

DAY 1

TOKYO  
NIGHTS  
UNLEASHED

## A GASTRONOMIC ALLIANCE

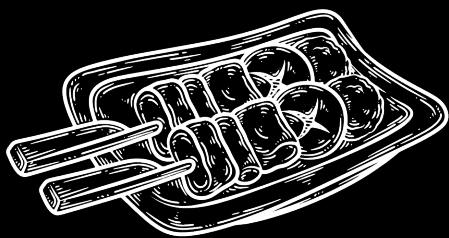
### YAKITORI

<b>HOKKAIDO CRAB TSUKUNE</b>	<b>28</b>
Crab Roe Tare, Wasabina Gremolata	
<b>SHISO CHICKEN THIGH</b>	<b>20</b>
Shiso Sakura Topping	
<b>HOKKAIDO SCALLOP</b>	<b>26</b>
Mango Salsa, Shichimi Togarashi, Itogaki	
<b>A3 WAGYU DRY AGED KAGOSHIMA BEEF</b>	<b>32</b>
Miso Glaze, Shiso Garlic Chips	

### TEMPURA

<b>AKOUDAI TEMPURA</b>	<b>30</b>
Yuzu Kosho Ama Ponzu, Chili Shallot, Coriander	
<b>CORN TEMPURA (V)</b>	<b>20</b>
Sansho, Creamy Jalapeno, Parmigiana Cheese, Dry Miso, Lime	
<b>MIYAZAKI OYSTER TEMPURA</b>	<b>22</b>
Bechamel Miso Dip, Sakura Bonito	
<b>CRISPY SQUID</b>	<b>20</b>
Sansho Fish Sauce, Kizami Yuzu, Ito Togarashi	

