



## Sashimi 刺身 ★

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

### Small Sashimi

chef's selection of fresh fish of the day 17.5

### Large Sashimi

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

### 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

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

### Salmon Nigiri

fresh 11.8 flamed 12.8 4p

### Tuna Nigiri

fresh 12.8 flamed 13.6 4p

### Flowery Flamed Salmon

one of moga's best selling dishes, flamed salmon, scallop, topped with shallots. Tobiko and edible flowers on the finish, Teriyaki Flamed. Must try. 4p 17.5

### Hokkaido Scallop Nigiri

fresh 14.6 flamed 15.2 4p

### Unagi Nigiri \*

grilled fresh water eel with unagi sauce 4p 13.6

\* 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 pieces - Moga top sellers 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 pieces - Must try 16.8

### **Rosalie Roll**

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

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

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

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

grilled almonds and cheese, teriyaki salmon, yellow pickle, cucumber, avocado and mayo 6 pieces, Moga signature 17.5

### **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 pieces 18

### **Spider Maki (soft shell crab)**

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

### **Firework Roll (vegetarian)**

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 pieces 14.5

## **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 Tsukune

a traditional Izakaya style marinated chicken mince balls skewer  
2 skewers 8.5

### Chicken Yakitori

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

### Plum Yakitori Chicken

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 glaze 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 12.5

### 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  
recomendation 23.2

### Hokkaido Scallop Spicy Miso

grilled scallops, drawn butter, fried crispy baby spinach, ikura  
salmon roe, spiced miso sauce 16.5

\* 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 17.5

### **Yasai Tempura (tempura vegetables)**

seasonal vegetable, shiso, dashi broth 14.5

### **Tempura Oysters**

oysters coated in a delicate tempura batter, dashi broth 3 pieces 13.5

### **Tempura Zucchini Flower**

zucchini flower, zucchini filled with prawn and coated in a delicate tempura batter, dashi broth. Moga signature 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**

selected prawns (5 pieces) 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

### **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 23.2

### **Wagyu Steak**

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

\* dish with no GF option

## Small 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 \*

chicken, pork or vegetable 4 pieces 7.9

### Miso Soup \*

dashi, miso paste, wakame, tofu soup 4.5

## 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) 14.5

### Tempura Ice Cream \*

vanilla ice cream coated in Japanese batter and fried 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

Kamo river duck roll 16.5

Firework Roll 14.5

Tonkatsu 16.6

Wagyu Aburi 14.8

Grilled Eggplant 12.5

Flowery Flamed Salmon 17.5

\* dish with no GF option