



A La Carte Menu

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 31.50

Small Sashimi

chef's selection of fresh fish of the day 17.50

Oyster Three Ways

smokey bay oysters with house made Yuzu jelly, Plum jelly and Ponzu jelly 13.00

Salmon Negima

parcels of finely sliced sashimi grade salmon marinated in a delicate vinaigrette wrapped around shallots, mayo, sansho pepper, red onion, glazed with sweet unagi sauce and topped with fresh salmon roe. 6 piece 15.30

Wagyu Tataki

thinly sliced lightly grilled rare Wagyu (MB8 grade), grated daikon/white radish, Japanese chilli pepper 13.50

Flounder Edge with Ponzu Sauce

traditional small Izakaya dish beautifully presented with the edge of flounder wing, served with soy vinaigrette and julienned cucumber 12.90

NIGIRI 握り

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

Salmon Nigiri

2p / 3p 6.40 / 9.60

Flamed Salmon Nigiri

2p / 3p 7.00 / 10.60

Tuna Nigiri

2p / 3p 7.00 / 10.60

Flamed Tuna Nigiri

2p / 3p 7.60 / 11.40

Flamed Hokkaido Scallop Nigiri

2p / 3p 7.60 / 11.30

Unagi Nigiri *

grilled fresh water eel with a sweet unagi sauce
2p / 3p 7.10 / 10.60

Firework Nigiri (vegetarian)

tempura Enoki mushroom and avocado on black sushi rice, seaweed wrapped and glazed with miso mayo 4p 11.90

* 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

Avocado Roll

fresh avocado delight 5.00

Salmon Avocado Roll

salmon, avocado and topped with tobiko 4 piece 6.50

Crispy Salmon Roll

wrapped in salmon skin, lightly fried in a light tempura batter, sliced open to reveal rare salmon and avocado, served with wasabi mayonnaise 4 piece - Moga top sellers 11.50

Kamo River Duck Roll *

named after the wild duck river in Kyoto. marinated duck breast rolled with red pickle, julienned cucumber and mayonnaise then delicately wrapped with wilted lettuce and glazed with a teriyaki duck sauce 6 piece - Moga must try 16.00

Rosalie Roll

tempura prawn, lightly grilled white fish, teriyaki glaze, Julienned cucumber and crispy fried potato crunch 4 piece 11.50

Moga Roll – (Moga – 1930's modern girl)

flamed salmon with Hokkaido scallops, mayonnaise, cucumber, grilled teriyaki and fried shallots 6 piece, Moga signature 18.00

Mobo Roll – (Mobo – 1930's modern boy)

grilled almonds and cheese, teriyaki salmon, yellow pickle, cucumber, avocado and mayo 6 piece, Moga signature 18.00

Spanner Crab Roll *

spanner crab, prawn, cucumber, house made Japanese omelette, avocado and tobiko (black caviar) 4 piece 16.00

Spider Maki (Soft Shell Crab Roll)

tempura soft shell crab, julienned cucumber, spiced mayonnaise, topped with tobiko 6 piece 15.00

Firework Roll (Vegetarian)

tempura Enoki mushroom and cucumber wrapped with black rice, sliced avocado and redish pickle on top and garnished with shichimi chilli powder glazed with white miso 6 piece 13.90

HAND ROLL 手卷

Also known as temaki, made of a rolled cone of seaweed, wrapped around rice and various fillings

Salmon Avocado Hand Roll

salmon, avocado, mayonnaise and tobiko 7.50

Tempura Prawn Hand Roll

crispy tempura prawn, avocado, mayonnaise and tobiko 7.50

Chicken Avocado Hand Roll *

chicken Katsu, avocado, mayonnaise 6.50

* dish with no GF option

ROBATA GRILL

炉端焼き

Range of skewers offered in traditional izakaya style

Chicken Tsukune

a traditional Izakaya style of chicken skewer- marinated chicken mince balls 2 piece 8.00

Chicken Yakitori

skewered chicken, shichimi pepper, bbq teriyaki sauce 2 piece 8.20

Plum Yakitori Chicken

grilled free range chicken breast, sea salt, tangy plum mayonnaise 2 piece 8.50

Pork Kushi

skewered pork belly, shichimi pepper, bbq teriyaki sauce 2 piece 8.20

Grilled Salmon Skewers

grilled salmon, sea salt, teriyaki glaze and shichimi pepper 2 piece 9.00

Pork Spare Ribs *

chilli, sansho pepper and soy glaze 7.90

YAKI 焼き物

Grilled, Seared and Fried
Moga's most popular range

Duck Halloumi Tataki *

seared duck, lightly flamed Halloumi cheese, chives, seeded mustard – a beautiful dish prepared with fresh tataki/ sashimi grade duck. Moga Signature 16.90

