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井ノ口、著

BREAKING THE NORM

MOGA's Cocktail Experience

MOGA celebrates the spirit of breaking away from tradition and common societal expectations. Our cocktail menu pays homage to this creed, creating an elevated Izakaya drinking experience that blends creative modernity with the rich, iconic flavours of Japan.

Our Concept

Created from the vibrance and inviting spirit of a modern Izakaya, MOGA presents a collection of 8 Izakaya cocktails, each one showcasing the hallmark of all Izakaya cocktails - highball-style presented with fizz. Each drink brings forward the elements inspired by regional Japanese ingredients, telling the stories of the prefectures with common yet beloved ingredients like Yuzu, Matcha and Umeshu. This collection of cocktails pays homage to the colourfully diverse culinary heritage of Japan, presenting a modern interpretation of familiar flavours.

As the story of Izakaya modernity is being written into our history, MOGA also offers 8 Modern classic cocktails, reimagined with a contemporary Japanese twist. By infusing the familiarity of the classic cocktails with innovation, these glasses of contemporary goodness captures and presents the essence and flavours of Japan in a bold and exciting way. Let us transport you into the heart of the Izakaya experience, where each glass is an adventure, each sip is a journey, and every flavour narrates the story of cultural fusion and appreciation.



GAVIN TEVERASAN
Bar Manager, MOGA

Gavin Teverasan is MOGA's Bar Manager, and is a formidable talent in Singapore's craft cocktail scene.

With close to a decade of experience, Gavin created this cocktail menu that highlights the beauty of Izakaya cocktails, and rewrites the story of familiar Modern classic cocktails. With his innovation-forward spirit, he infused the flavours of Japan into MOGA's journey of exploration and discovery. His creative approach to the new menu at MOGA is methodical and steeped in inspiration from his experiences at previous watering holes. He intertwines operational practicality with in-depth research into Japanese flavours and culture, curating a menu that highlights crucial ingredients in Japanese cuisine.

For Gavin, a well-made cocktail is more than just a well-balanced drink – it should spark curiosity and excitement and invite guests to explore the entire menu further.

With this philosophy in mind, Gavin is set to make MOGA a standout, offering patrons a contemporary Japanese vibe with his unique touch.

HAPPY
HOUR

ROB ROY Monkey Shoulder · Mancino Rosso · Angostura TASTING NOTES Spirit Forward STRENGTH 	17
RASPBERRY HIGHBALL Hendrick's Gin · Raspberry · Lime · London Essence Tonic TASTING NOTES Refreshing, Fruity, Fizzy STRENGTH 	17
BEE'S KNEES Hendrick's Gin · Honey · Lemon · Saline TASTING NOTES Citrusy, Dry, Refreshing STRENGTH 	17
PALOMA Milagro Silver Tequila · Lime · London Essence Pink Grapefruit Soda TASTING NOTES Refreshing, Crisp, Fizzy STRENGTH 	17
PENICILLIN Monkey Shoulder · Smokey Monkey · Lemon · Honey Ginger TASTING NOTES Smokey, Citrusy, Spiced STRENGTH 	17

COCKTAIL FLAVOUR CHART

CITRUSY / REFRESHING

CRISP / CLEAN

Please advise us of any special dietary requirements, including potential reaction to allergens.

BREAKING
THE
NORM

IZAKAYA

A place of gathering, enjoyment and indulgence. These series of 8 Izakaya cocktails rebirth the classic Izakaya experience, reflecting beloved Japanese flavours while rewriting the story of familiar cocktails with a breath of modernity.

A GLASS OF RED



Sweet, Refreshing, Fruity

STRENGTH



25

Created from the inspiration of the crisp and vibrant sweetness of Japan's Aomori apple, this apple-forward highball-style cocktail brings together black rice-infused bourbon, Calvados and fresh apple juice for a distinct yet complex cocktail with refreshing apple notes.

STRAWBERRY VEIL



Clean, Refreshing

STRENGTH



25

Crafted with flavours inspired by the Ichigo from Fukuoka and Tochigi, this carbonated milk punch cocktail serves a base of Gin and Sloe Gin, and elevated with fresh strawberry syrup for a kiss of fresh sweetness.

