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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

17

Monkey Shoulder · Mancino Rosso ·
Angostura

TASTING NOTES

Spirit Forward

STRENGTH



RASPBERRY HIGHBALL

17

Hendrick's Gin · Raspberry · Lime ·
London Essence Tonic

TASTING NOTES

Refreshing, Fruity, Fizzy

STRENGTH



BEE'S KNEES

17

Hendrick's Gin · Honey ·
Lemon · Saline

TASTING NOTES

Citrusy, Dry, Refreshing

STRENGTH



PALOMA

17

Milagro Silver Tequila · Lime ·
London Essence Pink Grapefruit Soda

TASTING NOTES

Refreshing, Crisp, Fizzy

STRENGTH



PENICILLIN

17

Monkey Shoulder · Smokey Monkey ·
Lemon · Honey Ginger

TASTING NOTES

Smokey, Citrusy, Spiced







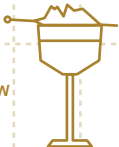









STRENGTH



BREAKING THE NORM

COCKTAIL
FLAVOUR
CHART

COMPLEX

	 <p>MY PEAR-ADISE</p>	 <p>JAPANESE TEA PARTY</p>	
		 <p>SHISO FUNNY</p>	
CITRUSY / REFRESHING	 <p>MOGA GIMLET</p>	 <p>SESAME STREET BREW</p>	
	 <p>IS IT MARY</p>	 <p>DIRTY SAKE-TINI</p>	
	 <p>SALTED YUZU HIGHBALL</p>	 <p>THE FROZEN DRINK</p>	
CITRUSY / REFRESHING	 <p>A GLASS OF RED</p>	 <p>GIANT'S PERSPECTIVE</p>	
	 <p>THE RISING GRAPE</p>	 <p>STRAWBERRY VEIL</p>	
	 <p>MOMOTARO'S ADVENTURE</p>	 <p>MELON DOLLAR BABY</p>	
		 <p>HEAD IN THE CLOUDS</p>	

LIGHT / EASY

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

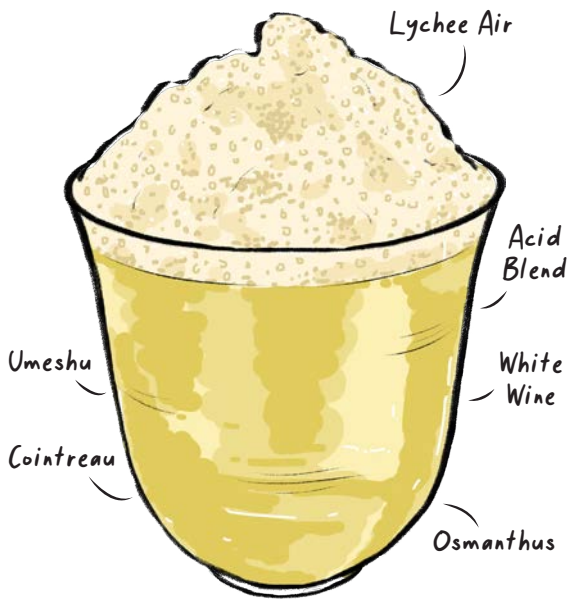
STRENGTH



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



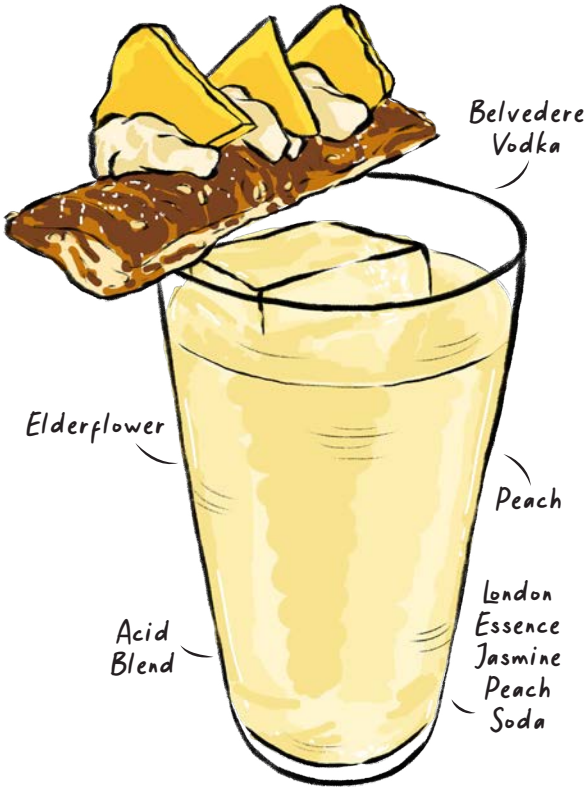
Tropical, Bright, Sweet

STRENGTH

25

A crafted sangria-style cocktail inspired by Umeshu 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

