

BAR MENU

Mochi

B O Z E N

Food menu all day

EDAMAME 🌿 fleur de sel · fresh horseradish	6.9
TORI KARAAGE crispy chicken drumstick · chili mayo · lime	13.9
SEABASS CEVICHE seabass sashimi · leche de tigre · grapefruit · chive oil	17.0
SAKE WAFU salmon sashimi · wafu dressing · truffle mayo · crispy gari	17.0
SASHIMI & NIGIRI MORIAWASE 9 pc. sashimi & 4 pc nigiri · chef's choice	32.0
SURF & TURF beef tenderloin · shrimp tempura · avocado · truffle mayo · teriyaki sauce	21.5
DRAGON prawn tempura · avocado · unagi · tobiko · chili mayo · teriyaki sauce	21.0
DANA salmon tempura · avocado · cucumber · truffle mayo	19.0
GREEN CATERPILLAR 🌿 avocado · sweet potato · shiso · yuzu chimichurri · wasabi kizami	17.0
SPICY SALMON salmon tartare · avocado · cucumber · chili mayo	18.5

OTSUMAMI JAPANESE-ITALIAN-INSPIRED SPUNTINI

お摘み

Every day from 5:00pm to 8:00pm you will be served our otsumami with every ordered drink. If you would like to order them additionally, we charge 4.5 per portion.

Non-Alcoholic

ノンアル

THE ORGANICS & ENERGY DRINKS BY RED BULL 250ML

GINGER BEER BITTER LEMON TONIC WATER	4.9
RED BULL RED BULL SUGAR FREE	4.9
WHITE SPECIAL EDITION	4.9

HOMEMADE LEMONADES 500ML

手作りレモネード

MOCHI ICE TEA	5.9
GINGER-LEMON	5.9

SOFT DRINKS

ソフトドリンク

MERANER MINERALWASSER sparkling · still	250ml 3.0 700ml 5.9
COCA COLA COCA COLA ZERO	250ml 4.9
SODA LEMON	500ml 4.9
APPLE JUICE	200ml 3.9

COFFEE & TEA HOT OR COLD, 250ML

コーヒー & ティー

ESPRESSO	2.2	CAPPUCCINO	3.9
ESPRESSO MACCHIATO	2.5	MATCHA LATTE	6.0
DOPPIO	4.0	AFFOGATO	5.5
GENMAICHA MATCHA IRI green tea with roasted rice and matcha powder	4.5	BLUE PEA FLOWER & LEMONGRASS herbal tea with blue pea flower and lemongrass	4.5
SENCHA green tea	4.5	JUNKIRI black tea	4.5
YUZU KUKICHA green stem tea with yuzu	4.5		

Drinks

ノミモノ

BEER

ビール

FORST PREMIUM on tap	300ml 4.9
KIRIN ICHIBAN bottle · japanese lager	330ml 5.5
MENDELBIER HELL bottle · alto adige	330ml 5.5
FREEDL CLASSIC bottle · alc.free · alto adige	330ml 4.9

WINES BY THE GLASS

グラスワイン

FRANCIACORTA CUVÉE PRESTIGE ca del bosco · lombardei · it	125ml 13.8 750ml 76.0
MISTO MARE 2025 lageder · alto adige · it	125ml 6.9 750ml 38.0
SAUVIGNON BLANC DOC 2024 kellerei tramin · alto adige · it	125ml 7.3 750ml 40.0
WEIBBURGUNDER MEDIAEVUM DOC 2024 gumphof · alto adige · it	125ml 7.8 750ml 43.0
CHARDONNAY MERUS DOC 2024 tiefenbrunner · alto adige · it	125ml 8.0 750ml 44.0
TONSUR 2024 pranzegg · alto adige · it	125ml 9.6 750ml 53.0
ZWEIGELT ROSÉ 2024 rielinger · alto adige · it	125ml 8.4 750ml 46.0
ST. MAGDALENA CLASSICO 2024 (RED) schreckbichl · alto adige · it	125ml 7.6 750ml 42.0
BARON EYRL LAGREIN AUS GRIES 2023 (RED) kellerei bozen · alto adige · it	125ml 8.2 750ml 45.0

SPRITZ SPRITZ SPRITZ

スプリッツ

MOCHI SPRITZ yuzu liqueur · prosecco · soda	9.9	CAMPARI SPRITZ campari · prosecco · soda	7.5
LIMONCELLO SPRITZ limoncello · prosecco · soda	7.5	APEROL SPRITZ aperol · prosecco · soda	7.5
CYNAR SPRITZ cynar · prosecco · soda	8.0	ITALICUS SPRITZ italicus rosolio di bergamotto · prosecco	8.0

