



## 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 7pcs 17.5

### Large Sashimi

chef's selection of fresh fish of the day 15pcs 31.5

### Wagyu Tataki

thinly sliced lightly grilled rare Wagyu (MB8 grade), grated daikon/white radish, Japanese chilli pepper 6pcs 14.8

## Nigiri 握り

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

### Flowery Flamed Salmon

best seller. Fresh salmon, scallop, topped with shallots. Tobiko and edible flowers on the finish, teriyaki flamed. 4pcs 17.8

### Cheesy Crunchy Salmon

salmon flamed with cheese, topped with tempura crunch and roasted almond chips, glazed with chef's secret sweet & sour sauce 4pcs 16.8

### Traditional Nigiri

<b>Salmon</b>	fresh 11.8	flamed 12.8	- 4p
<b>Tuna</b>	fresh 11.8	flamed 12.8	- 4p
<b>Scallop</b>	fresh 14.6	flamed 15.2	- 4p
<b>Unagi*</b>	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 pieces 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 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

flamed salmon with Hokkaido scallops, mayonnaise, cucumber, grilled teriyaki and fried shallots 6 pieces, 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 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 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 pieces 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 glaze 6 pcs  
9.8

## 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 5pcs 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 gosityou. 6pcs Moga must try 14.8

### Miso Cod (gindara saikyo yaki) \*

butterfish marinated in Saikyo miso, delicately grilled. Chef's  
recommendation 21.2 2pcs

\* dish with no GF option

## Tempura 天婦羅

fried in batter, an essential part of traditional Japanese cuisine

### Ebi Tempura (tempura prawn)

3 crispy tempura prawns, seasonal vegetable, shiso, dashi broth 17.5

### Yasai Tempura (tempura vegetables)

seasonal vegetable, 8 pcs , dashi broth 14.5

## Katsu カツ

Crispy fried with flaky Japanese breadcrumbs.

### Camembert Cheese Katsu \*

camembert cheese coated with Japanese bread crumbs, lightly fried zucchini, spiced bbq dipping sauce, 4pcs 12.5

### Tonkatsu (pork fillet katsu) \*

pork fillet coated with Japanese bread crumbs, fried with light crispy coating, served with house made tonkatsu sauce 16.6

### Chicken Katsu with Japanese Curry \*

chicken fillet coated with panko, crispy fried and served with traditional Japanese curry 15.5

### King Prawn Katsu \*

selected prawns (5 pieces) coated with panko - Japanese bread crumbs crispy fried and served with tonkatsu sauce 22.5

## Main メイン ★

Larger size of dishes for individual or sharing

### Wagyu Steak

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

### Sukiyaki Set (for 2 / 3 people)

\* Seasonal, Please check availability \*

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

\* dish with no GF option

## Side dish, Salads & Soup

サイド

### Edamame

warm soy bean pods, sea salt 4.5

### Soft Shell Crab Agedashi Tofu

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

### Chicken Karaage \*

fried marinated chicken 6pcs 8.5

### Gyoza \*

choice of chicken, pork or vegetable 5 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

Firework Roll 15.5

Tonkatsu 16.6

Wagyu Aburi 14.8

Grilled Eggplant 12.5

Flower Flamed Salmon 17.5

\* dish with no GF option