

**MOGO**  
DINNER



Dinner is our ritual. A cuisine that combines East and West, memories and experimentation. The dishes created by Yoji Tokuyoshi reflect his vision: harmonious yet surprising flavours, on a journey that invites you to savour slowly, with curiosity and openness. A table designed for sharing, discovering and being inspired.

## DINNER

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### TUNA AJITAMA 16€

*Ajitama eggs, chutoro tartare, trout eggs*

*Allergens: soy, fish, eggs, mustard*

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### RAW HAMACHI 15€

*Yellowtail carpaccio, strawberry and tomato sauce, marinated onion and chives*

*Allergeni: Fish*

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### OYSTERS AND GRAPEFRUIT 12€

*Two William B oysters, pink grapefruit, trout roe and green oil*

*Allergens: Shellfish*

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### FASSONA TARTARE 16€

*Seasoned Fassona beef tartare, wild garlic*

*Allergeni: Mustard*

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### MORTADELLA FOAM 12€

*Danish crispbread, mortadella mousse, burrata cheese and pistachio*

*Allergens: Dairy, nuts, gluten*

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### BREAD, BUTTER, ANCHOVIES AND WASABI 10€

*Shokupan focaccia, butter, wasabi and Cantabrian anchovies*

*Allergens: Dairy, seafood, gluten*

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### CHICKPEA AND CARROT HUMMUS WITH PINZIMONIO 16€

*Chickpea and carrot hummus with raw seasonal vegetables*

*Half portion 10€*

*Allergens: Sesame, celery*

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### TERIYAKI CHICKEN 18€

*Moncucco chicken thigh marinated in miso, teriyaki sauce, broccoli, lime and yuzukosho*

*Allergens: Dairy, soy*

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### DUCK BREAST 24€

*Seared duck, fried potatoes, green sauce, capers and orange*

*Allergens: Eggs, fish*

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### TUNA AND AVOCADO TARTARE 18€

*Tuna tartare, guacamole, trout roe, yuzu and gyoza skin*

*Allergens: Fish, gluten*

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### CARROTS AND N'DUJA 14€

*Sautéed carrots, n'duja, yoghurt cream, cream cheese and dill*

*Allergeni: Dairy*

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### ASPARAGUS AND GOMA-TOFU 16€

*Asparagus, fresh tofu, sesame sauce, egg yolk and green oil*

*Allergens: Soy, sesame, dairy products, eggs*

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WAGYU SLIDERS	24€
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*Wagyu mini burgers, cabbage,  
tonkatsu sauce, chives*

*Allergens: Gluten, eggs, soy, sesame, dairy products, mustard*

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UDON AND PORK SHABUSHABU	18€
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*Udon noodles, shabushabu pork slices,  
sautéed vegetables marinated egg yolk*

*Allergens: Gluten, soy, sesame, egg*

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PASTRAMI TOAST	15€
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*Shokupan, pastrami, Comté cheese, grain mustard,  
pickled gherkins*

*Allergens: Gluten, mustard, dairy  
products*

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BIGNE' AND LIVER	12€
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*Profiteroles with chicken liver pâté, caramelised  
onion and chives*

*Allergens: Gluten, dairy products, sulphites*

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BRUSCHETTA AND RICOTTA CHEESE	12€
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*Bruschetta with lime ricotta and smoked peas*

*Allergens: Gluten, dairy products*

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SEA COCKTAIL	32€
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*Scallops, prawns, oysters, sea snails  
and tuna tartare*

*Allergens: Fish, crustaceans, molluscs, eggs*

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DESSERT	
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MOUSSE	12€
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*Chocolate mousse with matcha ice cream*

*Allergens: Dairy products, eggs*

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SEASONAL FRUIT	10€
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*Seasonal fruit with vanilla ice cream*

*Allergens: Dairy products, eggs*

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CHEESECAKE	12€
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*Baked cheesecake with black sesame base  
and berry compote*

*Allergens: Dairy products, gluten, sesame*

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