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## MOGA'S SIGNATURES

## ROLLS &amp; ROLLS

## MOGA SAMURAI ROLL 30

Prawn Tempura, Hamachi, Avocado,  
Sriracha, Yuzu Aioli

## FRESH GARDEN ROLL 22

Fresh Asparagus, Spicy Avocado,  
Green Salad, Tenkasu, Jalapeno Salsa

## RAW

## SASHIMI (3 pieces)

Salmon 16

Hamachi 16

Akami 16

Chutoro 26

## BRUSHSTROKE BITES

## TRUFFLE TERIYAKI 12

## EDAMAME (V)

Edamame Beans, Truffle Teriyaki Sauce

## PADRON PEPPERS 18

Shichimi, Smoked Goat Cheese

## HELL YA “SANDOS”

## MOGA KATSU SANDO 18

Crispy Chicken Cutlet, Homemade Coleslaw,  
Tonka Mayo, Cured Egg Yolk

## SHARING

## CHASIU PORK CHOP 68

Kurobuta Pork Chop, Scallion Salad,  
Charred Pineapple

## A3 WAGYU STRIPLOIN 78

Yakiniku Sauce, Broccolini, Garlic Chips

## A3 WAGYU RIBEYE 88

Yakiniku Sauce, Broccolini, Garlic Chips

## DESSERTS

### MATCHA CRÈME BRULÉE

16

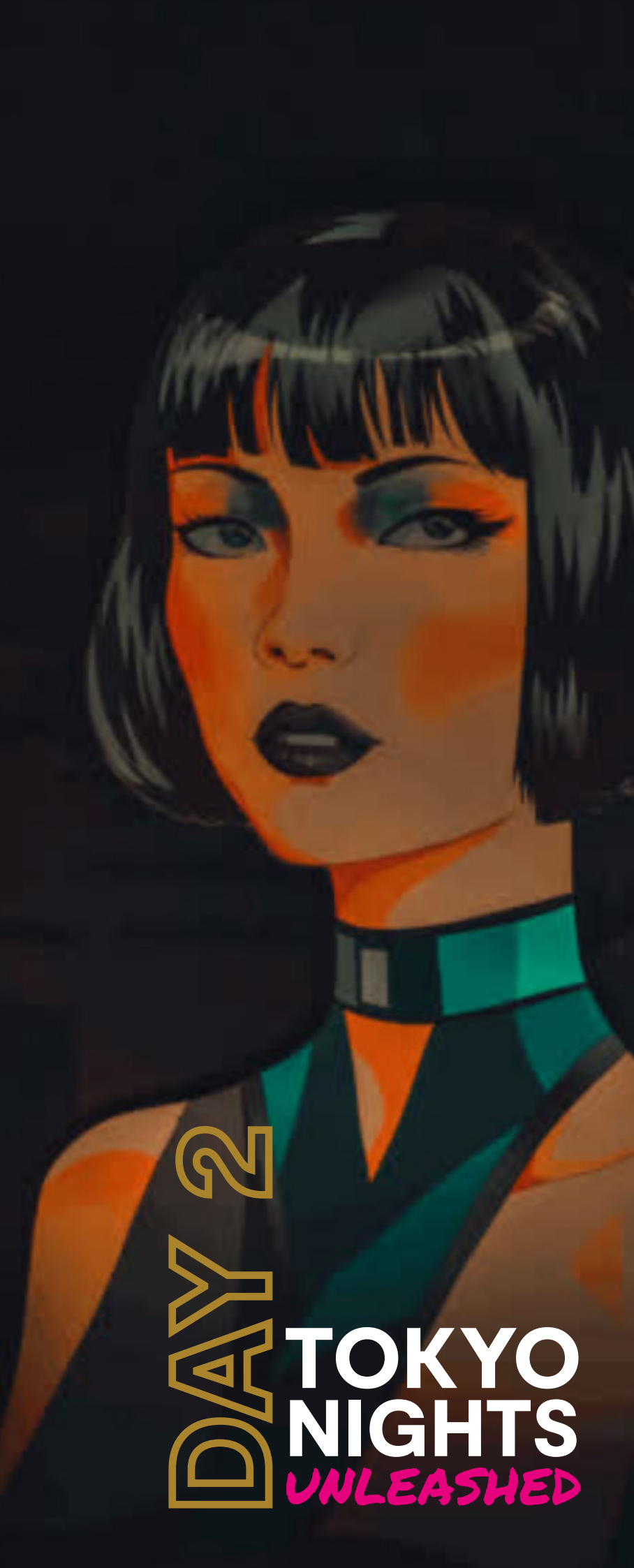
Burnt Sugar Crust, Matcha Mousse

### BLACK SESAME GELATO

14

Cookie Crumble, Milk Sheet, Matcha Dust





DAY 2

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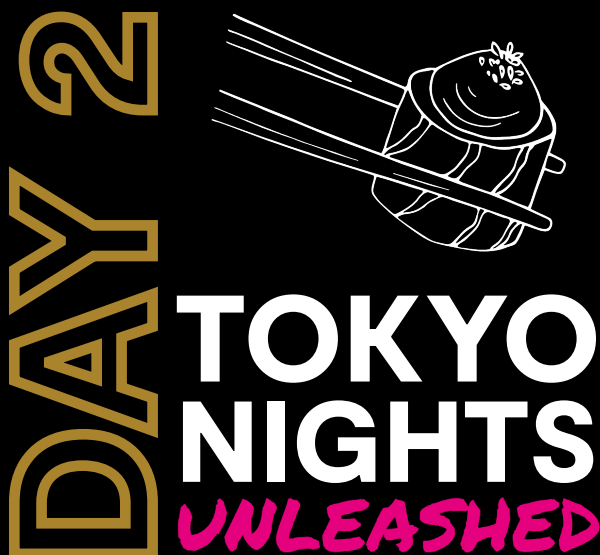
## A GASTRONOMIC ALLIANCE

### SASHIMI

<b>COFFEE CURED BURI</b>	<b>30</b>
Wasabi Yogurt, Watercress Miso, Pickled Shallot, Fresh Pomelo	
<b>PICKLED MACKEREL</b>	<b>32</b>
Black Sesame Truffle Ponzu, Crispy Garlic, Coriander	
<b>GOLDEN EYE SNAPPER</b>	<b>26</b>
Yuzu Teriyaki, Salmon Roe, Itogaki, Shiso	
<b>BLUEFIN FATTY TUNA</b>	<b>38</b>
Tosa Emulsion, Pickle Hajikami, Black Flying Fish Roe	

