BAR MENU

Mochi

BOZEN

FOOD MENU ALL DAY フード

TRUFFLE FRIES 8.9
truffle mayo · parmesan · black truffle

CRISPY CALAMARI 18.5
fried calamari · yuzu kosho mayo · sancho pepper

TORI KATSU SANDO 8.5
fried chicken thigh · tonkatsu sauce · cabbage · qp mayo

MOCHI BEEF TARTARE 13.5
crispy rice · beef tartare · truffle mayo

DIRTY FRIES 8.9
yuzu kosho mayo · sour cream · wasabi pickles · furikake

SASHIMI & NIGIRI MORIAWASE 32.0
9 pc. sashimi & 4 pc. nigiri · chef's choice

DANA 19.0
salmon tempura · avocado · cucumber · truffle mayo

DRAGON 21.0
prawn tempura · avocado · unagi · tobiko · chili mayo · teriyaki sauce

Should you wish to consult our restaurant menu, our team is at your complete disposal.

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.

MOCHI CLASSICS クラシック

MATCHA MULE 13.0
absolut vodka · matcha · lime · ginger beer

ITAMESHI SMASH 13.0
select aperitivo · px sherry · orange · yuzu · mint · shiso

BLUEPEAPOLITAN 12.5
absolut vodka · blue pea tea · cointreau · lemon

YUZU COLLINS 11.5
gin · yuzu · soda

SAKE MARTINI 12.0
absolut vodka · sake · dry white vermouth

JAPANESE ESPRESSO MARTINI 12.5
shochu · borghetti · umeshu · espresso

SHISO MOJITO 12.5
shochu · shiso · lime · soda

OH PALOMA 12.0
tequila · grapefruit · lime · salt

SPRITZ SPRITZ SPRITZ スプリッツ

MOCHI SPRITZ 9.9
yuzu liqueur · prosecco · soda

LIMONCELLO SPRITZ 7.5
limoncello · prosecco · soda

CYNAR SPRITZ 8.0
cynar · prosecco · soda

CAMPARI SPRITZ 7.5
campari · prosecco · soda

APEROL SPRITZ 7.5
aperol · prosecco · soda

ITALICUS SPRITZ 8.0
italicus rosolio di bergamotto · prosecco

NEGRONI BAR ネグローニ

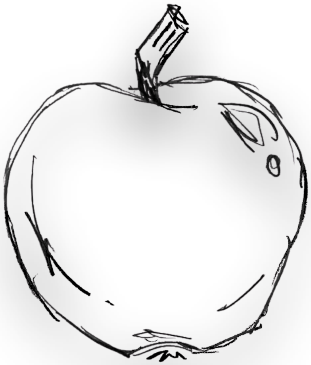
CLASSIC NEGRONI 12.0
beefeater london dry gin · campari · carpano

YUZU NEGRONI 13.0
yuzu sake · yuzu · campari · carpano

SBAGLIATO 10.5
carpano · campari · prosecco

THE BOULEVARDIER 12.5
knob creek bourbon · campari · vermouth del professore rosso

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 · KIRSCHE · 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

SAKE サケ

DEWANOYUKI · ONIKOROSHI 100ml **7.2** | 720ml **51.0**
junmai · yamagata

KONISHI SHUZO · HIYASHIBORI 100ml **9.0** | 720ml **55.0**
junmai · hyōgo

TATENOKAWA · SEIRYU 100ml **13.0** | 720ml **75.0**
daiginjo · yamagata

DEWAZAKURA SHUZO · TSUYAHIME 100ml **13.0** | 720ml **78.0**
junmai ginjo · yamagata

ZAO K 100ml **10.5** | 720ml **63.0**
junmai · miyagi

INFUSED SAKE 45ml フレーバーサケ

KODAKARA YUZU **8.5**
tatenokawa · yamagata

KODAKARA DRY GINGER **8.0**
tatenokawa · yamagata

KODAKARA PLUM WINE **8.0**
tatenokawa · yamagata

UMESHU **8.5**
sugiisami warabioka shuzojo · yamagata

SHOCHU 45ml ショーチュー

TENSONKOURIN IMO SHOCHU **7.5**
kaguro shuzo · miyazaki [sweet potato]

MARC DE DAIGINJO 5 YEARS **10.0**
amabuki · saga [sake-marc]