MELON DOLLAR BABY



Floral, Spring, Vibrant

STRENGTH



25

Inspired by the beauty of Sakura, this cocktail blends the floral notes with a kiss of sweet melon, crafting a honeyed highball that carries the spirit of Spring.

MY PEAR-ADISE



Fresh, Vibrant

STRENGTH



25

Crafted with the flavours of Nashi, this cocktail binds the soft florals of Chrysanthemum with the sweetness of honey, creating a harmony that celebrates balance.

SALTED YUZU HIGHBALL



Savoury, Bright

STRENGTH



25

A harmony brought by Yuzu, this zesty and aromatic cocktail brings in the earthy notes of Genmaicha, creating an umami highball with refreshing breakthrough.

GIANT'S PERSPECTIVE



Summer, Refreshing, Bitter-Sweet

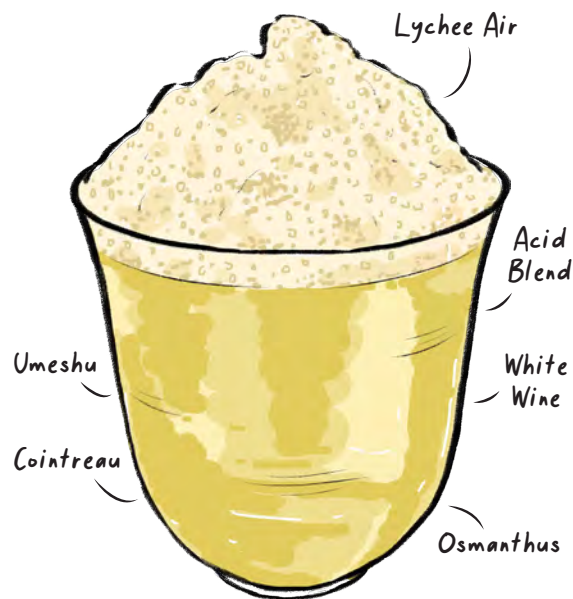
STRENGTH



25

A blend of refreshing Watermelon and the nutty notes of rice from Seara Vodka, this cocktail is accented by the subtle bitterness of Aperol, highlighted with hints of Shiso.

HEAD IN THE CLOUDS



Tropical, Bright, Sweet

STRENGTH



25

A crafted sangria-style cocktail inspired by Umesu from the Wakayama Prefecture, this drink defies tradition with the use of Osmanthus white wine, finished with a kiss of Lychee air.

MOMOTARO’S ADVENTURE



Fruity, Fresh, Refreshing

STRENGTH



25

This cocktail nods at the story of a beloved folklore, while embodying the essence of Momo, embarking on a journey of self-discovery and fruity freshness.

The end is merely a new beginning, as the exploration of Izakaya excellence continues with each sip. Raise a glass, and kanpai to flavours that made this unforgettable journey.

BREAKING THE NORM

MODERN

A celebration of the now, at this very moment, a taste of the present. This series of 8 Modern cocktails presents classics, reimagined with the bold flavours of the land of the rising sun. A story of familiarity, retold with a twist, taking you on a journey of new discoveries.



THE FROZEN DRINK



Festive, Creamy

STRENGTH

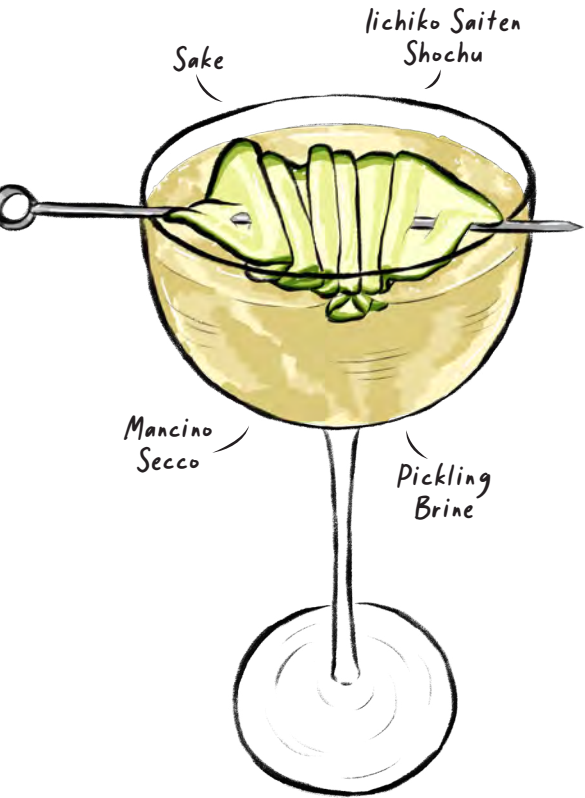


25

A sweet treat inspired by the beloved Matcha Anmitsu, this ice-blended cocktail brings together Kujira whiskey with Taro and milk, paired with stewed Azuki beans and topped with Matcha powder, rounding off the sweet experience with a nutty finish.