MOCHI CLASSICS

クラシック

MATCHA MULE absolut vodka · matcha · lime · ginger beer	13.0	SAKE MARTINI absolut vodka · sake · dry white vermouth	12.0
ITAMESHI SMASH select aperitivo · px sherry · orange · yuzu · mint · shiso	13.0	JAPANESE ESPRESSO MARTINI shochu · borghetti · umeshu · espresso	12.5
BLUEPEAPOLITAN absolut vodka · blue pea tea · cointreau · lemon	12.5	SHISO MOJITO shochu · shiso · lime · soda	12.5
YUZU COLLINS gin · yuzu · soda	11.5	OH PALOMA tequila · grapefruit · lime · salt	12.0

NEGRONI BAR

ネグローニ

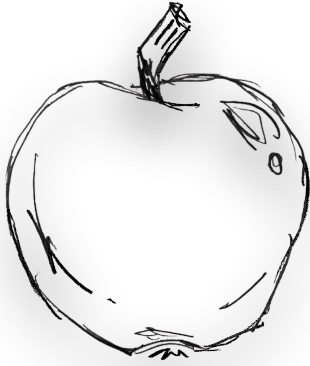
CLASSIC NEGRONI beefeater london dry gin · campari · carpano	12.0	SBAGLIATO carpano · campari · prosecco	10.5
YUZU NEGRONI yuzu sake · yuzu · campari · carpano	13.0	THE BOULEVARDIER knob creek bourbon · campari · vermouth del professore rosso	12.5

MOCHI NON ALCOHOLIC

ノンアルコール

OLIVE FIZZ seedlip spice 94 · verjus · olive lemonade	11.5	LETS GROOVE mochi ice tea · seedlip grove · organic · bitter lemon	11.5
SPICY BITTER yuzu · ginger syrup · bitter rosso	10.0	YUZU NO COLLINS beefeater 00 · yuzu · soda	10.0

MOCHI BOZEN SIGNATURE COCKTAILS スペシャル



RINGO · APFEL · MELA · APPLE りんご

a japanese-inspired cocktail with crisp red apple, bright ginger-lemon freshness, and a bittersweet campari base. sotol adds a subtle earthy depth, while bitter orange ties everything together for a balanced, refreshing finish.

RINGO **12.0**
campari · sotol · red apple · ginger lemon · bitter orange

KEPPĀ · KAPER · CAPPERO · CAPER ケッパー

a bright and slightly savory cocktail with venturo and peach white vermouth at its base. organic bitter lemon brings fresh citrus bitterness, while capers shrub adds a subtle salty, tangy twist for a crisp and refreshing finish.



KEPPĀ **13.5**
venturo · peach white vermouth · bitter lemon ·
capers shrub

MOCHI BOZEN SIGNATURE COCKTAILS スペシャル



SAKURANBO · KIRSCHKE · CILIEGIA · CHERRY さくらんぼ

a delicate and lightly sparkling cocktail built around hennessy v.s. and maraschino. verjus and cherry water add soft fruit acidity, while kombucha brings gentle freshness and complexity for a balanced, elegant finish.

SAKURANBO

13.5

martell v.s.o.p · maraschino · verjus · cherry water · kombucha

KYŪRI · GURKE · CETRIOLO · CUCUMBER きゅうり

a fresh and aromatic cocktail built around cucumber gin and bright yuzu citrus. elderflower and italicus bring soft floral notes and gentle sweetness, while olive lemonade adds a subtle savory touch. the result is a crisp, elegant drink with a refreshing balance of citrus, florals, and light herbal complexity.



KYŪRI

13.0

cucumber gin · yuzu · elderflower · italicus · olive lemonade · coriander · sesame