### MAKI

<b>KATSUO TATAKI POKE MAKI</b>	<b>22</b>
Soy, Onion, Chili	
<b>HOKKAIDO CRAB TEMPURA MAKI</b>	<b>28</b>
Spicy Miso, Tobiko, Crab Roe	
<b>A5 WAGYU MAKI</b>	<b>34</b>
Vinaigrette Amazu Apple, Garlic Soy Glaze, Gold Leaf	
<b>KURUMA EBI MAKI</b>	<b>26</b>
Scorched Cod Roe Sauce, Salmon Roe, Nori Flakes	



## MOGA'S SIGNATURES

## TSUMAMI

- KURUMA EBI TEMPURA** 26  
Botan Shrimp, Daikon Dipping Sauce, Aonori,  
Shichimi, Sea Salt, Wasabi Mayo
- KAKIAGE MORIAWASE (V)** 18  
Mixed Vegetables, Sweet Potato,  
Daikon Soy Broth, Yuzu Mayo

## BRUSHSTROKE BITES

- TRUFFLE TERIYAKI** 12  
**EDAMAME (V)**  
Edamame Beans, Truffle Teriyaki Sauce
- PADRON PEPPERS** 18  
Shichimi, Smoked Goat Cheese

## ROBATA

- GINDARA SAIKYO MISO** 30  
Cod Fish, Marinated Den Miso, Hajikami
- HOKKAIDO SCALLOP** 28  
Seared Scallop, Sake Butter Sauce,  
Chukka Wakame, Shoyu Ikura
- ASPARAGUS & SHIITAKE MUSHROOM (V)** 22  
Fresh Asparagus, Shiitake Mushroom,  
Sweet Chilli Gochujang Sauce

## HELL YA “SANDOS”

- MOGA KATSU SANDO** 18  
Crispy Chicken Cutlet, Homemade Coleslaw,  
Tonka Mayo, Cured Egg Yolk