DIRTY SAKE-TINI



Savoury, Dry

STRENGTH



25

A twist on a classic dirty martini, reintroduced with Sake and Shochu, building layers of mellow rice notes and complemented with the addition of house-made pickling brine.

IS IT MARY?



Spicy, Savoury

STRENGTH



25

An oriental touch to a classic Bloody Mary, this cocktail introduces the bold and aromatic heat of Togarashi of the Shizuoka prefecture, blended with Tequila and a refreshing finish of Guava.

THE RISING GRAPE



Creamy, Fresh, Light

STRENGTH



25

A cocktail served in a Ramos Gin Fizz style, this treat captures the beautifully sweet flavours of the Kyoho Grape of the Yamanashi prefecture, presented with a vibrant colour and frothy texture that feeds the eyes before the taste buds.

SHISO FUNNY



Herbal, Complex, Bitter

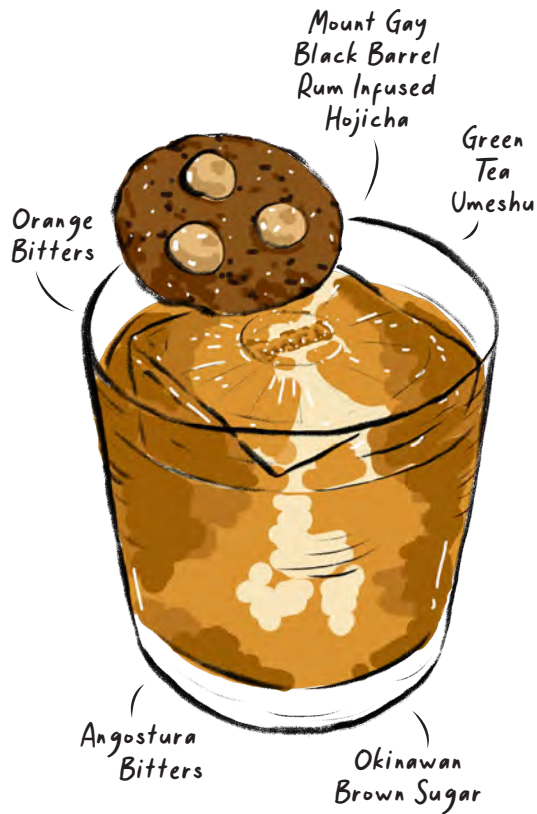
STRENGTH



25

A boulevardier-style cocktail inspired by the versatility of Shiso, a common ingredient in Japanese culinary, this cocktail is accented with the addition of Shiso Plum Liqueur for that touch of layered flavours.

JAPANESE TEA PARTY



Aromatic, Spirit-Forward

STRENGTH



25

A nod to the traditional tea ceremonies in Uji of the Kyoto prefecture, this old-fashioned style cocktail envelopes Rum with Hojicha and Green Tea Umeshu, creating a smooth complexity that ends with a rice cracker, paying homage to the tradition of serving tea with rice-based snacks.

SESAME & BANANA



Comforting, Creamy, Coffee

STRENGTH



25

A comforting cocktail, inspired by the beloved Black Sesame Mochi, this familiar drink brings along the bold flavours of coffee, taking the experience to new heights.