INTERNATIONAL CLASSICS

クラシックカクテル

LYCHEE MARTINI 14.0

haku vodka · lillet rosé · lychee liqueur · orange bitter

GINGER SOUR 13.0

toki blended whisky · lemon · ginger cordial · orange bitter

MANHATTAN 13.0

rye whiskey · sweet vermouth · angostura bitters

TOKYO MULE 13.0

onikoroshi ake · tete amabuki · lime · ginger beer · cucumber · mint

MARGARITA 13.0

tequila · lime juice · orange liqueur · salt

MATCHA GIN TONIC 15.0

kinobi gin · matcha · tonic

OLD FASHIONED 12.5

bourbon · sugar · angostura bitters

CLASSIC DAIQUIRI 13.0

white rum · lime juice · sugar

BLOODY MARY 13.0

vodka · tomato juice · lemon juice · worcestershire · chili · salt · pepper

JAPANESE GIMLET 14.5

kinobi gin · yuzu · lime juice · sugar

Spirits

ショット

BITTERS · AMARO · WERMUTH 45ml

ビターズ

CAMPARI 6.0

bitter

FERNET-BRANCA/MENTA 6.0

amaro

SELECT APERITIVO 6.0

bitter aperitivo

AVERNA 6.0

amaro

LILLET BLANC/ROSÉ 6.0

l'aperitiv

RAMAZOTTI 6.0

amaro

COCCHI EXTRA DRY 6.0

vermouth extra dry

MONTENEGRO 6.0

amaro

VERMOUTH DEL PROFESSORE 6.0

white/red vermouth

CYNAR 6.0

amaro

COCCHI STORICO DI TORINO 6.0

vermouth red

VODKA 45ml

ウォッカ

ABSOLUT VODKA
premium swedish vodka

6.0

HAKU
premium japanese vodka

7.0

GIN 45ml

ジン

BEEFEATER
london dry gin

6.0

MONKEY 47
german craft gin

12.0

ZU PLUN
dolomites gin

12.0

ELEPHANT
london dry gin

12.0

SIPSMITH
london dry gin

11.0

KINOBI
kyoto dry gin

13.5

SIPSMITH NAVY STRENGTH
london dry gin

12.0

MALFY GIN
originale/gin rosa

10.0

WHISK(E)Y 45ml

ウイスキー

TOKI blended

8.0

HIGHLAND PARK 12Y
single malt

13.0

HIBIKI HARMONY blended

23.5

LAPHROAIG 10Y C.S.
islay single malt

20.0

YAMAZAKI 12Y single malt

35.0

NIKKA FROM THE BARREL
blended

15.0

GLENFARCLAS
spreyside single malt

12.5

KNOB KREEK
kentucky straight bourbon

10.0

CLYNELISH 14Y
highland single malt

12.5

KNOB KREEK
kentucky straight rye

12.0

REDBREAST 12Y
irish single pot still

12.5

RUM 45ml

ラム

HAVANA CLUB ANEJO 7 AÑOS
cuba

6.0

APPLETON ESTATE
12 yo · jamaica

11.0

DIPLOMATICO RESERVA
exclusiva 12 yo · venezuela

8.5

MOON IMPORT "I PAPPAGALLI"
2005-2013 18 yo · jamaica

25.5

RON ZACAPA
centenario 23 · guatemala

15.0

CLAIRIN SAJOUS
agricole · haiti

9.5

PORT WINE • COGNAC 45ml

ポルトワイン コニャック

NIEPOORT lby	10.0	HENNESSY cognac v.s.	8.5
		FRAPIN cognac v.s.o.p.	14.0

TEQUILA • MEZCAL 45ml

テキーラ メスカル

PADRE AZUL blanco	15.0	PADRES DE LA TIERRA sotol padre de las serpientes	11.0
PADRE AZUL reposado	18.0	OLMECA reposado	6.0
PADRE AZUL anejo super premium	21.0	VIDA DEL MAGUEY mezcal artisanale	11.5

GRAPPA • SCHNAPPS

シュナップス グラッパ

WALCHER gewürztraminer	20ml 4.0 40ml 7.0
WALCHER lagrein	20ml 4.0 40ml 7.0
ZU PLUN riesling	20ml 5.5 40ml 9.0
POL moscato po di poli "morbida"	20ml 4.0 40ml 7.0
RONER pinot nero "privat"	20ml 5.5 40ml 9.0
ZU PLUN raspberry	20ml 8.0 40ml 15.0
RONER pear "williams reserve"	20ml 4.0 40ml 7.0
CAPOVILLA peach	20ml 10.0 40ml 18.0

Sake

サケ

SAKE

サケ

DEWANOYUKI · ONIKOROSHI junmai · yamagata	100ml 7.2 140ml 10.2 720ml 51.0
KONISHI SHUZO · HIYASHIBORI junmai · hyōgo	720ml 55.0
TATENOKAWA · SEIRYU daiginjo · yamagata	720ml 75.0
DEWAZAKURA SHUZO · TSUYAHIME junmai ginjo · yamagata	100ml 10.9 140ml 15.6 720ml 78.0
ZAO K junmai · miyagi	720ml 63.0

INFUSED SAKE 45ml

フレーバーサケ

KODAKARA YUZU tatenokawa · yamagata	8.5
KODAKARA DRY GINGER tatenokawa · yamagata	8.0
KODAKARA PLUM WINE tatenokawa · yamagata	8.0
UMESHU suguisami warabioka shuzojo · yamagata	8.5

SHOCHU 45ml

ショーチュー

TENSONKOURIN IMO SHOCHU kaguro shuzo · miyazaki [sweet potato]	7.5
MARC DE DAIGINJO 5 YEARS amabuki · saga [sake-marc]	10.0

OPENING HOURS

Restaurant:
MONDAY - SUNDAY
12:00PM - 10:00PM

Bar:
MONDAY - SUNDAY
12:00PM - 11:30PM

PRICES: all prices are in euros and include VAT.
we accept cash and card payments.
ALLERGENS: our staff will inform you about allergenic ingredients in
our dishes. gluten-free soy sauce available upon request.

#ILOVEMOCHI • @MOCHI_BOZEN • WWW.MOCHI-BOZEN.IT

welcome@mochi-bozen.it
