



MOKI MOKI

モクモク

SEPTEMBER 26

SASHIMI



Hokkaido Scallop | 48
北海道産ホタテ



Chef's Selection Sashimi | 88
刺身三種盛り合わせ



Salmon | 28
サーモン



Hamachi | 38
赤身



Aka Ebi | 38
赤えび

NIGIRI | 2 PCS



Salmon | 16
サーモン



Hamachi | 18
赤身



Tamagoyaki | 12
玉子焼き



Shrimp | 12
海老



Inari Sushi | 12
いなり寿司



Aka Ebi | 28
赤えび



Anago | 38
あなご



Unagi | 16
うなぎ



Aburi Hamachi | 18
炙りマグロ



Aburi Salmon | 16
炙りサーモン

GUNKAN



Tuna Mayo | 12
ツナマヨ軍艦



Crab Mayo | 20
カニマヨ軍艦



Inari Crab Mayo | 22
いなりカニマヨ



Shoyu Ikura | 22
醤油いくら軍艦



Natto | 12
納豆軍艦



Flying Fish Roe | 12
とびこ軍艦



Inari Tuna Mayo | 16
いなりツナマヨ



Inari Salmon Mayo | 16
いなりサーモンマヨ



Sweet Corn | 12
コーン軍艦



Salmon Mayo | 12
サーモンマヨ軍艦

MAKI ROLLS | 6 PCS



Cucumber &
Tamago Roll | 15
かっぱ玉子巻き



Salmon Roll | 28
サーモン巻き



Saku Mentai Salmon Roll | 48
サク明太サーモンロール
Takuan, cucumber, crabstick, salmon, ikura & mentaiko mayo



Seafood Futomaki | 48
海鮮太巻き
Salmon, hamachi, unagi, cucumber, lettuce, sakura denbu, tamago, takuan & spring onion



Crispy Ebi Maki | 48
海老フライ巻き
Panko prawn, tamago, cucumber, lettuce, cheese, teriyaki, Kewpie mayo & furikake



Soft Shell Crab Maki | 48
ソフトシェルクラブ巻き
Karaage soft shell crab, avocado, takuan, cucumber, ebiko & sesame seeds



MOKU Signature Roll | 48
モク シグネチャーロール
Takuan, cucumber, crabstick, avocado, salmon, herring roe & homemade yukke sauce

APPETISERS



Cucumber & Wakame Salad | 12
きゅうりわかめサラダ



Potato Salad with Salmon Roe | 22
いくらポテトサラダ



Potato Salad | 12
ポテトサラダ



Agedashi Tofu | 15
揚げ出し豆腐



Sea Salt Edamame | 12
枝豆



Yuzu Hotate | 18



Assorted Yakitori
(3 Skewers) | 28
串焼き盛り合わせ
3 flavours: Classic, Mentaiko & Scallion



Assorted Tempura | 28
天ぷら盛り合わせ



Prawn Tempura | 38
天ぷら盛り合わせ



Chicken Karaage | 28
唐揚げ



Chicken Katsu | 28
とりかつ



Wagyu Gyoza (5 pcs) | 28
和牛餃子



Salmon Croquette | 28
サーモンコロッケ



Wagyu Croquette | 28
和牛コロッケ



Truffle Fries | 28
トリュフ風味のフライドポテト



Mentaiko Fries | 28
明太子フライドポテト

SALAD



Avocado Salad | 32
アボカドサラダ



Avocado Salmon Sashimi Salad | 58
アボカド・サーモン・とびこサラダ



Avocado, Crab & Flying Fish
Roe Salad | 45
アボカド・カニ・とびこサラダ
Choice of Yuzu Sesame Dressing or Wafu
Shoyu Dressing



Sautéed Seasonal Vegetables
with Garlic Butter | 18
季節野菜のバターソテー

EGG & CHAWANMUSHI



Tamagoyaki | 16
玉子焼き



Tamagoyaki with Unagi | 28
うなぎ玉子焼き



Tamagoyaki with Mentaiko | 28
明太子玉子焼き



Chawanmushi | 10
茶碗蒸し



Chawanmushi with Crab &
Salmon Roe | 20
カニいくら茶碗蒸し

GRILL meat



Angus Striploin ^{200g} | 98
アンガーストリップロイン

Australian Wagyu MB6-7 ^{200g} | 188
オーストラリア産和牛 MB6-7

Japanese A5 Wagyu ^{150g} | 288
国産A5和牛



Chargrilled Lamb Rack | 98
ラムラック
Served with kimchi, pickled radish,
wasabi & garlic shoyu



Chargrilled Chicken
Thigh Teriyaki or Shio | 35
鶏もも焼き
Served with kimchi, pickled radish,
wasabi & garlic shoyu.