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

WHISK(E)Y 45ml ウイスキー

TOKI blended 8.0

HIBIKI HARMONY blended 23.5

YAMAZAKI 12Y single malt 35.0

NIKKA FROM THE BARREL 15.0
blended

KNOB KREEK 10.0
kentucky straight bourbon

KNOB KREEK 12.0
kentucky straight rye

HIGHLAND PARK 12Y 13.0
single malt

LAPHROAIG 10Y C.S. 20.0
islay single malt

GLENFARCLAS 12.5
spreyside single malt

CLYNELISH 14Y 12.5
highland single malt

REDBREAST 12Y 12.5
irish single pot still

VODKA 45ml ウォッカ

ABSOLUT VODKA 6.0
premium swedish vodka

HAKU 7.0
premium japanese vodka

GIN 45ml

ジン

BEEFEATER 6.0
london dry gin

ZU PLUN 12.0
dolomites gin

SIPSMITH 11.0
london dry gin

SIPSMITH NAVY STRENGTH 12.0
london dry gin

MONKEY 47 12.0
german craft gin

ELEPHANT 12.0
london dry gin

KINOBI 13.5
kyoto dry gin

MALFY GIN 10.0
originale/gin rosa

RUM 45ml

ラム

HAVANA CLUB ANEJO 7 AÑOS 6.0
cuba

DIPLOMATICO RESERVA 8.5
exclusiva 12 yo · venezuela

RON ZACAPA 15.0
centenario 23 · guatemala

APPLETON ESTATE 11.0
12 yo · jamaica

MOON IMPORT "I PAPPAGALLI" 25.5
2005-2013 18 yo · jamaica

CLAIRIN SAJOUS 9.5
agricole · haiti

TEQUILA • MEZCAL 45ml

テキーラ メスカル

PADRE AZUL 15.0
blanco

PADRE AZUL 18.0
reposado

PADRE AZUL 21.0
anejo super premium

PADRES DE LA TIERRA 11.0
sotol padre de las serpientes

OLMECA 6.0
reposado

VIDA DEL MAGUEY 11.5
mezcal artisanale

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**

PORT WINE • COGNAC 45ml　ポートワイン　コニャック

COURVASIER **15**
Xo

HENNESSY **8.5**
cognac v.s.

FRAPIN **14.0**
cognac v.s.o.p.

AMARO 45ml　ビターズ

FERNET-BRANCA/MENTA **6.0**
amaro

AVERNA **6.0**
amaro

RAMAZOTTI **6.0**
amaro

MONTENEGRO **6.0**
amaro

CYNAR **6.0**
amaro

THE ORGANICS & ENERGY DRINKS BY RED BULL

GINGER BEER | BITTER LEMON | TONIC WATER	5.9
BLACK ORANGE | FRIZZY PEACH	5.9
RED BULL ENERGY DRINK	5.9
RED BULL SUGAR FREE | RED BULL ZERO CALORIE	5.9
WHITE SPECIAL EDITION | PINK SPECIAL EDITION	5.9

HOMEMADE LEMONADES 500ML 手作りレモネード

MOCHI ICE TEA	5.9
GINGER-LEMON	5.9
RED CURRANT - THYME	5.9

MOCHI NON ALCOHOLIC ノンアルコール

OLIVE FIZZ 11.5
seedlip spice 94 · verjus · olive lemonade

SPICY BITTER 10.0
yuzu · ginger syrup · bitter rosso

TROPICAL FRUIT 8.5
pineapple juice · raspberry · lime · ginger ale

LETS GROOVE 11.5
mochi ice tea · seedlip grove · organic · bitter lemon

YUZU NO COLLINS 10.0
beefeater 00 · yuzu · soda

FRUIT LOOP 9.0
peach · apple juice · lemon · ginger syrup

COFFEE コーヒー

ESPRESSO	2.2
ESPRESSO MACCHIATO	2.5
DOPPIO	4.0
CAPPUCCINO	3.9
MATCHA LATTE	6.0
AFFOGATO	5.5
ORZO / GINSENG	3.5

soja-milk, | oat milk | lactose-free | almond milk available

TEA HOT, 250ML ティー

GENMAICHA MATCHA IRI 4.5
green tea with roasted rice and matcha powder

SENCHA 4.5
green tea

YUZU KUKICHA 4.5
green stem tea with yuzu

BLUE PEA FLOWER & LEMONGRASS 4.5
herbal tea with blue pea flower and lemongrass

JUNKIRI 4.5
black tea

TEA TIME お摘み

Mochi Tea Times coming soon!
Join us from November to March, 3:30PM to 5:30PM

OPENING HOURS

Restaurant:
MONDAY - SUNDAY
12:00PM - 21:15PM

Bar:
MONDAY - SUNDAY
10:00PM - 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