



MOYAGI

味のシンフォニー

A SYMPHONY OF FLAVORS

Welcome to Moyagi

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

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 13.5
Bombay Sapphire Gin, Elderflower, sake, lemon, sugar,
and fresh cucumber.

SHIROI 13.5
Grey Goose Vodka, Amabuki Kasutori Shochu, Honeydew
Melon Liqueur, Lemon, Sugar, Coconut Foam.

AKUMA 13.5
Bombay Sapphire Gin, Apollon Peach Sake, Maurin
Quina Cherry Vermouth, kiwi, cherry soda, lemon.

マルガリター
MARGARITAS

YUZU MARGARITA 13.5
Patrón Tequila, Ninki-Ichi Yuzushu, lime

RASPBERRY MARGARITA 13.5
Patrón Tequila, raspberry, ginger, chili, lime.

LYCHEE MARGARITA 13.5
Patrón Tequila, lychee, dragonfruit, lime.

季節的
SEASONAL

EIKO 13.5
Bombay Sapphire Gin, Apollon Peach Sake, mango, lemon.

MURASAKI 13.5
Bombay Sapphire Gin, Giffard Violet Liqueur, lemon.

NASHI 13.5
Xanté, Apollon Peach Sake, blackberry, coconut, lime, soda.

スプリッツ
SPRITZ

YUZU 12
Bombay Sapphire Gin, Elderflower, sake, lemon, sugar,
and fresh cucumber.

MOYAGI 12
Grey Goose Vodka, Amabuki Kasutori Shochu, Honeydew
Melon Liqueur, Lemon, Sugar, Coconut Foam.

PINEAPPLE & COCONUT 12
Bombay Sapphire Gin, Apollon Peach Sake, Maurin
Quina Cherry Vermouth, kiwi, cherry soda, lemon.

ショット
SHOTS

BABY GUINNESS 7.9
Kahlúa Coffee and Irish Cream.

JAPANESE LEMON DROP 7.9
AmaBUKI PEACH SAKE, Vodka, Lemon Juice, Simple Syrup.

YUZU 7.9
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 9
Lyre's coffee, espresso, sugar.

LYRE'S AMARETTI SOUR 9
Lyre's amaretti, lemon, sugar, eggwhite.

LYRE'S WHISKEY SOUR 9
Lyre's american malt, lemon, sugar, egg white.



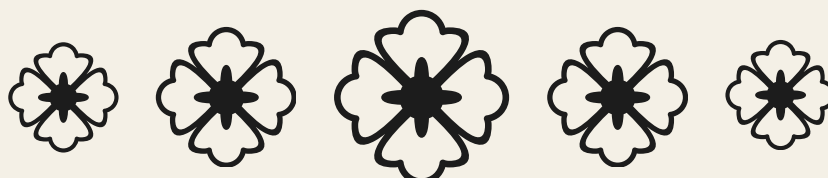
ALL BOTTLES ARE SERVED WITH
SPECIAL THREE CENTS PAIRINGS*

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

Root Crisps	£5
Rice Crackers	£5
Wasabi Peas	£5
Smoked Almonds	£5



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.

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

MOYAGI

BRUNKEBERGSTORG 3, 111 51 STOCKHOLM, SWEDEN

WWW.MOYAGI.COM