seafood



Chargrilled Half-Shell
Scallops | 38
帆立焼き
Sweet shoyu, kombu butter &
scallion



Grilled Salmon
Teriyaki or Shio ^{120g} | 38
焼きサーモン



Grilled Unagi | 48
うなぎ蒲焼き

SUKIYA & HOT POT



Australian Angus Beef Sukiyaki | 68
アンガス牛すき焼き (オーストラリア産)
Australian Angus beef slices, assorted vegetables & tofu



Mini Chanko Hot Pot | 78
ちゃんこ小鍋
Australian Angus beef slices, prawn, fish slices &
assorted vegetables

Add On: Beef Slices 100g | +48

Salmon Slices 100g | +28

All prices are quoted in Ringgit Malaysia (RM) currency & are subject to 6%(8% alc.) SST & 10% service charge.

RICE BOWLS



RICE BOWLS



Chicken Katsu Curry | 42
チキンカツカレー
Chicken katsu, carrot, potato,
pickles & curry sauce



Menchi Hamburg Curry | 42
和牛ハンバーグカレー
Wagyu hamburger, carrot, potato,
pickles & curry sauce



Prawn Katsu Curry | 42
海老フライカレー
Prawn katsu, carrot, potato,
pickles & curry sauce

BENTO SET

All bento sets served with pickles, miso soup, salad & tamagoyaki.



Teriyaki Salmon & Rice | 58
サーモン照り焼き丼
Teriyaki sauce, butter & daikon



Teriyaki Chicken & Rice Bowl | 48
照り焼きチキン丼



Chicken Katsu/Karaage & Rice | 48
トリカツ・唐揚げ丼
Mayo, tonkatsu sauce & yellow mustard



Tempura Prawn & Rice | 48
海老天丼
Tempura dipping sauce & daikon

NOODLES



Mentaiko Udon | 38
明太子うどん
Mentaiko, onsen egg, butter,
scallion & seaweed



Smoked Duck Ao Nori Udon | 38
合鴨スモーク青のりうどん
Smoked duck, ao nori, onsen egg,
Parmesan cheese & black pepper



Wagyu Shoyu Ramen | 48
和牛醤油ラーメン
36-hour roasted beef, shoyu broth,
scallion, bamboo shoots
& ramen egg

SIMPLE CLASSICS



Salmon Chazuke | 48
 鮭茶漬
 Salmon, dashi broth, wasabi, sesame, seaweed & scallion



Unagi Chazuke | 48
 鰻茶漬
 Unagi, dashi broth, wasabi, sesame, seaweed & scallion



Zaru Cha Soba | 22
 茶そば (ざる)
 Sesame, seaweed, scallion & soba dipping sauce



Kake Udon | 22
 かけうどん
 Dashi broth, inari, scallion, wakame & narutomaki



Salmon Fried Rice | 22
 鮭チャーハン
 Salmon flakes, egg, sweet shoyu & scallion

ADD ONS



White Rice | 5
 白ご飯追加



Garlic Rice | 8
 ガーリックライス追加

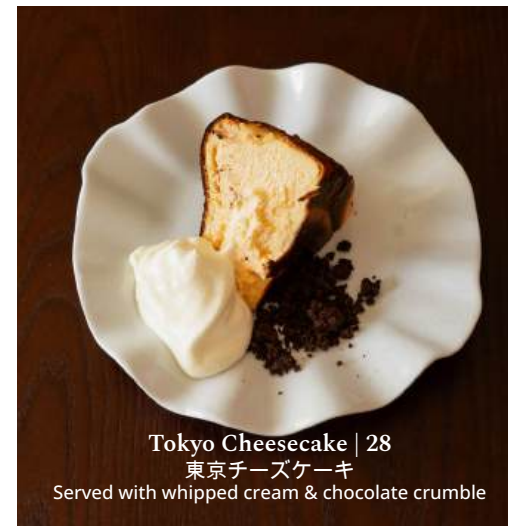


Miso Soup | 6
 味噌汁

DESSERTS



Matcha Tiramisu & Strawberry Jam | 28
 抹茶ティラミス
 Served with homemade strawberry jam



Tokyo Cheesecake | 28
 東京チーズケーキ
 Served with whipped cream & chocolate crumble



Warabi Mochi | 18
 わらび餅
 Served with roasted soybean powder & black sugar Warabi - Japanese bracken starch.



