

Sashimi 刺身

Large Sashimi

chef's selection of fresh fish of the day 15 pcs 32.5

Small Sashimi

chef's selection of fresh fish of the day 8 pcs 18.5

Signature Kingfish Sashimi

thin sliced sashimi grade Kingfish with Mobo's signature sashimi dressing 8pcs 22

Signature Nigiri Sushi 握り

Wagyu Melt

all time best seller. flamed wagyu, teriyaki glaze, a true 'melt in the mouth' experience 4pcs 14.8

Flowery Salmon

chef's signature. fresh salmon, scallop, shallots, tobiko and edible flowers on the finish, teriyaki flamed 4pcs 18.8

Kingfish Aburi

delicately flamed buttery Kingfish, teriyaki sauce. a subtle note of wasabi to finish off 4pcs 15.5

Cheesy Almond Salmon

aburi salmon, cheese melt, toasted almond chips, teriyaki finish. 4pcs 15.5

Crispy Chicken Avo Nigiri *

crispy chicken with avocado slice on top, mayo and tempura crunch on the finish 4pcs 14.5

Traditional nigiri upon request - Salmon, Tuna, Scallop - fresh / flamed



The dishes marked with * don't have GF options

Bao Bun 刈包

Crispy Chicken Bao *

crispy chicken katsu, cucumber, spring shallots, wrapped in bao 8.9

Terriyaki Pork Belly Bao *

teriyaki glazed pork slice, cucumber, spring shallots, wrapped in bao 8.9

Tempura Softshell Crab Bao *

tempura softshell crab, cucumber, spring shallots, wrapped in bao 9.8

Small bites, salad and soup 小食

Edamame

warm soy bean pods, sea salt 5.5

Wagyu Salad

stir fried wagyu slices, enoki mushroom, mixed green salad, sesame dressing 19.5

Chicken Karaage *

fried marinated chicken 6pcs 12.5

Gyoza *

pan fried pork gyoza 5pcs 9.5

Miso Soup

dashi, miso paste, wakame, tofu 4.5

* no GF option



Signature Sushi Roll 寿司

Crispy Salmon Roll

fresh salmon and avo wrapped in salmon skin, lightly fried in tempura batter, served with wasabi mayo 4 pcs 14.5

Kangaroo Point Roll

tempura prawn, lightly grilled salmon, teriyaki glaze, julienned cucumber and crispy fried potato crunch 4 pcs 15

Mobo Roll

flamed salmon with Hokkaido scallops, mayo, cucumber, grilled teriyaki and fried sweet potato crunch 6 pcs, Mobo signature 18.8

Firework Roll (vegetarian must try)

tempura Enoki mushroom and cucumber wrapped with black rice, sliced avocado and red pickle on top, light chilli powder, miso mayo 6 pcs 18.5

Spider Maki

tempura fried soft shell crab, julienned cucumber, spiced mayonnaise, topped with tobiko 6 pcs 16.8

Skewers / Grill 炉端焼き

Chicken Yakitori

skewered chicken, shichimi, bbq teriyaki sauce 2 pcs 8.8

Grilled Salmon Skewers

grilled salmon, teriyaki glaze and shichimi pepper 2 pcs 9.5



Tempura 天婦羅

Ebi Tempura (tempura prawn)

3 crispy tempura prawns, seasonal vegetable, dashi dipping broth 19.5

Yasai Tempura (tempura vegetables)

seasonal vegetable tempura, dashi dipping broth 8 pcs 17.8

Main / bigger size 主食

Grilled Eggplant

scorched eggplant, shallots, dengaku miso sauce 16

Glazed Teriyaki Pork Belly *

braised pork belly, thin sliced, teriyaki glaze 8pcs 16.8

Grilled Wagyu Striploin

grilled strips of striploin MB6+ grade wagyu served with asparagus, zucchini and a beautiful apple and garlic sauce 180g 38.8

Chicken Katsu with Japanese Curry *

chicken fillet panko coated,crispy fried, traditional Japanese curry 18.5



Hot Pot / Sukiyaki 寿喜焼

Sukiyaki Set (for 2 / 3 people) *

traditional Japanese hotpot served with thin sliced wagyu beef and variety of vegetables cooked in chef's secret Sukiyaki broth.

68.8 for 2 people, 111 for 3 people, wagyu beef top up: 37.5

Dessert デザート

Tempura icecream *

vanilla ice cream coated in Japanese batter and fried, served with macha ice cream 16.5

* no GF option



Chef's recommendation

First time here? No worries! Choose from our Chef's recommendations and you will never go wrong!

Wagyu Melt 14.8

Signature Kingfish Sashimi 22

Flowery Salmon 18.8

Mobo Roll 18.8

Firework Roll 18.5

Chicken Katsu with Curry 18.5

Grilled Wagyu Striploin 38.8

Sukiyaki Set 壽喜焼 68.8



Kids bites

Mini avocado roll 6pcs 6

Mini cucumber roll 6pcs 6

Mini salmon roll 6pcs 6.5

Salmon avocado roll 8pcs 12

Chicken avocado roll 8pcs 10.5

Chicken Katsu roll 8pcs 10.5