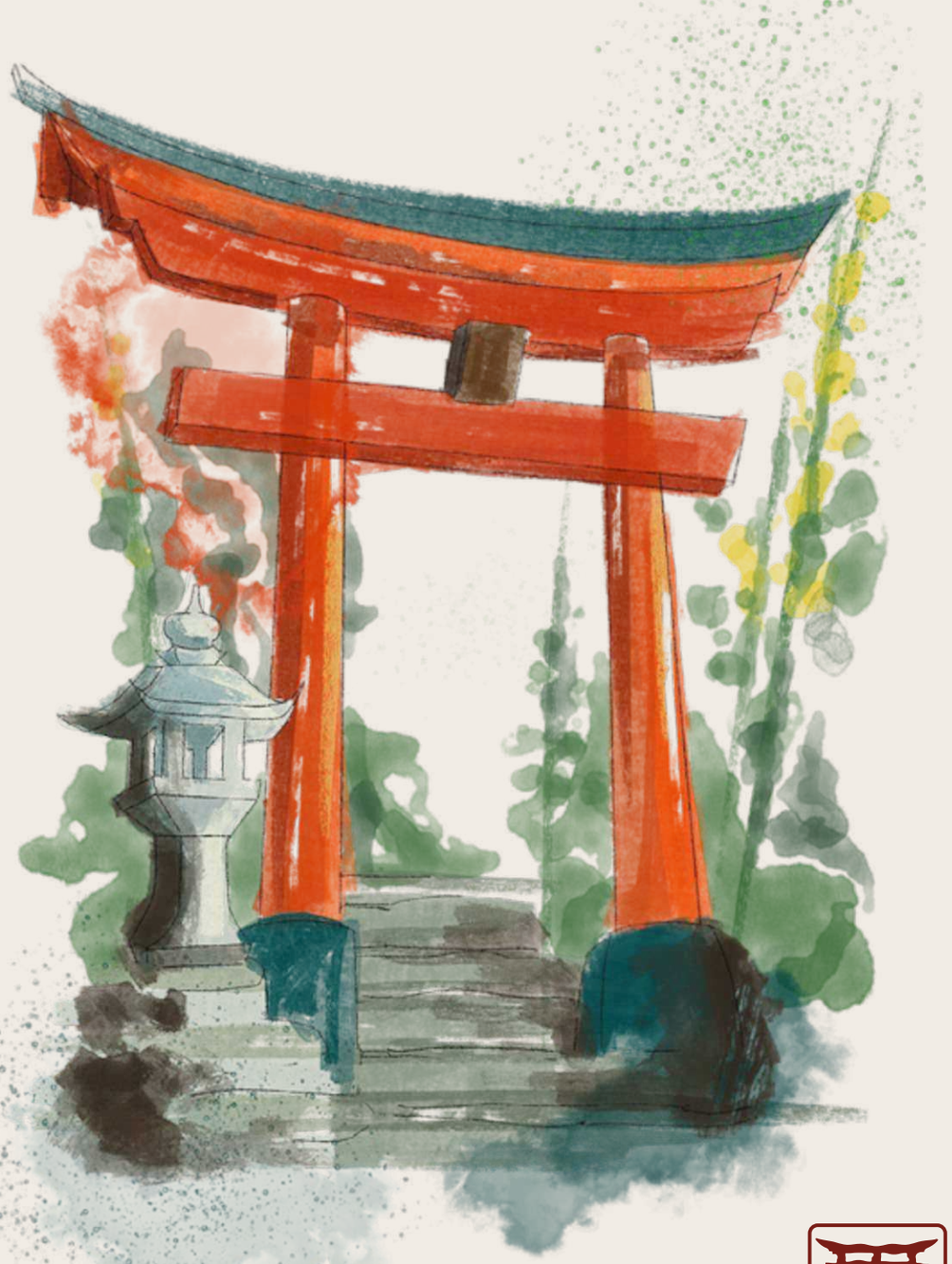
KUSHI 串



Rich
Spiced
Savoury

26 Per Cocktail

Prices quoted are in Singapore dollars, and are subject to service charge and prevailing government taxes.