MOGA GIMLET



Citrusy, Refreshing, Tart

STRENGTH



25

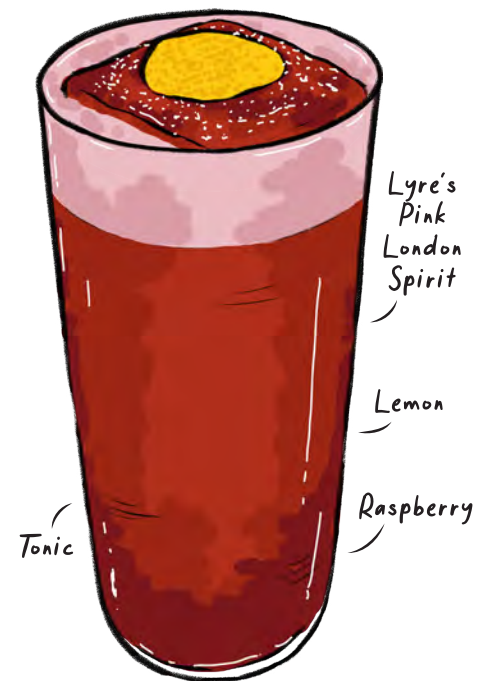
Inspired by Sudachi, grown in the Tokushima prefecture on the Shikoku Island, this gimlet-style cocktail channels the flavours of Calamansi, creating a refreshing twist to a classic.

The journey never fully ends, and the exploration between Izakaya and Modernity continues wherever you take it. Keep the story going, and savour the bold flavours.

MOCKTAIL LIST

Sober, but make
it sexy – made for
those who skip
the booze but not
the fun.

PINKY PROMISE



Floral, Fruity, Sweet

18

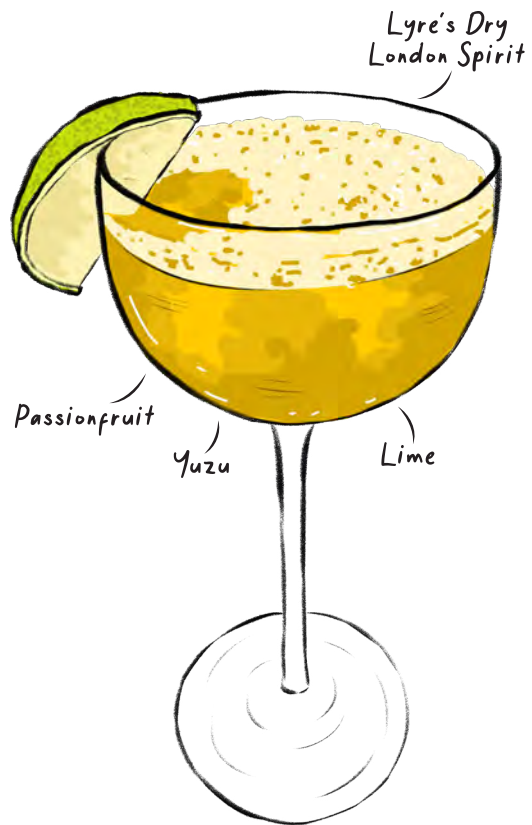
PEACHES PLEASE



Citrusy, Refreshing

18

PASSION PARTY



Fruity, Citrusy

18

PROPER PUNCH



Bitter Sweet, Refreshing

18

Zero proof, 100% flair.
Our spirit-free stunners
bring all the flavours,
none of the fuzz –
Kanpai to that!

CLASSIC
COCKTAIL
LIST

CLOVER CLUB	25
Widges Gin · Raspberry · Lemon · Egg White	
PORN STAR MARTINI	25
Discarded Chardonnay Vodka · Passionfruit · Lime · Bubbles	
GOLD RUSH	25
Buffalo Trace Bourbon · Honey · Lemon · Saline	
HANKY PANKY	25
East Indies Archipelago Dry Gin · Mancino Rosso · Fernet Branca	
TOREADOR	25
Altos Blanco Tequila · Apricot Brandy · Agave · Lime	
EL PRESIDENTE	25
Matusalem Solera 7 · Mancino Bianco Vermouth · Dry Curacao · Orange Bitters · Grenadine	
50/50 SAZERAC	25
Remy Martin VSOP · Sazerac Rye · Absinthe · Peychud's Bitters · Rich Demerara	
NAKED & FAMOUS	25
Los Siete Misterios Mezcal · Herbal Liqueur · Aperol · Lime	
BATTLE OF NEW ORLEANS	25
Maker's Mark Bourbon · Absinthe · Orange Bitters · Peychud's Bitters · Rich Simple	
PISCO SOUR	25
Aba Pisco · Lemon · Rich Simple · Egg White	

