



The Concept is WAKON-YOSAI (和魂洋才)
means 'Japanese-Spirit' versus 'Western-Cuisine'.

The great dishes come from the great ingredients.
We carefully choose to ensure best quality and best taste.

Team MOSS go to the great artisans all over Japan,
and neighboring countries as we could,
learn about their cultures,
enjoyed authentic foods there, appreciate them,
give form to our creations.

Welcome to a worldview that combine
Eastern spirit and Western techniques.

Chef Akihiro Masuyama (増山明弘)

 Vegetarian Dish

 can be modified for vegetarians

LUNCH SET

11:30 am – 4:00 pm (L.O.)

Somen Noodle	\$ 25.00
Vegetable stock, fried mozuku seaweed, salad, hand-rolled sushi, deep fried chicken	
Hand-Rolled Sushi *3 types	\$ 28.00
Salad, vegetable stock and wakame seaweed, deep fried chicken	
Australian Beef Sirloin Steak	\$ 32.00
Sirloin steak 160g, grilled vegetables, salad, rice, vegetable stock and wakame seaweed	
Pan-Seared Salmon	\$ 30.00
Pan-seared salmon, grilled mushrooms, herb butter, cream sauce salad, rice, vegetable stock and wakame seaweed	
CROSS-BURG	\$ 48.00
Foie gras 60g in angus beef hamburger steak 100g, grilled vegetables, salad, rice, vegetable stock and wakame seaweed	

LUNCH DESSERT

11:30am – 4:00pm (L.O.)

Matcha Cream Brulee	\$ 8.00
Matcha flavored cream brulee, seasonal fruits	
Soy Gateau Au Chocolat	\$ 8.00
Chocolate cake made with tofu, seasonal fruits	
MOSS Nougat Glace	\$ 8.00
Meringue ice cream with nuts and dried fruits, mochi, mixed berries sauce	

CHEF'S SPECIAL

From 5:30pm

STARTERS

Selection of Oysters	*per piece \$ 8.00
Japanese fresh oyster, tomato consommé jelly, balsamic vinegar & truffle pearls	
Escabeche	\$ 12.00
Marinated fried selection of fish, bell pepper, onion, celery, dashi	
Seared Bonito	\$ 18.00
Seared bonito from Kochi prefecture, tomato & plum sauce	
Sago & Crab Croquette	\$ 16.00
3 pieces of sago & crab croquette, grated mimolette cheese	

MAIN DISHES

Bouillabaisse	\$ 55.00
Miso flavored seafood soup, sea bream, crab, mussels, wakame seaweed, fennel	
Hokkaido Beef Tenderloin Cutlet	\$ 55.00
Tokachi herb beef from Hokkaido 120g, homemade tomato worcestershire sauce, herbs salad	
Roasted Lamb	\$ 40.00
Australian lamb chop 180g, grilled vegetables, sansho pepper sauce	

DONABE GOHAN

Seasonal Claypot Rice	*serving 2-3 person, takes 20-30mins \$ 40.00
Hokkaido rice cooked with seasonal ingredients (please ask staff)	
Dashi Soup For Your Rice	\$ 5.00
Dashichazuke is made by pouring dashi over cooked rice	

*This menu is not available on Sundays and Mondays

Price stated are subjected to service charge 10% and government tax

STARTERS

Wagyu Tataki \$ 22.00

Seared miso-marinated wagyu beef, avocado, nori seaweed sauce

Marinated Octopus & Avocado \$ 16.00

Octopus, avocado, mozzarella cheese, gochujang

Chicken Tatsuta-Age \$ 18.00

Japanese style fried chicken, pickled cucumber tartar sauce, lemon wedge

Ikura & Wasabi Cream Canape *served in 2 pieces \$ 15.00

Wasabi-flavored sour cream, salmon roe, slices of bread

✓ Pan Con Tomate *served in 2 pieces \$ 8.00

Spanish style marinated tomato, pickled plum, garlic, ginger, slices of bread

VM Spicy Edamame \$ 8.00

Boiled green soybeans, Bonito flakes blended dukkah

✓ French Fries \$ 9.00

French fries with wasabi mayonnaises

Parmesan Truffle Fries \$ 16.00

French fries, Truffle oil, grated Parmesan



Chicken Tatsuta-Age



Wagyu Tataki

SALADS & SOUPS

	Japan Flavored Caprese Salad	\$ 20.00
	Tomato, mozzarella cheese, shiso leaves, myoga ginger, whitebait, ponzu sauce	
V	Mixed Salad	\$ 15.00
	Green leaves, homemade salted koji and herb vinaigrette	
VM	Potato Salad	\$ 18.00
	Mashed potato, mayonnaise, salt-cured brisket of beef, seasoned boiled egg, fried onion	
V	Mushroom Soup	\$ 15.00
	Creamy pureed mushroom soup with truffle oil, crouton	