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## SHARING

### CHASIU PORK CHOP

68

Kurobuta Pork Chop, Scallion Salad,  
Charred Pineapple

### A3 WAGYU STRIPLOIN

78

Yakiniku Sauce, Broccolini, Garlic Chips

### A3 WAGYU RIBEYE

88

Yakiniku Sauce, Broccolini, Garlic Chips

## DESSERTS

### MATCHA CRÈME BRULEE

16

Burnt Sugar Crust, Matcha Mousse

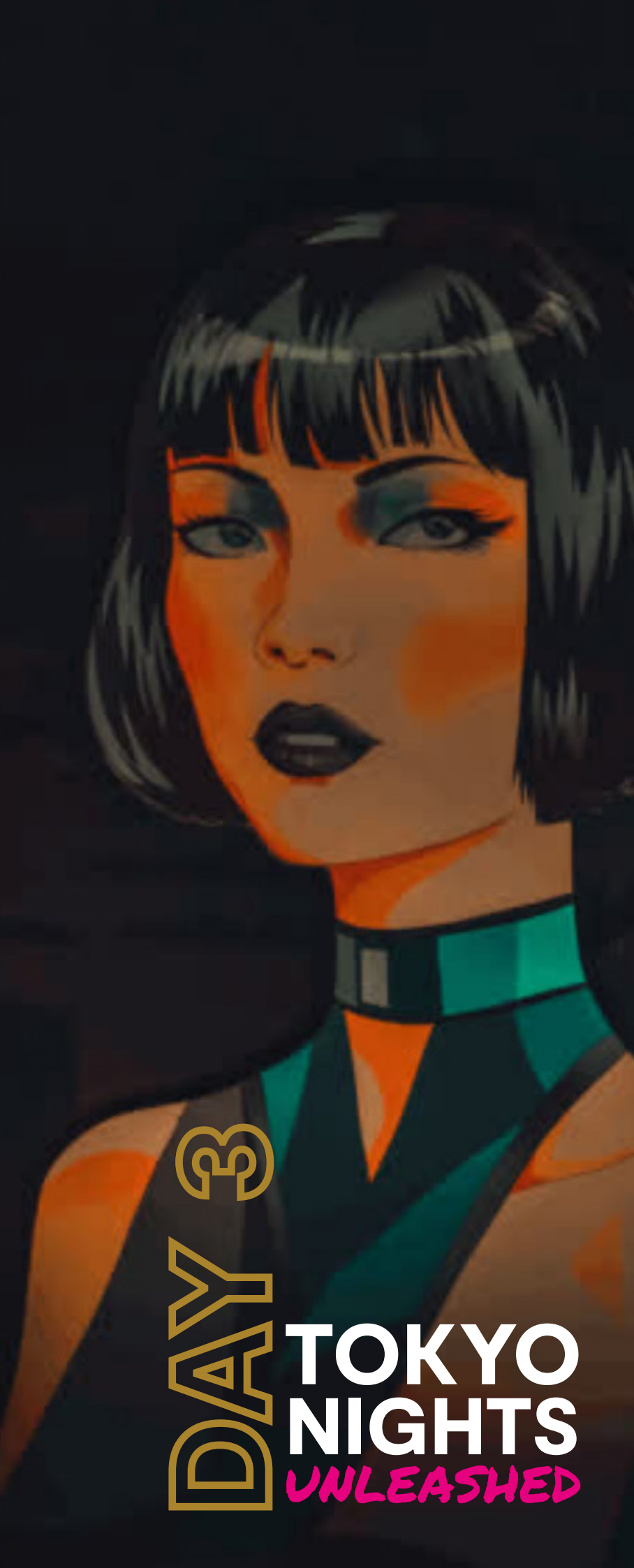
### BLACK SESAME GELATO

14

Cookie Crumble, Milk Sheet, Matcha Dust







DAY 3

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## A GASTRONOMIC ALLIANCE

### ROBATAYAKI

KAKI BUTTER YAKI (3PCS)

30

Yuzu Jalapeno Salsa, Dry Miso

GRILLED TARA MISO

26

PICKLED TOKYO NEGI (V)

Shiso Vinegar, Sesame, Chili

GRILLED A5 WAGYU

98

Roasted Bamboo Shoot, Buttered Kogomi,  
Wasabina Chimichurri

GRILLED FIRE FLY SQUID

28

AND NANOHANA

Roasted Garlic Butter Chili Furikake

CHILEAN SEABASS

30

Edamame Puree, Sweet Potato Chips,  
Flying Fish Roe, Ginger Hajikami

SMOKED DUCK BREAST

48

Teri Honey Glaze, Negi Chimichurri,  
Miso Hollandaise

KUROBUTA PORK

68

Wasabi Garlic Soy, Balsamic Cherry Tomato,  
Wasabi Salsa

ROASTED MISO JAPANESE EGGPLANT (V)