SAKE
LIST

SAKE

HONJOZO 300ml

Hideyoshi Honjozo Namachozo 65% · +1.5 · Menkoina	35
Imanishiki Honjozo Nama 70% · +4 · Miyamanishiki	35

JUNMAI 300ml

Imayotsukasa Junmai 65% · +4 · Gohyaku Mangoku	35
Narutotai Junmai Choi Karakuchi 70% · +11 · Yamadanishiki	40

JUNMAI GINJO 300ml

Toko Junmai Ginjo Genshu 55% · -4 · Haenuki	45
Manotsuru Junmai Ginjo 55% · +3 · Gohyaku Mangoku	50

GINJO 300ml

Manotsuru Karakuchi Ginjo 55% · +8 · Gohyaku Mangoku	50
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JUNMAI DAIGINJO 300ml

Sanzen Junmai Daiginjo Omachi 50% · -5 · Omachi	55
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SPARKLING SAKE 280ml

Hideyoshi Lachamte 60% · -70 · Akita Komachi	35
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SHOCHU

	60ml	720ml
Imoshochu Murasakiimo 25% · Miyazaki	16	138
Imoshochu Hetttsuineko 25% · Miyazaki	16	148
Sunday's Coffee Shochu 22% · Hyogo	19	168
Iichiko Saiten 40% · Kyushu	24	228
Tumugi Warpirits 43% · Kyushu	24	228
Rihei Ginger 38% · Miyazaki	33	358

SPIRIT LIST

JAPANESE GIN

45ml

Roku	22
Roku Sakura	22
Masahiro Okinawa Craft Gin Recipe 01	20
Masahiro Okinawa Craft Gin Recipe 02	20
Sakurao Original	20
Sakurao Limited Edition (Pink)	25
Ki No Bi Dry	24
Impact Japanese Craft	22
Masahiro Okinawa Craft	24
Okayama Craft	32
Keyaki Craft	33

GIN

45ml

Widges Gin	20
Hendrick's	22
The Botanist	22
The Botanist Aged Gin	34
The Botanist Islay Cask Rested Gin	28
Farmer's Gin	26
East Indies Archipelago Dry Gin	21
East Indies Pomelo Pink Gin	21
Tanqueray No. 10	22
Kyro	23
Kyro Dark	25
Monkey 47 Dry	24
Prohibition Original	25
Prohibition Moonlight	29
Prohibition Shiraz Barrel Aged	32
4 Pillars Bloody Shiraz	23
4 Pillars Fresh Yuzu	24
4 Pillars Sherry Cask	24
Monkey 47 Sloe	23
Hayman's Sloe Gin	20

JAPANESE WHISKEY

	45ml
Suntory Kakubin	20
Kujira Ryukyu Whiskey Kyojin	20
Kujira Ryukyu Whiskey Inari	22
Hbiki Harmony	30
Iwai Tradition	20
Iwai Tradition Sherry Cask	22
Sakurao Non-Aged	22
Nikka Coffey Grain	24
Nikka Coffey Malt	22
Nikka From The Barrel	22
Nikka Tailored	22
Nikka Taketsuru 17	68
Miyagikyo Single Malt	24
Yoichi Single Malt	22
Ichiro Malt & Grain	26
Hakushu 12	32
Yamazaki 12	68
The Chita	20

WHISKEY (SINGLE MALT & BLENDED)

	45ml
Monkey Shoulder	20
Glenfiddich 12	22
Glenfiddich 15	26
Glenfiddich 18	34
Balvenie 12 Double Wood	22
Balvenie 14 Caribbean Cask	28
Johnnie Walker Black Label	20
Johnnie Walker Gold Label	24
Johnnie Walker Blue Label	48
Macallan 12	26
Macallan 15	38
Macallan 18	72
Laphroaig 10	24
Smokey Monkey	22
Oban 14	26
Bruichladdich The Classic Laddie	22
Port Charlotte 10	24
Chivas 18	26
Jameson Irish	20

COGNAC

	45ml
Remy Martin VSOP	20
Remy Martin 1738	22
Seven Tails XO	22
Through The Grapevine Fine Champagne VSOP	20
Tessoron XO Ovation	32
Remi Landier XO	40
Martell Noblige	30
Martell Cordon Bleu	48