Threshold

Roku Gin, Hojicha Tea, Umeshu Cordial, Hikori Bitters

Strength

The Torii marks the passage from the familiar into something new, inviting the first step forward.

Nutty · Lightly Toasted · Refreshing

花見

Lightly Floral · Juicy · Delicate

Sakura's fleeting beauty reminds us
to cherish the moment while it lasts.





花見

Hanami

Another Hendrick's Gin, Rose Wine Cordial,
White Peppercorns, Watermelon, Sakura Tea Soda

Strength

和らぎ

Roasted · Fruity · Silky

Like the gentle comfort of mochi,
it encourages slowing down and
finding peace in simple moments.

Serenity

Monkey Shoulder, Yuzu, Giffard Strawberry Syrup,
Genmaicha Tea, Clarified Milk

Strength



和み

Roasted · Fruity · Silky

Smooth and calming, it reflects the gentle balance of tea, offering comfort in quiet moments.



Nagomi

Belvedere Vodka, Matcha, Vanilla Liqueur,
Cacao White Liqueur, Cream

Strength

Spice, sweetness, and tradition
intertwine, evoking the flavours of
Japan and the comfort of memory.

懐かしい

Balanced Spice · Fresh · Refreshing





Recall

Altos Tequila Blanco, Cucumber Shrub, Togarashi,
Angostura Bitters, Ginger Ale

Strength

鯉

Savoury · Light Herbal · Dry

Moving with quiet balance, it glides effortlessly whether with or against the current.

Koi

Iichiko Saiten Shochu, Tomato, Watercress, Cocchi Americano, Citrus Tide

Strength



ガチャポン

Approachable · Fruity · Bitter

Each capsule holds an unknown delight, with seasonal fruits making every serve a little different.



Chance

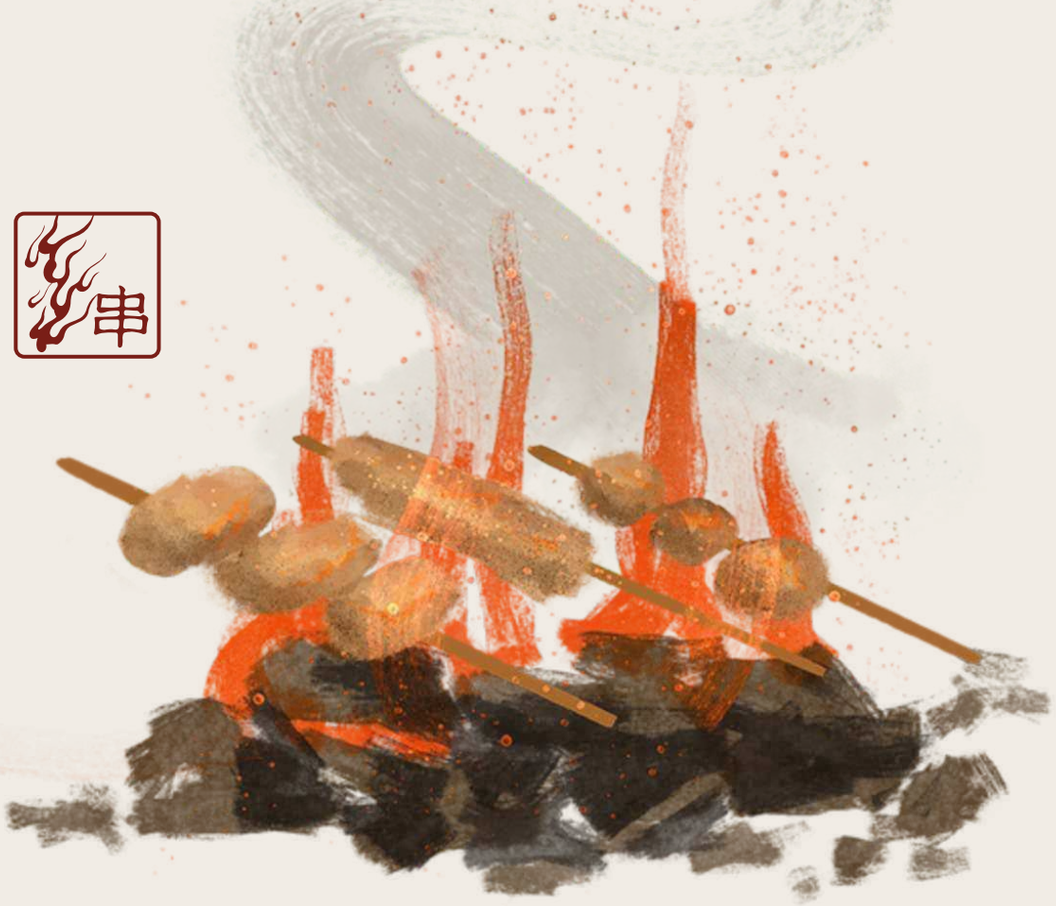
Fords Gin, Seasonal Fruits, Campari, Dry Vermouth, Lemon, Clarified with Greek Yoghurt