BEVERAGES

HIGH BALL

Kakubin Highball | 38
Suntory Kakubin, chilled soda, lemon wedge

Shochu Highball | 28
Iichiko Mugi barley shochu, soda, lemon

Yuzu Highball | 28
Shochu, yuzu, sparkling water

Apple Highball | 28
Shochu, fresh apple juice, soda, green apple slice

Watermelon Highball | 28
Shochu, fresh watermelon juice, soda, mint

Umeshu Highball | 28
Green tea umeshu, soda, plum

SHOCHU

Iichiko Mugi Shochu ^{720ml} | 170
Barley — clean, mild, sessionable

Kirishima Imo Shochu (Kuro)^{720ml} | 179
Sweet potato — earthy, full-bodied

SOJU & BEER

Jinro Soju | 25

Sapporo Premium Draught | 18
Malt-forward, slightly hoppy

SAKE

by glass

Hakutsuru Jyosen 28
Clean, dry, food-friendly, house pour

Hakkaisan Tokubetsu Junmai 42
Light, clean, precise — Niigata's finest

by bottle

Hakutsuru Jyosen ^{1.8L} 168
Clean, dry, mild umami

Hakkaisan Tokubetsu Junmai ^{1.8L | 720ml} 302 | 169
Light and clean, pairs well with seafood

Hakkaisan Sparkling Nigori ^{720ml | 360ml} 198 | 120
Lightly carbonated, cloudy, mildly sweet

Ginjo Nanbubijin Junmai ^{1.8L | 720ml} 342 | 188
Fruity and aromatic, a step up in refinement

Dassai 39 Daiginjo ^{1.8L | 720ml} 630 | 315
Floral, melon — Dassai's approachable premium

Dassai 23 Daiginjo ^{1.8L | 720ml} 1083 | 548
Rice milled to 23% — the pinnacle of Dassai

Hakutsuru ShouneDaiginjo ^{1.8L} 360
Hakutsuru's finest, aromatic, delicate

Hakkaisan Snow Aged (Yukimuro) ^{720ml} 440
Aged 3 years in a snow room, exceptionally smooth

Hakkaisan Sparkling White Koji ^{720ml} 447
Modern, citrusy, lightly sparkling

SPIRITS

GIN & TONIC

Umenoyado Craft Gin 28 | 330
Yuzu, Japanese herbs — 44% ABV

Hakutsuru Gin 28 | 330
Rice-based gin, Japanese botanicals — 45.5%

Roku Gin 32 | 398
Six Japanese botanicals, sakura, yuzu, sencha

WHISKY · 30ml/Btl

Suntory Whisky Special Reserve 39 | 525
Rounded, smooth, honey and oak

Suntory Hibiki Harmony 45 | 850
Plum, rose, gentle smoke

Nikka Black 32 | 425
Soft, sweet, approachable everyday pour

Macallan 12 45 | 875

Bowmore 12 30 | 458

UMESHU & FRUIT SAKE

Umenoyado Aragoshi
Umeshu ^{720ml} 165
Thick, rich, crushed plum pulp — best over ice

Yamazaki Umeshu ^{720ml} 375
Suntory plum wine aged in Yamazaki whisky barrels

Umenoyado Yuzushu ^{720ml} 190
Bright, tart, fragrant yuzu citrus sake

Umenoyado Green Tea ^{720ml} 190
Green tea infused sake, light and aromatic

Umenoyado Peach (Momo) ^{720ml} 190
Sweet peach sake, approachable, dessert-friendly



COCKTAILS

Yuzu Elderflower 38
Gin, yuzu purée, elderflower liqueur, lemon juice, sugar syrup

Black Forest Goma 38
Japanese whisky, black sesame syrup, coffee liqueur, espresso, sea salt

Momo Mango 38
Rum, mango purée, peach, citric, soda

Shoga Sour 38
Japanese whisky, yuzu, honey, ginger, orange bitters



MOCKTAILS

Strawberry Fizz 18
Strawberry purée, oolong cold brew, soda

Hanami Fizz 18
Jasmine tea cold brew, yuzu purée, flower blossom syrup, soda

Moku Orchard 18
Green apple syrup, toasted sesame syrup, apple juice, lemon juice, soda

Silken Goma 18
Lychee syrup, toasted sesame syrup, cold brew oolong, lemon juice, soda

COFFEE, TEA & MORE

Black (Hot/Iced) 13

White (Hot/Iced) 16

Piccolo/Gibraltar 16

TWG Tea 15
Early Grey / English Breakfast / Chamomile

MATCHA

Matcha Latte 16
Matcha, fresh milk

Yuzu Matcha 18
Matcha, Yuzu

Strawberry Matcha 22
Matcha, strawberry

FRESH JUICE

Orange Juice 18

Apple Juice 18

Watermelon Juice 18

OTHERS

Coke / Coke Zero / Sprite 15

San Pellegrino / Aqua Panna 1L 28

FUJI Mineral Water 28

FUJI Premium Sparkling Water 28

Ocha (Hot/Iced) 5