CALVADOS

	45ml
Avallen Calvados	20
Christian Droin La Blanche	20
Christian Droin Le XO	26

BOURBON & RYE

	45ml
Michter's US 1 Small Batch Bourbon	20
Michter's Sour Mash	24
Michter's 10 Year Bourbon	75
Maker's Mark	20
Buffalo Trace	20
Whistlepig 10 Year Old	38
Michter's US 1 Single Barrel Rye	22
Sazerac Rye	20
Eagle Rare Rye	24

AGAVE

	45ml
Milagro Silver	20
Volcan Blanco	22
Volcan Reposado	22
Volcan Cristalino	34
Altos Blanco	20
Codigo Reposado	22
Codigo Rosa Reposado	26
Los Siete Misterios Mezcal	22
Koch Elemental Mezcal	20
Codigo Mezcal	20
Ilegal Mezcal Reposado	24
Madre Mezcal Ensemble	25

RUM / PISCO / CACHACA

	45ml
Planteray 3 Stars	20
Planteray Original Dark	20
Planteray Pineapple	22
Planteray O.F.T.D Overproof	24
Planteray Cut & Dry	22
Matusalem Solera 7	20
Matusalem Gran Res 15	22
Matusalem Gran Res 23	35
Diplomatico Reserva Exclusiva	23
Wray & Nephew O.P	24
ABA Pisco	20
Cachaca 61	20

VODKA

	45ml
Belvedere	20
Grey Goose	22
Haku Vodka	22
Seara Vodka	24

BOTTLED BEER

	330ml
Suntory Premium Malt	18
Hitachino Nest White Ale	18
Hitachino Dai Dai IPA	18
Asahi Super Dry	16

