

mobo.

From Kyoto. With Heart.
In Kangaroo Point. For You.

京都から、想いを込めて。
カンガルー・ポイントで、あなたのために。

Sashimi 刺身

Sashimi

chef's selection of freshest fish cuts of the day.
Large - 15 pcs 37.8, Small - 9 pcs 21.5

Signature Kingfish Sashimi

imported sashimi-grade kingfish, delicately sliced and artfully plated with Mobo's signature dressing. 8 pcs 26.8

Wagyu Tataki

lightly seared wagyu, thinly sliced and drizzled with house ponzu.
A refined take on wagyu sashimi. 10 pcs 25.8

Signature Nigiri Sushi 特製握り寿司

Wagyu Melt

our signature favourite. Flamed wagyu, teriyaki glaze, a pure melt-in-your-mouth bliss. 4 pcs 16.9

Flowery Salmon

a chef's signature creation — fresh salmon, scallop, shallots, and tobiko, delicately flamed with teriyaki for a vibrant, flowery finish. 4 pcs 19.8

Kingfish Aburi • Umami Glaze

flame-seared kingfish layered with tempura crunch and an umami glaze made from teriyaki and black garlic oil. 4 pcs 17.8

Crispy Chicken Avo Nigiri *

classic flavours everyone loves — crispy chicken, avocado, mayo, and tempura crunch. 4 pcs 17.5

Hokkaido Scallop Aburi

sashimi-grade Hokkaido scallops, gently flamed with mayo, adorned with tobiko and a whisper of wasabi. 4 pcs 22.8



View dish photos:



The dishes marked
with * do not have GF options

Bao Bun バオサンド / 刈包

Crispy Chicken Bao *

crispy chicken katsu, vibrant cabbage, onion, shallots, and crunch, tucked inside a fluffy bao. (one generous bao) 9.9

Teriyaki Pork Belly Bao *

teriyaki-glazed pork belly, vibrant shredded cabbage, and spring shallots, hugged by a pillowy bao. (one generous bao) 9.9

Tempura Softshell Crab Bao *

tempura softshell crab, vibrant cabbage, and spring shallots, folded into a cloud-soft bao. (one generous bao) 9.9



Small bites and soup 小料理

Edamame

fresh steamed soybeans sprinkled with sea salt and seasonings. 7.5

Lotus Chips with House Dip

ultra-crisp lotus chips, matched with our house dip. 13.8

Chicken Karaage *

golden fried chicken bites - Japanese style with house mayo. 15.8

Pan Fried Gyoza *

crispy, golden dumplings packed with juicy pork and veggies, served with house gyoza sauce. 5 pcs 13.5

Kyoto Gold Korokke *

crispy golden potato croquettes with a soft, creamy centre - served with our house dipping sauce. 4 pcs 14.8

Miso Soup

a warm, comforting broth of dashi and miso, with tender tofu and wakame seaweed. 4.9

* no GF option

Signature Sushi Roll 極みの巻き寿司

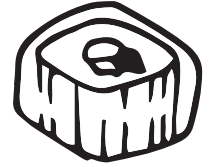
Crispy Salmon Roll - crisp on the outside, sashimi-fresh within
golden-crisp salmon skin wrapped around fresh sashimi cuts and avocado, lightly tempura-fried and served with wasabi mayo. 4 pcs 17.8

Kangaroo Point Roll - prawn, crunch, miso kick
crispy tempura prawn and cucumber, crowned with buttery torched salmon, avocado, house miso mayo, and a golden tempura crunch. 4 pcs 17.8

Mobo Roll - our name, our roll. Mobo's signature creation
buttery Hokkaido scallop, tobiko, and cucumber wrapped with house mayo, topped with torched salmon, teriyaki glaze, and golden sweet potato crunch. 6 pcs 23.8

Firework Roll - black rice wonder, vibrant, a little chilli kick.
tempura enoki mushroom and cucumber wrapped with black rice, topped with creamy avocado, finished with house miso mayo and a flick of seasoning. 6 pcs 22.5

Spider Maki - Crispy shell, tender crab, tobiko glow
golden tempura soft shell crab and julienned cucumber wrapped inside, finished with a double mayo drizzle and a touch of tobiko. 6 pcs 21.8



Skewers & Char Grill 串焼き

Chicken Yakitori

tender skewered chicken, grilled with house yakitori sauce, flamed, and finished with pepper, mayo, and fresh spring shallots. 2 skewers 14.8

