

Japanese Sake × Western Fusion Cuisine

Proudly Singapore's only restaurant operated by a sake brewery.
All sake served at Moment is exclusively brewed in-house at our own brewery in Japan.



RICEWINE SG PTE. LTD.

120 LOWER DELTA ROAD, #10-09, CENDEX CENTRE, Singapore 169208.

Why We do



Why did we open a restaurant in Singapore that pairs Japanese sake with Western cuisine?

Because we would like to introduce a harmony of flavors the world has yet to discover.

HINEMOS is a Japanese sake brand crafted by Moriyama Shuzo, a brewery with over 300 years of history.

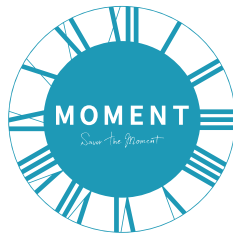
Each bottle represents a different hour of the day and, like fine wine, offers a unique balance of acidity, sweetness, umami, and aroma.

This diversity allows HINEMOS to complement the full spectrum of Western cuisine—from delicate appetizers to hearty grilled meats and even desserts.

We believe that when HINEMOS meets Western cuisine, it's more than just a pairing—it's the beginning of a new culinary dialogue.

With every sip and every bite, flavors resonate, and a story begins to unfold.

That's the experience we hope to share—right here in Singapore.



Appetizer



Recommended Pairings

The image and the actual dish may differ slightly in appearance.



Homemade Shokupan: \$15 Recommend

Japanese Flour and Yeast,
Nori Kombu Butter, Garlic Herb Butter



SHICHIJI 7:00pm

#Signature Appetizer #Homemade #Fluffy Bread



Garlic Butter Blue Mussels: \$22

Australia Blue Mussels, Dashi Broth, Garlic Butter, Furikake



NIJI 2:00am

#Umami Explosion #East Meets West Flavors



Gambas Al Ajillo: \$24

Tiger Prawn, Garlic, Red Pepper Flakes,
Espelette Chill, Garlic Aioli, Furikake



ROKUJI 6:00pm

#Bold Garlic Kick #Sizzle And Savor



A La Plancha Octopus: \$46 Recommend

Canosa Octopus Leg, Chorizo Sauce, Prosciutto Chips,
Torn Burrata, Basil Oil



SANJI 3:00am

#SmokyTender Octopus #Creamy Burrata Burst



Iberico Pork Jowl: \$24

Slow Cooked Iberico Pork Jowl, Black Garlic Balsamic Glaze



JUJI 10:00pm

#MeltIn Your Mouth Pork #Sweet Savory Perfection



Truffle Beef Cubes: \$26

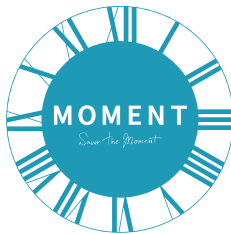
Wagyu Beef Cubes, Seasonal Fresh Truffle



JUJI 10:00pm

#Juicy Wagyu Bite #Truffle Aroma Rush

*All prices are subjected to Service Charge and GST.



Recommended Pairings

Cold Plates

The image and the actual dish may differ slightly in appearance.



Truffle Scallop Capellini: \$28

Recommend

Truffle Konbu Dressing, Capellini, Hokkaido Scallop, Amaebi, Ikura



KUJI 9:00pm

#Signature Cold Plates #Truffle Sea Harmony #Ocean Sweetness



Blood Orange Hokkaido Scallop Ceviche: \$24

Blood Orange Leche, Hokkaido Scallop, Microcress



YOJI 4:00am

#Sweet Briny Bite #Umami Zest Fusion



Asian Fish Crudo: \$24

Sliced Sashimi, Cantonese Soy Dressing, Sesame Oil



NIJI 2:00am

#Silky Sashimi Bite #Savory Soy Aroma



Smoked Salmon Kelp Roll: \$24

Recommend

Homemade Smoked salmon, Shiroita Kombu, Pickled Ginger, Chives



JUICHIJI 11:00pm

#SmokyUmamiRoll #FreshHerbFinish

Truffle Burrata Salad: \$22

Seasonal Fresh Truffle, Fresh Burrata, Heirloom Tomato, Green Mizuna, Iberico Chips, Calamansi Dressing