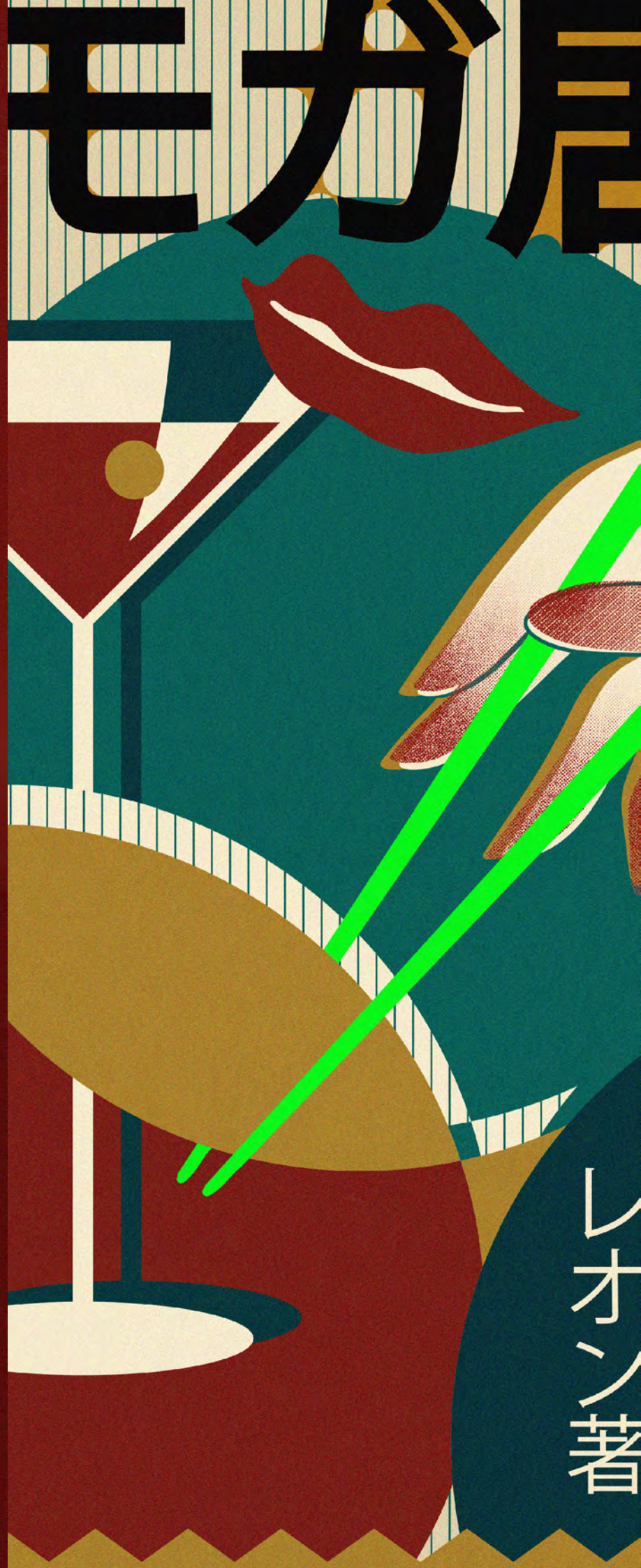
WINES & BUBBLES

	125ml
Torbreck Mourvèdre, Shiraz Grenache	24
Ruffino Lumina, Pinot Grigio	24
Taittinger Brut Reserve NV	35
Les Enfoques Cava NV	26

NON-ALCOHOLIC

	Glass
Mocktail	16
Aqua Panna (500ml)	9
Perrier (330ml)	9
London Essence Indian Tonic	7
London Essence Ginger Beer	7
Coke	7
Coke Zero	7
Sprite	7
Singha Soda	7

Step into a territory unknown,
from the trail of inspiration.
Explore the Izakaya
goodness, incorporating
Japan's favourite flavours
with the celebration of
togetherness and connection,
complementing the cocktail
journey with mouth-watering
bites, taking you on a journey
like never before.



TOKYO SMASHED NIGHTS

A testament of freshness, offered by the Land of the Rising Sun, this selection of raw items brings forward the bright flavours of Japanese cuisine, pairing it with unbeatable flavours of the sea.

RAW

SASHIMI (3 PIECES)

Salmon	16
Akami	18
Chutoro	28
Hamachi	18
Hokkaido Scallop	17
Engawa	16

CHEF’S CHOICE SASHIMI PLATTER

4 Types (8 pieces)	55
6 Types (12 pieces)	75

TAKO WASABI

BEEF TARTARE

SALMON CARPACCIO

MINI CHIRASHI BOWL



ROLLIN’ ROLLIN’

A union of authentic Japanese flavours, blanketed in Nori, building up a bite with an explosion of flavours.

MOGA SAMURAI ROLL

UNAGI DRAGON ROLL

SOFT SHELLED CRAB ROLL

FRESH GARDEN ROLL (V)



DIETARY INFORMATION

Alcohol	Beef	Dairy	Eggs	Crustaceans
Fish	Gluten	Pork	Sesame Seeds	Locally-Sourced
Mollusc	Soy	Mustard	Vegetarian	

Please advise us if you have any dietary requirements or food allergies. All prices are subject to service charge & prevailing government taxes.

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FUN SIZE

Delicate, flavourful and bite-sized – a curated collection of palate warmers packed with the bright flavours of Japan.

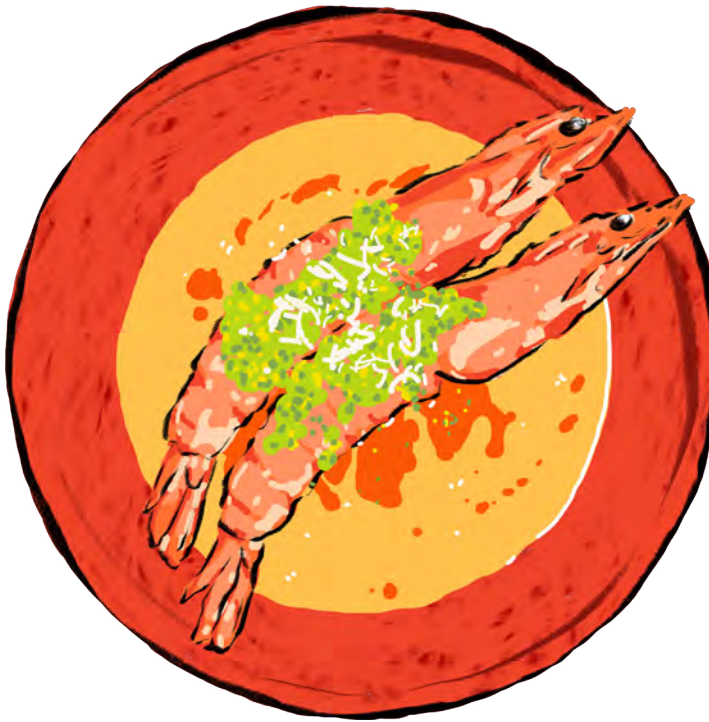
HOKKAIDO MILK BUNS  	10
With Side of Seasonal Blend	
SMASHED BATATA 	14
Wasabi Mayo, Ito Togarashi, Pancetta	
TRUFFLE EDAMAME (V)  	12
Truffle Teriyaki, Shichimi, Shio Kombu	
CRISPY SQUID  	20
Sansho Fish Sauce, Kizami Yuzu, Green Chilli	
CHICKEN KARAAGE   	18
Yuzu Mayo, Ito Togarashi	
KAKIAGE (V)   	16
Sweet Potato, Mixed Greens, Daikon Dipping Sauce, Yuzu Mayo	
GRILLED SHISHITO PEPPERS (V)	16
Edamame Hummus, Sumac, Pomegranate	



