



**MOYAGI**

味のシンフォニー

A SYMPHONY OF FLAVORS

## Welcome to Moyagi

Moyagi offers contemporary Japanese and Far-Eastern cuisine and haute mixology for aperitifs, dinner, and late-night drinks. The restaurant curates a unique and exciting sharing menu, providing an authentic yet modern twist on traditional flavors. The menu features bold, intense flavors in a comfortable and simple style.

The dining experience is immersive and resonates on an intimate level, where pulsating music, expertly crafted dishes and cocktails collide with private room karaoke.

Enjoy our signature Yuzu Margarita or the iconic Shiroi in a seductive aesthetic with the high-energy vibe of an intimate 1920's Japanese boutique club.

The space's versatility makes it uniquely suited for a wide range of gatherings. From milestone birthdays to team-building events and brand activations to intimate reunions, Moyagi adapts to the occasion while maintaining its distinct character. For corporate clients, Moyagi offers something few venues can: the ability to disarm hierarchy, ignite creativity, and foster cohesion in a setting that feels both high-end and effortless. The shared act of singing creates a level playing field that encourages openness, dissolves formalities, and reinforces trust.

Central to the Moyagi philosophy is the belief that the most meaningful moments come from conscious disconnection in an age of hyper-connectivity. Step away from digital noise and into a beautifully crafted world of music, flavor, and atmosphere, where you can experience something rare—something real.

Moyagi is not simply a place to sing. It is a space to feel, connect, and escape—if only for a night—into a world that feels entirely your own.



特製カクテル  
SIGNATURE

**MISTER JIN** ..... 165  
Bombay Sapphire Gin, Elderflower, sake, lemon, sugar,  
and fresh cucumber.

**SHIROI** ..... 165  
Grey Goose Vodka, Amabuki Kasutori Shochu, Honeydew  
Melon Liqueur, Lemon, Sugar, Coconut Foam.

**AKUMA** ..... 165  
Bombay Sapphire Gin, Apollon Peach Sake, Maurin  
Quina Cherry Vermouth, kiwi, cherry soda, lemon.

マルガリター  
MARGARITAS

**YUZU MARGARITA** ..... 165  
Patrón Tequila, Ninki-Ichi Yuzushu, lime

**RASPBERRY MARGARITA** ..... 165  
Patrón Tequila, raspberry, ginger, chili, lime.

**LYCHEE MARGARITA** ..... 165  
Patrón Tequila, lychee, dragonfruit, lime.

季節的  
SEASONAL

**EIKO** ..... 165  
Bombay Sapphire Gin, Apollon Peach Sake, mango, lemon.

**MURASAKI** ..... 165  
Bombay Sapphire Gin, Giffard Violet Liqueur, lemon.

**NASHI** ..... 165  
Xanté, Apollon Peach Sake, blackberry, coconut, lime, soda.

スプリッツ  
SPRITZ

**YUZU** ..... 135

Bombáy Sapphire Gin, Elderflower, sake, lemon, sugar,  
and fresh cucumber.

**MOYAGI** ..... 135

Grey Goose Vodka, Amabuki Kasutori Shochu, Honeydew  
Melon Liqueur, Lemon, Sugar, Coconut Foam.

**PINEAPPLE & COCONUT** ..... 135

Bombay Sapphire Gin, Apollon Peach Sake, Maurin  
Quina Cherry Vermouth, kiwi, cherry soda, lemon.

ショット  
SHOTS

**HOTSHOT** ..... 115

Galliano, Coffee, Cream.

**JAPANESE LEMON DROP** ..... 115

AmaBUKI PEACH SAKE, Vodka, Lemon Juice, Simple Syrup.

**YUZU** ..... 95

Blend of refreshing barley shochu and carefully  
selected Yuzu juice from southern Japan.

ノンアルコール  
NON-ALCOHOLIC

**LYRE'S ESPRESSO MARTINI** ..... 125

Lyre's coffee, espresso, sugar.

**LYRE'S AMARETTI SOUR** ..... 125

Lyre's amaretti, lemon, sugar, eggwhite.

**LYRE'S WHISKEY SOUR** ..... 125

Lyre's american malt, lemon, sugar, egg white.