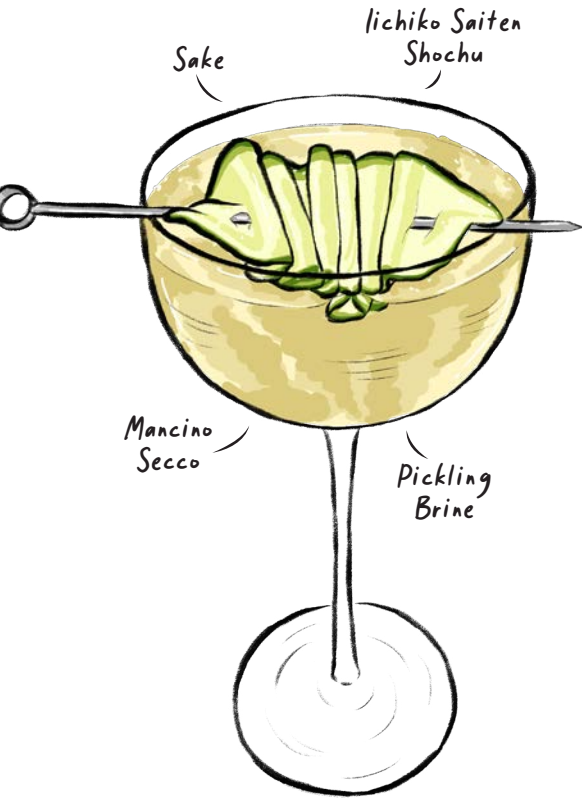


25

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

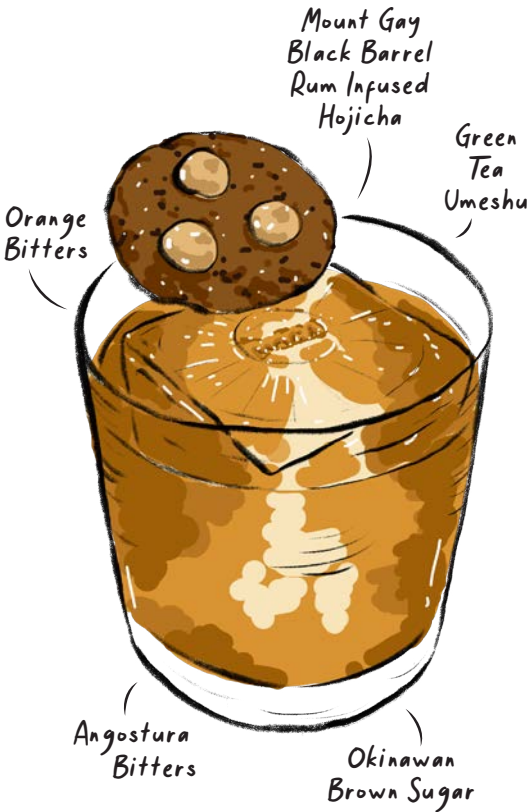
STRENGTH



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.

**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 · Peychquad'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 · Peychquad's Bitters · Rich Simple	
PISCO SOUR	25
Aba Pisco · Lemon · Rich Simple · Egg White	

**SAKE
LIST**

SAKE

HONJOZO 300ml

Hideyoshi Honjozo Namachozo 35
65% · +1.5 · Menkoina

Imanishiki Honjozo Nama 35
70% · +4 · Miyamanishiki

JUNMAI 300ml

Imayotsukasa Junmai 35
65% · +4 · Gohyaku Mangoku

Narutotai Junmai Choi Karakuchi 40
70% · +11 · Yamadanishiki

JUNMAI GINJO 300ml

Toko Junmai Ginjo Genshu 45
55% · -4 · Haenuki

Manotsuru Junmai Ginjo 50
55% · +3 · Gohyaku Mangoku

GINJO 300ml

Manotsuru Karakuchi Ginjo 50
55% · +8 · Gohyaku Mangoku

JUNMAI DAIGINJO 300ml

Sanzen Junmai Daiginjo Omachi 55
50% · -5 · Omachi

SPARKLING SAKE

280ml

Hideyoshi Lachamte 35
60% · -70 · Akita Komachi

SHOCHU

	60ml	720ml
Imoshochu Murasakiimo 25% · Miyazaki	16	138
Imoshochu Hetttsuineko 25% · Miyazaki	16	148
Sunday's Coffee Shochu 22% · Hyogo	19	168
Ichiko 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	20
Fine Champagne VSOP	
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 Ensamble	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


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