



Sashimi 刺身 ★

Traditional Japanese delicacy consisting of very fresh fish or raw meat sliced into pieces

Large Sashimi

chef's selection of fresh fish of the day – Moga signature 31.5

Small Sashimi

chef's selection of fresh fish of the day 17.5

Oyster Three Ways

smokey bay oysters with house made Yuzu jelly, plum jelly and Ponzu jelly 13.5

Wagyu Tataki

thinly sliced lightly grilled rare Wagyu (MB8 grade), grated daikon/white radish, Japanese chilli pepper 13.8

Nigiri 握り

Sushi rice topped with slices of sushi-grade fish, seafood or vegetable.

Flowery Flamed Salmon

best seller, Teriyaki flamed salmon and scallop, topped with shallots. Tobiko and edible flowers on the finish, 4p 17.5

Cheesy Crunchy Salmon

chesse flamed salmon, topped with tempura crunch and roasted almond chips, glazed with chef's secret sweet & sour sauce 4p 16.5

Traditional Nigiri

Salmon	fresh 11.8	flamed 12.8	4p
Tuna	fresh 11.8	flamed 12.8	4p
Scallop	fresh 14.6	flamed 15.2	4p
Unagi*	13.6	4p	

* our menu is GF friendly, only the dishes marked with * do not have GF option

Sushi Roll 寿司 ★

Moga's signature range of hand made sushi roll

Crispy Salmon Roll

wrapped in salmon skin, lightly fried in tempura batter, sliced open to reveal rare salmon and avocado, served with wasabi mayonnaise 4 pcs 11.8

Kamo River Duck Roll *

slow cooked duck breast rolled with red pickle, julienned cucumber and mayo then delicately wrapped with wilted lettuce and glazed with teriyaki duck sauce 6 pcs - Must try 16.8

Rosalie Roll

tempura prawn, lightly grilled white fish, teriyaki glaze, julienned cucumber and crispy fried potato crunch 4 pcs 11.8

Moga Roll (Moga – 1930's modern girl)

flamed salmon with Hokkaido scallops, mayonnaise, cucumber, grilled teriyaki and fried shallots 6 pcs, Moga signature 18.5

Royal Queen's Guard Roll

moga fan's newly favourite. Tempura fresh salmon and julienned cucumber, topped with spanner crab, glazed with flamed chilli mayo. Black and red tobiko on the finish. 6 pcs 18.2

Spider Maki (soft shell crab)

tempura soft shell crab, julienned cucumber, spiced mayonnaise, topped with tobiko 6 pcs 15.5

Firework Roll (vegetarian must try)

tempura Enoki mushroom and cucumber wrapped with black rice, sliced avocado and radish pickle on top, garnished with shichimi chilli powder glazed with white miso 6 pcs 15.5

Hand Roll 手卷

Made of a rolled cone of seaweed, wrapped around rice and various fillings

Salmon Avocado Hand Roll

salmon, avocado, mayonnaise and tobiko 7.5

Tempura Prawn Hand Roll

crispy tempura prawn, avocado, mayonnaise and tobiko 7.5

Chicken Avocado Hand Roll *

chicken Katsu, avocado, mayonnaise 6.5

* dish with no GF option

Robata Grill

炉端焼き

Range of skewers offered in traditional izakaya style

Chicken Yakitori

skewered chicken, shichimi pepper, bbq teriyaki sauce
2 skewers 8.2

Plum Chicken Yakitori

grilled free range chicken breast, sea salt, tangy plum mayonnaise 2 skewers 8.5

Pork Kushi

skewered pork belly, shichimi pepper, bbq teriyaki sauce
2 skewers 8.5

Grilled Salmon Skewers

grilled salmon, sea salt, teriyaki glaze and shichimi pepper
2 skewers 9.2

Pork Spare Ribs *

grilled pork ribs with chilli, sansho pepper and soy 5pcs 9.5

Yaki 焼き物 ★

Moga's most popular range
Grilled, Seared and Fried

Duck Halloumi Tataki *

seared duck, lightly flamed Halloumi cheese, seeded mustard. a beautiful dish prepared with sashimi grade duck 16.5

Grilled Eggplant (nasu dengaku)

scorched eggplant, shallots, dengaku miso sauce 12.8

Wagyu Aburi

MB8 grade grilled striploin Wagyu beef, ponzu, spring onion, grated daikon, Yuzu gosyoushi. Moga must try 14.8

Miso Cod (gindara saikyo yaki) *

butterfish marinated in Saikyo miso, delicately grilled. Chef's recommendation 23.2

* dish with no GF option

Tempura 天婦羅

fried in batter, an essential part of traditional Japanese cuisine

Ebi Tempura (tempura prawn)

2 crispy tempura prawns, 5 pcs of seasonal vegetable, dashi broth 17.5

Yasai Tempura (tempura vegetables)

seasonal vegetable, dashi broth 14.5

Tempura Zucchini Flower

zucchini flower, zucchini filled with prawn and coated in a delicate tempura batter, dashi broth 11.6

Katsu カツ

Crispy fried with flaky Japanese breadcrumbs.

Camembert Cheese Katsu *

camembert cheese delicately coated with Japanese bread crumbs, lightly fried zucchini, spiced bbq dipping sauce 11.9

Tonkatsu (pork fillet katsu) *

pork fillet delicately coated with Japanese panko bread crumbs, fried with a light crispy outer coating and served with house made tonkatsu sauce 16.6

King Prawn Katsu *

5 pcs of selected prawns coated with panko - Japanese bread crumbs crispy fried and served with tonkatsu sauce 24.5

Main メイン ★

Larger size of dishes for individual or sharing

Wagyu Steak

grilled strips of tender striploin MB8 grade wagyu served with asparagus, zucchini and a beautiful apple and garlic sauce 44.5

Sukiyaki Set 寿喜焼 (for 2 - 3 people)

traditional Japanese hotpot served with thin sliced wagyu beef and variety of vegetable cooked in chef's secret Sukiyaki sauce broth. 68.8 for 2 people, 111 for 3 people

* Seasonal, Please check availability

* dish with no GF option

Side dish, Salads & Soup

サイド

Edamame

warm soy bean pods, sea salt 4.5

Sesame Mushroom Salad *

a beautiful blend of fresh enoki, shimeji and shitake mushroom and baby spinach leaf presented with edible flower petals and a creamy subtle house made sesame dressing 15.5

Soft Shell Crab Agedashi Tofu

lightly battered tofu, dashi broth, tempura soft shell crab 12.2

Chicken Karaage *

fried marinated chicken 8.5

Gyoza *

Choice of chicken, pork or vegetable 4 pieces 7.9

Miso Soup *

dashi, miso paste, wakame, tofu soup 4.5

Dessert デザート

Tempura Ice Cream *

vanilla ice cream coated in Japanese batter and fried, served with matcha ice cream 15.5

★ Moga Fans' Favourites

First time here? No worries! Choices from Moga lovers' all time favourites will never go wrong!

Moga Roll 18.5

Flowery Flamed Salmon 17.5

Kamo river duck roll 16.5

Firework Roll 15.5

Tonkatsu 16.6

Wagyu Aburi 14.8

Grilled Eggplant 12.8

Sukiyaki Set 壽喜焼 (for 2 - 3 people) 68.8

* dish with no GF option