ROBATA

Taste the art of grilling – an amalgamation of fresh ingredients with the charcoal flames for an authentic smoky and charred izakaya experience.

CHICKEN TSUKUNE   	24
Spicy Teriyaki Sauce, Sous-Vide Egg, Chicken Crust, Hojiso	
GRILLED SHITAKE ASPARAGUS (V)  	20
Sweet Gochujang Sauce	
GRILLED GROUPER  	32
Wasabina Pesto, Red Pepper Puree	
SPICY MISO PORK   	28
Yuzu Kosho, Pickled Red Onion, Scallions	
GRILLED TIGER PRAWNS   	30
Wasabina Chimmichurri, Pecorino, Sake Bisque	
GRILLED HAMACHI COLLAR  	24
Kicap Manis, Spiced Crisp, Grilled Leek	



DIETARY INFORMATION

 Alcohol	 Beef	 Dairy	 Eggs	 Crustaceans
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SHARING

An experience made to be shared, the sharing menu projects the intimate feeling of gatherings and connection, a hallmark of the Izakaya experience, bringing plates of iconic Japanese flavours with flairs of culinary excitement.

- CHASIU PORK CHOP

68
- Kurobuta Pork Chop,
Scallion Salad,
Charred Pineapple
- A4 KYUSHU WAGYU
STRIPLOIN

88
- Yakiniku Sauce, Ice Plant,
Pickled Onion, Garlic Chips
- SPICY XL CLAMS

22
- Chilli Bean Paste, Coriander,
Crispy Chilli, Yuzu Kosho
- HOKKAIDO SCALLOP

34
- Sake Bisque, Chukka Wakame,
Dill, Ikura
- GINDARA SAIKYO MISO

32
- Marinated Den Miso,
Hajikami
- YAKIMESHI FRIED RICE

22
- Mixed Vegetable, Perilla Leaf,
Garlic Chips, Fried Egg



LOS ‘SANDOS’

Celebrating the concept of ‘Yoshoku’, these Sando variety blends together the elements of the East and West for an exciting harmony of flavours and textures.

- CHICKEN KATSU SANDO

18
- Homemade Coleslaw,
Tonka Mayo, Cured Egg Yolk
- A4 WAGYU SANDO

45
- Homemade Coleslaw,
Teriyaki Hollandaise,
Onion Confit
- GRILLED CHEESE SANDO

24
- Manchego, Cheddar, Truffle,
Pickled Cucumber



DIETARY INFORMATION

- Alcohol

Beef

Dairy

Eggs

Crustaceans
- Fish

Gluten

Pork

Sesame Seeds

Locally-Sourced
- Mollusc

Soy

Mustard

Vegetarian

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DESSERTS

A fusion of familiar favourites with iconic Japanese flavours, balancing your Izakaya journey with some sweetness.

AMAZAKE GELATO     14
Cookie Crumble, Milk Sheet,
Matcha Sponge

MISO PAVLOVA    16
Miso Custard, Berries,
Miso Powder



The end is not goodbye,
but an opportunity to
discover beyond. Keep
the spirit of Izakaya alive,
and rewrite the story of
unity and togetherness,
with MOGA.

DIETARY INFORMATION

-  Alcohol
-  Beef
-  Dairy
-  Eggs
-  Crustaceans
-  Fish
-  Gluten
-  Pork
-  Sesame Seeds
-  Locally-Sourced
-  Mollusc
-  Soy
-  Mustard
-  Vegetarian

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