Strength

Kushi

Fat-Washed Woodford Reserve Bourbon, Scallion, Ginger,
Sweet Vermouth, Pedro Ximénez Sherry, Shoyu Bitters

Strength



Rich · Spiced · Savoury

Around the grill, smoke rises and
warmth lingers, drawing people
together in the glow of fire.


MOGÁ

ZERO-PROOF
ノンアルコール

Ringo 18
Signorina Valentina Aperitif, Apple Juice,
Giffard Vanilla Syrup

Ume 18
Lady Juniper Gin, Hojicha Tea,
Giffard Plum Syrup

Kyoho 18
Miss Agave Tequila,
Kyoho Grape Syrup, Yuzu

Ichigo 18
Southern Belle Bourbon,
Giffard Strawberry Syrup, Lemon, Sonic

HAPPY HOUR 6-8PM DAILY
All Classic Cocktails at **18**

CLASSIC COCKTAILS
カクテル

Paloma 24
Volcan Blanco Tequila, Grapefruit Soda

White Lady 24
Tanqueray No.10 Gin, Lemon, Cointreau,
Simple Syrup, Egg White

Daiquiri 24
Clairin Communal Rum, Lime,
Simple Syrup

Boulevardier 26
Wild Turkey 101 Rye, Campari,
Cocchi Vermouth di Torino

Old Fashioned 26
Wild Turkey 101 Bourbon, Heavy Syrup,
Angostura and Orange Bitters

Vesper 26
Roku Gin, Belvedere Vodka, Kina Lillet,
Orange Bitters

JAPANESE CLASSIC COCKTAILS
日本のカクテル

Highball 24
Toki Blended Japanese Whisky,
Soda Water

Lemon Sour 24
Iichiko Saiten Shochu, Lemon,
Simple Syrup, Soda Water

Tokyo Station 24
London No.3 Dry Gin, Suze, Lime,
Grenadine

Japanese Cocktail 24
Hennessy VSOP, Orgeat Syrup,
Angostura Bitters, Lime

Bamboo 24
Fino Sherry Wine, Dry Vermouth,
Orange Bitters, Angostura Bitters

Sake Tini 26
House Sake, Belvedere Vodka, Dry Vermouth

Prices quoted are in Singapore dollars, and are subject to service charge and prevailing government taxes.

SPECIALTY / MODERN STYLES

Pure sake with expressive character – often showcasing texture, umami, and unique modern profiles

	CARAFE *180ML*	BOTTLE *720ML*
Tabika Malic Acid *Fukuoka Prefecture* Crisp · Zesty · Green Apple · Lively Acidity · Refreshing	50	140
Utama Native Sweet · Fruity · Koji Sweetness	70	180
Osmanthus Charm Floral · Smooth · Fragrant	50	140
Roselle Charm Refreshing · Fruity · Tart	50	140
Yuzu Charm Sweet · Citrusy · Fresh	50	140
Chrysanthemum Charm Floral · Bright · Sour · Light	60	160
Hop Play Floral · Fruity · Zingy	60	160

	CARAFE *180ML*
HOUSE SAKE	40

Locally Brewed in Singapore

Prices quoted are in Singapore dollars, and are subject to service charge and prevailing government taxes.