22

Crispy Roasted Garlic Chips, Kizami Yuzu,  
Kinome Shiso



## MOGA'S SIGNATURES

## ROLLS &amp; ROLLS

## MOGA SAMURAI ROLL 30

Prawn Tempura, Hamachi, Avocado,  
Sriracha, Yuzu Aioli

## FRESH GARDEN ROLL 22

Fresh Asparagus, Spicy Avocado,  
Green Salad, Tenkasu, Jalapeno Salsa

## RAW

## SASHIMI (3 pieces)

Salmon 16

Hamachi 16

Akami 16

Chutoro 26

## BRUSHSTROKE BITES

## TRUFFLE TERIYAKI 12

## EDAMAME (V)

Edamame Beans, Truffle Teriyaki Sauce

## PADRON PEPPERS 18

Shichimi, Smoked Goat Cheese

## HELL YA “SANDOS”

## MOGA KATSU SANDO 18

Crispy Chicken Cutlet, Homemade Coleslaw,  
Tonka Mayo, Cured Egg Yolk

## TSUMAMI

## KURUMA EBI TEMPURA 26

Botan Shrimp, Daikon Dipping Sauce,  
Aonori, Shichimi, Sea Salt, Wasabi Mayo

## KAKIAGE MORIAWASE (V) 18

Mixed Vegetables, Sweet Potato,  
Daikon Soy Broth, Yuzu Mayo

## DESSERTS

### MATCHA CRÈME BRULÉE

16

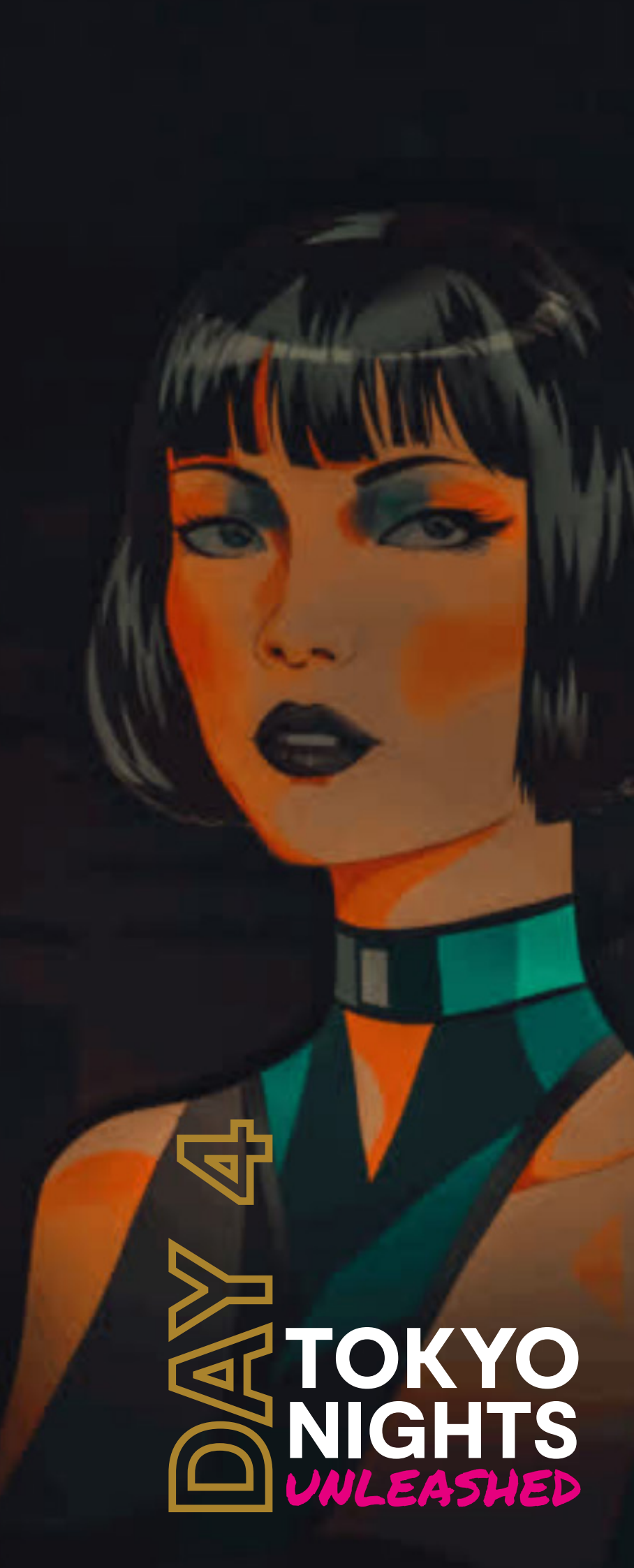
Burnt Sugar Crust, Matcha Mousse

### BLACK SESAME GELATO

14

Cookie Crumble, Milk Sheet, Matcha Dust





DAY 4

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# A GASTRONOMIC ALLIANCE : NOTHING BUT THE BEST FOR YA

## YAKITORI

**HOKKAIDO CRAB TSUKUNE** 28

Crab Roe Tare, Wasabina Gremolata

**SHISO CHICKEN THIGH** 20

Shiso Sakura Topping

**HOKKAIDO SCALLOP** 26

Mango Salsa, Shichimi Togarashi, Itogaki

**A3 WAGYU DRY AGED** 32

**KAGOSHIMA BEEF**

Miso Glaze, Shiso Garlic Chips

## TEMPURA

**AKOUDAI TEMPURA** 30

Yuzu Kosho Ama Ponzu, Chili Shallot,  
Coriander

**CORN TEMPURA (V)** 20

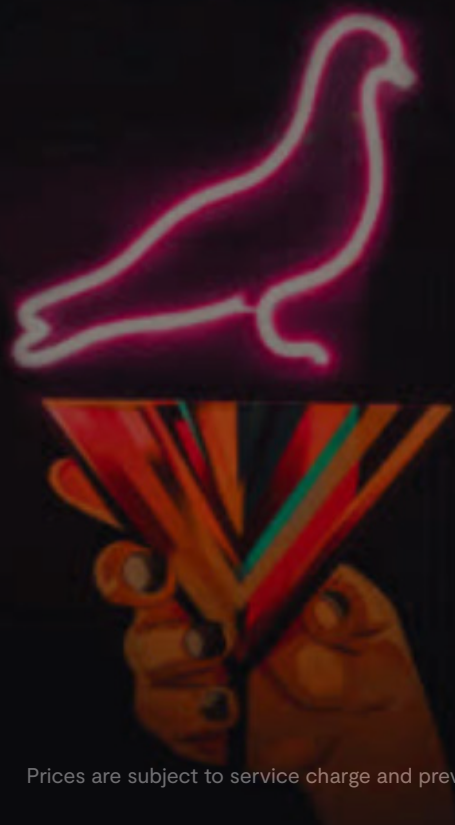
Sansho, Creamy Jalapeno,  
Parmigiana Cheese, Dry Miso, Lime

**MIYAZAKI OYSTER TEMPURA** 22

Bechamel Miso Dip, Sakura Bonito

**CRISPY SQUID** 20

Sansho Fish Sauce, Kizami Yuzu,  