HACHIJI 8:00pm

#Creamy Truffle Burst #Fresh Juicy Crunch

Grilled Romaine Salad: \$12

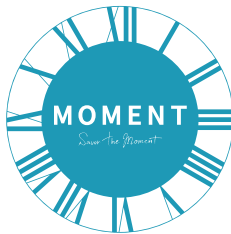
Halved Gem Lettuces, Wasabi Dressing, Parma Chips



ROKUJI 6:00pm

#Smoky Crisp Bite #Zingy Wasabi Kick

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Main



Recommended Pairings

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Miso Gindara: \$48 Recommend

Miso Glazed Black Cod, Edamame Puree



JUICHIJI 11:00pm

#Signature Main #Velvety Miso Cod #Savory Sweet Harmony



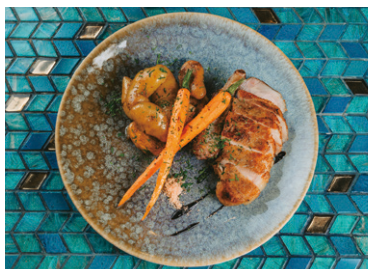
2GR Wagyu Ichibo MB9+ (200g): \$58

GR Full Blood Wagyu Ichibo MB 9+, Okinawa Salt, Confit Garlic



ICHIJI 1:00pm

#Juicy Umami Depth #Garlic Whisper Finish



Iberico Pork Rack: \$48

Spanish Iberian Pork Rack Bone-in, Viking Salt, Balsamic Glaze, Crushed Potatoes



JUJI 10:00pm

#Juicy BoneIn Bite #Sweet Savory Crust



Duck Magret (200g): \$34

Pan-seared French Duck Magret, Peppercorn Seasoning, Wild Berries Compote, Celeriac Puree



SANJI 3:00am

#Crispy Fatty Duck #Berry Bold Contrast



Uni Cream Pasta: \$40 Recommend

Hokkaido Scallop, Amaebi, Japanese Uni Sauce, Garlic, Shallot, Ikura



KUJI 9:00pm

#Velvety Uni Bliss #Briny Pop Finish



Lobster Pasta: \$40

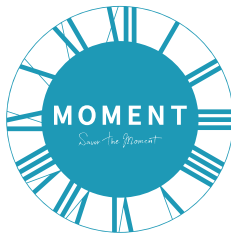
Rock Lobster, Crab Meat, Garlic



JUJI 10:00pm

#MeltIn Your Mouth Pork #Sweet Savory Perfection

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Sides



Recommended Pairings

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Homemade Wagyu Beef Jerky : \$16

Recommend



ICHIJI 1:00am

#Umami Packed Bite #Wagyu Intensity



Smoked Edamame: \$10



SANJI 3:00am

#Smoky Snack Crave #Umami In Every Pod

Grilled Asparagus: \$13

Garlic Mushroom: \$13

Beef Tallow

Crushed Ratte Potatoes: \$12

Fries: \$12 (+\$4 Truffle)

Healthy Fried Rice: \$14



SHICHIJI 7:00pm



YOJI 4:00am

Dessert

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Nama Chocolate: \$10

Recommend

Valrhona Dark Chocolate 70%, Chantilly Cream, Awayuki Salt, Sliced Pear

#MeltIn Your Soul #Bittersweet Velvet



Osmanthus Jelly: \$8

Osmanthus flower syrup, Oolong Tea Jelly, REIJI

#Floral Tea Whisper #Sake Fragrant Breeze



REIJI 0:00am



GOJI 5:00am

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