HERB TEMAKI SUSHI

		*per piece
	Crab & Avocado	\$ 8.00
	Crab, avocado, cucumber, flying fish roe, grated lemon zest, wasabi mayonnaise, herb rice, nori seaweed	
	Salmon & Ikura	\$ 8.00
	Salmon, salmon roe, cucumber, flying fish roe, spicy mayonnaise, herb rice, nori seaweed	
	Tuna & Beetroot	\$ 10.00
	Tuna, gochujang-marinated beetroot, herb rice, nori seaweed	
V	Marinated Bell Pepper	\$ 8.00
	Marinated bell pepper, avocado, cucumber, carrot, leaf, spicy mayonnaise, herb rice, nori seaweed	
	Wagyu Beef	\$ 12.00
	Wagyu beef, cream cheese, shiso leaves, herb rice, nori seaweed	
	Crispy Fried Shrimp	\$ 18.00
	Crispy fried shrimp with kadaif, herb rice, nori seaweed	



Japan Flavored Caprese Salad



Potato Salad

SEAFOODS & MEATS

Pan-Seared Salmon \$ 28.00
Pan-seared salmon, mushrooms, herb butter, sliced grilled lemon, honey mustard sauce

Sauteed Scallops *per piece \$ 18.00
Scallop from Iwate prefecture, spinach, salmon roe, herbs, duglere sauce

CROSS-BURG \$ 45.00
Foie gras 60g in angus beef hamburger steak 100g, grilled vegetables, wasabi flavored onion sauce

Australian Beef Sirloin Steak \$ 30.00
Australian beef sirloin steak 160g, garlic & onion sauce, grilled vegetables, potato wedges

Angus Beef Hamburger Steak \$ 30.00
Angus beef hamburger steak 150g, the sauce made from soy sauce, worcestershire sauce, garlic and onions, grilled vegetables, potato wedges

Roasted French Free Range Chicken Breast \$ 35.00
Roasted french free range chicken breast, mushroom, yuzu chili & caper cream sauce

NOODLES

Tempura Somen small \$ 12.00 large \$ 20.00
Vegetables soup, mozuku seaweed & vegetables tempura

Udon Carbonara \$ 22.00
Udon, white miso-flavored carbonara sauce, turkey bacon

Spaghetti Neapolitan \$ 24.00
Japanese style tomato sauce, chicken sausage, bell pepper, onion, grated parmesan cheese



Pan-Seared Salmon



Angus Beef Hamburger Steak



Tempura Somen

BURGERS, PIZZA & BREAD

	MOSS's Beef Burger	\$ 26.00
	Angus beef patty, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
	MOSS's Cheese Burger	\$ 28.00
	Angus beef patty, cheese, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
	MOSS's Double Cheese Burger	\$ 36.00
	Double angus beef patty, cheese, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
✓	MOSS's Soy Burger	\$ 25.00
	Soy meat patty, lettuce, tomato, avocado, pickles, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
	Miso Margherita Pizza	\$ 20.00
	Tomato sauce with a touch of fermented beans, basil sauce, mozzarella cheese	
	Mentaiko & Potato Pizza	\$ 22.00
	Mashed potatoes, mentaiko mayonnaise, cheese	
VM	Mushrooms & Bacon Pizza	\$ 22.00
	Sliced mushrooms, turkey bacon, tomato sauce, cheese	
	Assorted Japanese Breads	\$ 8.00
	Cassis flavored bread, rice flour bread and rustique french bread from Gunma prefecture	



MOSS's Beef Burger



Mushrooms & Bacon Pizza



Assorted Japanese Bread

DESSERTS

	Matcha Cream Brulee	\$ 10.00
	Matcha flavored cream brulee, seasonal fruits	
	Soy Gateau Au Chocolat	\$ 10.00
	Chocolate cake made with tofu, seasonal fruits	
	MOSS Nougat Glace	\$ 10.00
	Meringue ice cream with nuts and dried fruits, mochi, mixed berries sauce	
✓	Assorted Fruits	\$ 12.00
	Watermelon, orange, apple	
	Assorted Cheese Plate	\$ 11.00
	3 type of cheese with cracker	

ALLDAY BREAKFAST

	American Breakfast	\$ 20.00
	Toast, scrambled egg, turkey bacon, chicken sausage, mixed salad, butter, orange, apple juice	
	Continental Breakfast	\$ 18.00
	Croissant, chocolate bread, cheddar cheese, yogurt, strawberry jam, orange, apple juice	



Matcha Cream Brulee



Assorted Cheese Plate

OMAKASE

for DINNER

5:30pm-10pm (8.30pm L.O.)

SHOKADO-9

9 petit appetizers
different taste, texture, flavor and scenery

OYSTER

Japanese fresh oyster, tomato consommé jelly,
balsamic vinegar & truffle pearls

BOUILLABAISSSE

Miso flavored seafood soup, sea bream, crab, mussels,
wakame seaweed, fennel

CROSS BURG

Foie gras in angus beef hamburger steak,
grilled vegetables, wasabi flavored onion sauce

DONABE

Hokkaido rice cooked with seasonal ingredients

DESSERT

Today's dessert

per person \$ 150.00

*This course is not available on Sundays and Mondays
*The content is may change depending on the season and weather

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