Ito Togarashi





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## SASHIMI

### COFFEE CURED BURI

30

Wasabi Yogurt, Watercress Miso,  
Pickled Shallot, Fresh Pomelo

### PICKLED MACKEREL

32

Black Sesame Truffle Ponzu, Crispy Garlic,  
Coriander

### GOLDEN EYE SNAPPER

26

Yuzu Teriyaki, Salmon Roe, Itogaki, Shiso

### BLUEFIN FATTY TUNA

38

Tosa Emulsion, Pickle Hajikami,  
Black Flying Fish Roe

## MAKI

### KATSUO TATAKI POKE MAKI

22

Soy, Onion, Chili

### HOKKAIDO CRAB TEMPURA MAKI

28

Spicy Miso, Tobiko, Crab Roe

### A5 WAGYU MAKI

34

Vinaigrette Amazu Apple, Garlic Soy Glaze,  
Gold Leaf

### KURUMA EBI MAKI

26

Scorched Cod Roe Sauce, Salmon Roe,  
Nori Flakes

4

DAY

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Prices are subject to service charge and prevailing government taxes



# ROBATAYAKI

<b>KAKI BUTTER YAKI (3PCS)</b> Yuzu Jalapeno Salsa, Dry Miso	30
<b>GRILLED TARA MISO</b> <b>PICKLED TOKYO NEGI (V)</b> Shiso Vinegar, Sesame, Chili	26
<b>GRILLED A5 WAGYU</b> Roasted Bamboo Shoot, Buttered Kogomi, Wasabina Chimichurri	98
<b>GRILLED FIRE FLY SQUID AND NANOHANA</b> Roasted Garlic Butter Chili Furikake	28
<b>CHILEAN SEABASS</b> Edamame Puree, Sweet Potato Chips, Flying Fish Roe, Ginger Hajikami	30
<b>SMOKED DUCK BREAST</b> Teri Honey Glaze, Negi Chimichurri, Miso Hollandaise	48
<b>KUROBUTA PORK</b> Wasabi Garlic Soy, Balsamic Cherry Tomato, Wasabi Salsa	68
<b>ROASTED MISO JAPANESE EGGPLANT (V)</b> Crispy Roasted Garlic Chips, Kizami Yuzu, Kinome Shiso	22



## DESSERTS

### MATCHA CRÈME BRULÉE

16

Burnt Sugar Crust, Matcha Mousse

### BLACK SESAME GELATO

14

Cookie Crumble, Milk Sheet, Matcha Dust



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