Grilled Salmon Yakimono Skewers

grilled with house teriyaki glaze, flamed, and served with shichimi pepper on the side. 5 pcs 15.9

Charred Wagyu Aburi

charred Wagyu, hit with direct flame to release its rich, buttery aroma - bold, smoky, and melty, finished with ponzu and chilli oil. 6 pcs 26.8

Spicy Cuttlefish Kushi *

golden, crispy cuttlefish skewers coated in a bold spicy seasoning - light and crunchy on the outside, tender within, served with a zesty dipping sauce. 5 skewers 14.8

View dish photos:





Tempura 天婦羅/天ぷら

Ebi Tempura tempura prawn

three tempura prawns and seasonal vegetables, lightly battered and served with warm dashi broth. 27.8

Yasai Tempura tempura vegetables

an assortment of lightly battered seasonal vegetables, tempura-fried and paired with warm dashi dipping broth. 10 pcs 24.8

Softshell Crab Tempura

three pieces of crisp, golden softshell crab, lightly tempura-fried and served with seasonal vegetable chips. 26.8

Main / Bigger Bites 主菜

Grilled Eggplant

scorched to smoky perfection, fresh shallots and a rich dengaku miso glaze. 19.8

Glazed Teriyaki Pork Belly *

slow-braised pork belly, delicately sliced and lacquered in a rich teriyaki glaze 8 pcs. 19.8

Signature Grilled Striploin

a 220g chef's cut, flame-kissed for smoky depth, paired with tender zucchini and a bright apple-garlic dressing. 39.9

Volcano Salmon Don Flamed to fame — our signature crowd-pleaser.

flamed salmon over seasoned sushi rice, topped with creamy avo slices, a runny egg, torched mayo, house teriyaki glaze, tobiko, and fresh shallots. 22.5

Chicken Katsu with Japanese Curry * a Japanese comfort classic

crispy panko-coated chicken fillet, served with rich and hearty Japanese curry. 25.8

* no GF option



Hot Pot 壽喜焼 / すき焼き

Sukiyaki (for 2 / 3 people) *

traditional Japanese hotpot featuring thinly sliced Wagyu beef and a vibrant assortment of vegetables, simmered in our chef's secret Sukiyaki broth.

The ultimate Japanese comfort feast - perfect for sharing.

what's included:

Sukiyaki for 2 (76)

wagyu beef slice **250g**, vegetable platter, eggs x 2 , rice x 2, Sukiyaki broth.

Sukiyaki for 3 (128)

wagyu beef slice **500g (half kg)**, vegetable platter x 1.5, eggs x 3, rice x 3, Sukiyaki broth.

Dessert 甘味

Tempura Icecream *

vanilla ice cream wrapped in soft sponge cake, lightly battered and fried until golden, served with a scoop of matcha ice cream. 17.5

View dish photos:



* no GF option

Chef's recommendation

First time with us? We've got you. Choose from our Chef's favourites and you'll be off to a perfect start.

- Wagyu Melt 16.8
- Signature Kingfish Sashimi 26.8
- Flowery Salmon 19.8
- Mobo Roll 23.8
- Firework Roll 22.5
- Chicken Katsu with Curry 25.8
- Signature Grilled Striploin 39.9
- Volcano Salmon Don 22.5
- Sukiyaki Set 壽喜焼 76

Limited time only

Grilled kingfish collar

Finger licking wings of the sea. Sea salt, ponzu sauce, sesame dressing salad 26.8 Please enquire the floor staff

Kids bites

- Mini avocado roll 6pcs 7.8
- Mini cucumber roll 6pcs 7.8
- Mini salmon roll 6pcs 8.8
- Salmon avocado roll 8pcs 16.8
- Chicken avocado roll 8pcs 15.8
- Chicken Katsu roll 8pcs 14.8

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Born from the legacy of Moga.Paddington,
est. 2012 — a Tokyo-inspired icon —
Mobo continues the story with a new
Kyoto-inspired chapter crafted with heart.
And be assured: Moga will rise again when
the time is right.



Rules of Ordering

Well, there are No rules of ordering at Mobo ...but **here's the catch:**

We serve in true izakaya style - our dishes are made for sharing and delivered fresh from the kitchen as soon as they're ready. There's no strict order like you'd find in a fine dining style service.

So if your karaage beats your sushi to the table, don't panic - it's all part of the ride. Want a slower cruise? Just give us a nod and we'll do our best to space things out.
Prefer to take your time? You're also welcome to **order as you go.**