JUNMAI DAIGINJO / DAIGINJO

The pinnacle of sake craftsmanship – highly polished rice creates elegant, refined, and aromatic expressions with exceptional purity

	CARAFE *180ML*	BOTTLE *720ML*
Dassai 23 *Yamaguchi Prefecture* Floral · White Peach · Silky · Delicate Sweetness · Clean Finish		260
Kokuryu Ryu *Fukui Prefecture* Melon · Orchard Pear · Silky · Balanced	100	260
Ninki Ichi "Touch & Smile" Hokusai Wave *Fukushima Prefecture* Stone Fruit · Light-Bodied · Aromatic · Crisp · Refreshing	50	140

JUNMAI GINJO / GINJO

Aromatic and versatile, offering a harmony of delicate fruit notes and smooth texture – perfect for pairing with food

	CARAFE *180ML*	BOTTLE *720ML*
Hououbiden Black Phoenix *Tochigi Prefecture* Peach · Melon · Juicy · Bright Acidity · Lively Finish	65	180
Hyaku Moku Alt.3 *Hyogo Prefecture* Vibrant Fruit · Juicy · Sleek · Well-Integrated · Polished Finish	65	200
Kozaemon "Sushi Label" *Jifu Prefecture* Citrus · Delicate · Precise · Clean Structure · Seafood-Friendly	50	140
Kozaemon "Tori Label" *Gifu Prefecture* Umami-Rich · Rounded · Mellow · Well-Balanced	50	140
Tamano Hikari Aokitsune *Kyoto Prefecture* Floral · Light-Bodied · Restrained · Refined	40	110

SPIRITS 蒸留酒

高地・島々 HIGHLANDS · ISLANDS

	SHOT	BTL
Glenmorangie 12	24	260
The Dalmore 12	26	320
Oban 14	32	420
Highland Park 12	26	320
Jura 12	24	260
Jura 15 Sherry Cask	26	320
Fura 18	30	400

アイラ島 ISLAY

	SHOT	BTL
Bruichladdich The Classic Laddie	24	280
Bruichladdich Port Charlotte 10	28	380
Caol Ila 12	28	380
Lagavulin 16	30	400
Laphroaig 10	24	280

スペイサイド SPEYSIDE

	SHOT	BTL
Glenfiddich 12	24	260
Glenfiddich 15	26	320
Glenfiddich 18	30	400
The Balvenie DoubleWood 12	24	260
The Balvenie Caribbean Cask 14	30	400
The Glenlivet 12	26	320
The Macallan Double Cask 12	26	280
The Macallan Double Cask 15	50	580
The Macallan Double Cask 18	80	980

バーボン BOURBON

	SHOT	BTL
Wild Turkey 101	22	240
Maker's Mark	22	240
Michter's US1 Small Batch	26	320
Woodford Reserve	24	280

ライ麦 RYE

	SHOT	BTL
Michter's US1 Single Barrel	26	320
Woodford Reserve	24	280
Wild Turkey 101	24	280

テネシー州 TENNESSEE

	SHOT	BTL
Jack Daniel's	22	240
Jack Daniel's Blackberry	22	240

ブレンド BLENDED SCOTCH

	SHOT	BTL
Monkey Shoulder	22	240
Chivas Regal 18	28	380
Johnnie Walker Black Label	22	240
Johnnie Walker Ruby Red Label	24	260
Johnnie Walker Blue Label	52	650

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ラム RUM

	SHOT	BTL
Diplomático Planas	22	240
Diplomático Reserva Exclusiva	24	260
Flor de Caña Centenario 12 Years	24	280
Planteray Three Stars	22	240
Planteray Original Dark	22	240
Planteray Stiggins' Fancy Pineapple	24	260
Ron Zacapa 23	26	280
Veritas	22	240
Clairin Communal	22	240

メスカル MEZCAL

	SHOT	BTL
Código 1530 Artesanal Joven	22	260
Montelobos Espadín	22	240
Montelobos Pechuga	28	380