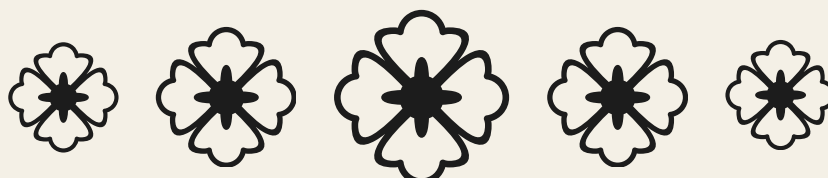
ALL BOTTLES ARE SERVED WITH  
SPECIAL THREE CENTS PAIRINGS\*

## BOTTLES


Hennessy VS  
Bombay Sapphire Premier Cru  
Bacardi Carta Blanca  
Diplomatico Reserva Exclusiva  
Clase Azul Reposado  
Patrón El Cielo  
Patrón Reposado  
Patrón Silver  
Grey Goose  
Jack Daniels Single Barrel  
Woodford Reserve  
Hibiki Harmony  
Johnnie Walker BLUE

## SNACKS

Wasabi Crisps	65 KR
Chili Corn Snack	65 KR
Karamucho Chili	65 KR



Our food and drinks may contain or come into contact with common allergens, including but not limited to nuts, dairy, gluten, soy, and shellfish. Please inform your server of any allergies or dietary restrictions before ordering. We will do our best to accommodate, but we cannot guarantee the absence of trace allergens.



# HOT SIGNATURE

*Elevated grilled, fried, or cooked plates designed for sharing.*

**Chicken Dakgangjeong .....** 180 KR

*Green onions, soy, garlic, gochujang, and peanuts.*

**Spicy Shrimp Tempora.....** 185 KR

*Crispy tempura prawns.*

**Vegetable Tempura.....** 160 KR

*Tentsuyu and gochugaru.*

**Pork Belly Skeweres Yakiton.....** 135 KR

*Lemongrass, chili, and pineapple.*

**Ribye Yakiniku.....** 395 KR

*Ginger, saké, and sesame seeds.*

## DUMPLINGS

**Steam Shrimp Tempura.....** 190 KR

*Green chili, apple, and star anise.*

**Steamed Pea & Quinoa.....** 190 KR

*Green chili, apple, and star anise.*

## SIDES

**Miso Fries.....** 85 KR

**Broccoli.....** 105 KR

**Smashed Cucumber.....** 75KR

**Crispy Corn.....** 105 KR

**Rice.....** 55 KR

**Kimchi.....** 70 KR

*Bao*

**BEEF SHORTRIB BBQ**  
*Pickled cucumber, sweet soy and chili*

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**CRISPY CHICKEN**  
*Kimchi slaw, yuzu, and gochuharu*

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**WILD MUSHROOMS**  
*Salad, scallion, hoisin, and sesame*

105 KR

*Special*

**Wagyu Sliders**

*Caramlized onion, miso, pickled cucumber, cheddar.*

115 KR





# RAW & COLD SIGNATURE

*Light, refined, and plated for elegance.*

**Salmon Tartar** ..... 155 KR

*Cucumber, yuzu, jalapeño, and sesame.*

**Steak Tartar Yukhoe**..... 180 KR

*Kimchi, pear, scallion, and crispy onions.*

**Tuna Tataki Herb Crusted**..... 205 KR

*Baby vegetables and soy-ginger vinaigrette.*

## TOKYO TACO

**Tuna**..... 105 KR

*Chili slaw, red onions, and coriander.*

**Salmon**..... 105 KR

*Pickles, scallions, shiso, and jalapeño.*

## SNACK

**Edamame**..... 85 KR

*Dashi and gochugaru.*

**Ocharred Octopus Five Spice**.... 125 KR

*Daikon radish and ponzu mayonnaise.*



## SWEETS

**SPICED CRÈME BRÛLÉE** 105 KR

*Ginger and lemongrass.*

**CHOCOLATE MOUSSE** 115 KR

*Miso and pecans.*

**COCONUT** 55 KR

*Passionfruit and shiso.*



## Omakase Menu

**A SELECTION OF OUR MOST CELEBRATED DISHES**

*Served for the whole table.*

**795 KR  
PER PERSON**



**SAKE NO NAKA NI MAKOTO ARI**  
"IN SAKE THERE IS TRUTH"

**MOYAGI**

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[WWW.MOYAGI.COM](http://WWW.MOYAGI.COM)