Grilled Eggplant (Nasu Dengaku)

scorched eggplant, shallots, dengaku miso sauce 12.30

Wagyu Aburi

MB8 grade grilled striploin Wagyu beef, ponzu, spring onion, grated daikon, Yuzu gosyoushi. Moga must try 14.80

Wagyu Houba Yaki

MB8 grade wagyu, grilled with miso sauce upon a large magnolia leaf. Presented on the magnolia leaf it imparts a subtle and unique flavour – a specialty dish from the Gifu Japan 18.90

Seafood Yaki Set

3 whole king prawn butterflied, charred on the robata - shell on to lock in the flavour, grilled with a sweet green miso and avocado blend, served with a grilled smokey bay oyster 18.90

Hokkaido Scallop Spicy Miso

grilled scallops, drawn butter, fried crispy baby spinach, ikura salmon roe, spiced miso sauce 16.50

* dish with no GF option

TEMPURA 天婦羅

fried in batter, an essential part of traditional Japanese cuisine

Ebi Tempura (tempura prawn)

crispy tempura prawns, seasonal vegetable, shiso, dashi broth 17.50

Yasai Tempura (tempura vegetables)

seasonal vegetable, shiso, dashi broth 14.00

Tempura Oysters

oysters coated in a delicate tempura batter, dashi broth 3 piece 13.00

Tempura Zucchini Flower

zucchini flower, zucchini filled with a prawn filling and coated in a delicate tempura batter, dashi broth. Moga Signature 9.80

Takoyaki Kushi *

skewered octopus dumplings, bonito flakes, mayo, house made Japanese bbq sauce 9.80

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 11.90

Tonkatsu (Pork fillet Katsu)

pork fillet delicately coated with Japanese panko bread crumbs, fried with a light crispy outer coating and served with a house made tonkatsu sauce 16.60

King Prawn Katsu

selected prawns (5 piece) coated with panko - Japanese bread crumbs crispy fried and served with tonkatsu sauce 24.50

MAIN メイン

Larger size of dishes for individual or sharing

Grilled Lamb Cutlets 3 ways (Kohitsuji miso)

grilled lamb cutlets with green miso, red miso and yellow miso, served with baby spinach, side of tempura vegetables and Japanese chilli capsicum. Moga Signature 21.50

Wagyu Steak

char grilled strips of tender Striploin MB8 grade wagyu served with asparagus, zucchini and a beautiful apple and garlic sauce 43.00

Miso Black Cod (Gindara Saikyo Yaki) *

black cod marinated in Saikyo miso 27.50

* dish with no GF option

SMALL DISH, SALADS & SOUP

サイド

Edamame

warm soy bean pods, sea salt 4.50

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 15.50

Soft Shell Crab Agedashi Tofu

lightly battered tofu, dashi broth, tempura soft shell crab 12.00

Chicken Karaage *

fried marinated chicken 8.50

Gyoza *

choose from either chicken, pork or vegetable 4 piece 7.90

Miso Soup *

dashi, miso paste, wakame, tofu soup 4.50

Duck and Asian cabbage soup

duck cabbage mirin soup, served with fragrant freshly ground white sesame – grind yourself sesame 16.90

DESSERT デザート

White sesame mousse

creamy sesame mousse, grilled almonds and warm grilled fruit with a whisky maple glaze (Nikka whisky from the barrel) 13.50

Cocoa Ice Cheese Cake with Red bean

house made cheese cake ice cream, side with red bean jam, mint, condensed milk and strawberry 13.50

Tempura Ice Cream *

vanilla ice cream coated in Japanese batter and fried 15.00

Moga know how

Moga's a la carte menu takes its inspiration from Izakaya (Japanese pub) which is the basis of ordering small dishes to be enjoyed with Sake, Beer, Wine and Cocktails – akin to Tapas, Japanese style, sample many flavors and types of dishes.

There is no protocol to ordering, Izakaya means dishes are designed to be shared or enjoy individually.

* dish with no GF option