テキーラ TEQUILA

	SHOT	BTL
Altos Plata	22	240
Código 1530 Blanco	24	260
Código 1530 Reposado	26	280
Don Julio Blanco	26	260
Don Julio 1942	50	580
Espolòn Blanco	22	240
Ocho Single Estate Añejo	26	320
Patrón Silver	24	260
Volcan De Mi Tierra Blanco	22	240
Volcan De Mi Tierra Reposado	24	380
Volcan De Mi Tierra Cristalino	48	480

ウォッカ VODKA

	SHOT	BTL
Belvedere	22	240
Ketel One	22	240
Suntory Haku	22	240
Żubrówka Bison Grass	22	240

ジン GIN

	SHOT	BTL
Fords	24	240
Hendrick's / Another Hendrick's	24	240
Ki No Bi Kyoto Dry	26	320
Monkey 47	22	260
Monkey 47 Sloe	22	260
No.3 London	24	260
Okayama Craft	30	400
Roku	22	260
Roku Sakura	24	260
Sakurao Original	22	240
Sakurao Limited Edition (Pink)	26	320
Tanqueray	22	240
Tanqueray No.10	24	280
The Botanist	24	280

OUR PARTNERS:

HENDRICK'S GIN · ROKU GIN · WOODFORD RESERVE · MONKEY SHOULDER · FORDS GIN LONDON DRY GIN

HIBIKI 響 SUNTORY WHISKY · CAMPARI · BELVEDERE VODKA · iichiko SHOCHU JAPAN

SODA WATER SINGHA SODA WATER · WILD TURKEY · THE MACALLAN · DIPLOMÁTICO RUM

Tanqueray · Hennessy · OLMECA ALTOS 100% AGAVE · VOLCAN DE MI TIERRA TEQUILA

アイルランド IRISH

	SHOT	BTL
Jameson	22	240

カルヴァドス CALVADOS

	SHOT	BTL
Avallen	22	240

コニャック COGNAC

	SHOT	BTL
Hennessy VSOP	24	280
Hennessy XO	75	680
Martell Noblige	26	300
Martell Cordon Bleu	50	580

リキュール LIQUEUR

	SHOT
Campari	18
Disaronno	18

ビール BOTTLED BEER

	BTL
Asahi Super Dry	16

日本 JAPANESE

	SHOT	BTL
Suntory Kabukin	22	240
Suntory Toki	24	260
Kujira Ryukyu Kyojin	26	320
Kujira Ryukyu Inari	28	380
Hibiki Harmony	26	320
Iwai Tradition Sherry Cask	24	260
Sakurao Non-Aged	24	280
Nikka From The Barrel	24	240
Nikka Tailored	32	420
Nikka Taketsuru 17	52	650
Mars Iwai Tradition	24	260
Miyagikyo Single Malt	26	320
Ichiro Malt & Grain	30	400
Hakushu 12	65	780
Yamazaki 12	52	650
The Chita	24	280

ノンアルコール NON-ALCOHOLIC

水 STILL · SPARKLING

San Pellegrino / Acqua Panna (750ml)	12
Perrier (330ml)	8

飲料 BEVERAGES

Singha Soda		8
Fever-Tree Tonic	B 8% sugar	8
Fever-Tree Grapefruit	B 6% sugar	8
Fever-Tree Ginger Ale	C 8% sugar	8
Coke	D 11% sugar	8
Coke Zero	B 4% sugar	8
Sprite	D 11% sugar	8
Coffee & Tea		8

This menu draws inspiration from the Hanko, a traditional Japanese seal that signifies a personal mark. Each cocktail carries its own Hanko, reflecting the unique story behind the drink and the shared identity of MOGĀ.

Crafted with a diverse blend of flavours and styles, my hope is that every guest can find something that speaks to their own taste and craft a memorable moment.

Just as a Hanko leaves a lasting seal, we hope to leave our own mark — not only through our cocktails, but through the warmth and hospitality we share with you. May this menu bring you joy, spark curiosity, and create lasting memories.

Thank you for being a part of our story.



Ralph Allen Santos
Bar Manager at MOGĀ

IZAKAYA

MOGÁ