

## LUNCH

### SALADS

CRUNCHY BRUSSELS SPROUTS & KALE SALAD 9  
BRUSSELS SPROUT, CARROTS, CABBAGE, CHILIES, FRIED  
SHALLOTS, SWEET CHILI SAUCE

SEAWEED SALAD 4  
WAKAMI, CARROT MISO SAUCE

SMOKED SQUID SALAD 8  
CUCUMBER, MIZUNA, SPICY VINEGAR

### HOT PLATES

EDAMAME 4  
TRUFFLE SALT

CRISPY KOREAN CHICKEN WINGS 10  
WAKAMI, CARROT MISO SAUCE, GOJUNG, SESAME,  
PEANUTS, CILANTRO

ADOBO FRIED RICE 8  
BRAISED PORK BELLY, CRISPY EGG

PANCIT NOODLES 10  
LAP CHEONG SAUSAGE, SHRIMP, CARROTS, CABBAGE &  
EGG NOODLES  
ADD PORK BELLY 3

LIL' KAHUNA (3PC) 12  
HAWAIIAN BREAD, GROUND SIRLOIN, MARINATED IN  
SAMBAL, EGG & GREEN ONIONS, GRILLED & TOPPED  
W/KEWPIE MANY & BANANA KETCHUP

### DONBURI- OVER A BOWL OF RICE

SERVED W/MISO SOUP OR GINGER SALAD:

SALMON POKE DON 12  
TUNA, SALMON, CUCUMBER, MASAGO TOPPED W/SPICY  
VINEGAR

CHIRASHI DON 17  
ASSORTED FISH W/KANPYO

UNAGI DON 16  
UNAGI W/JAPANESE PICKLES

### ROLL SET 14

CHOOSE 2 OF THE FOLLOWING ROLLS:

CALIFORNIA  
CRAB, MASAGO, CUCUMBER & SESAME

BOSTON  
TUNA, AVOCADO & SESAME

UNAGI & AVOCADO  
BBQ EEL, AVOCADO, CUCUMBER, HOMEMADE UNAGI  
SAUCE & SESAME

SPICY TUNA  
HAND CUT TUNA, SPICY MAYO & SESAME

SPICY CRUNCHY SALMON  
SCOTTISH SALMON, AVOCADO, CUCUMBER, HOUSE MADE  
TEMPURA CRUMBS & SPICY MAYO

VEGETABLE MAKE  
AVOCADO, CUCUMBER, KANPYO & SESAME

SPICY SALMON  
HAND CUT SCOTTISH SALMON, CUCUMBER, AVOCADO &  
SESAME

# MORA

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### LUNCH HOURS

TUESDAY-SUNDAY:  
11:30 A.M. - LAST SEATING AT 2:00 P.M.

### DINNER HOURS

TUESDAY-THURSDAY & SUNDAY:  
5:00P.M.-LAST SEATING AT 9:30P.M.  
FRIDAY& SATURDAY:  
5:00P.M. - LAST SEATING AT 10:30P.M.

# DINNER

## STARTERS

CRUNCHY BRUSSELS SPROUTS & KALE SALAD	9
BRUSSELS SPROUT, CARROTS, CABBAGE, CHILIES, FRIED SHALLOTS & SWEET CHILI SAUCE	
MORA SEAWEEED SALAD	4
CUCUMBER, SEASONED SEAWEEED, MIZUNA & PONZU	
MISO SOUP	4
SEAWEEED, TOFU & SCALLIONS	
INIHAW SALAD	16
PORK BELLY, SEARED TUNA, MANGO, CUCUMBER, CILANTRO, RED ONIONS, CHILIES, MIZUNA & GARLIC VINAIGRETTE	
EDAMAME	4
TRUFFLE SALT	
LUMPIA	6
MINI FILIPINO EGGROLLS STUFFED WITH GROUND PORK, CARROTS & GARLIC SERVED WITH SWEET CHILI SAUCE	

## HOT PLATES

CRISPY KOREAN CHICKEN WINGS	10
WAKAMI, CARROT MISO SAUCE, GOJUNG, SESAME, PEANUTS & CILANTRO	
PANCIT NOODLES	10
LAP CHEONG SAUSAGE, SHRIMP, CARROTS, CABBAGE & EGG NOODLES	
ADD PORK BELLY	3
GREEN BEANS	8
LAP CHEONG SAUSAGE, SHALLOTS, WALNUTS & GARLIC SWEET SOY	
HONEY SHRIMP TEMPURA	12
CANDIED WALNUTS, SLAW & HONEY AIOLI	

## ROBATA SMALL PLATES

TIGER SHRIMP (2)	6
MORA SPICY LEMONGRASS DIPPING SAUCE	
SALMON (1)	8
GARLIC SWEET SOY GLAZED	
ANGRY CHICKEN (2)	8
CHICKEN THIGHS, SPICY CHILI SAUCE WITH HOUSE SLAW	
CORN	6
SAMBAL COCONUT CREAM, SCALLIONS, TOASTED COCONUT & KEWPIE	

ORANGE CHICKEN (2)	8
CRISPY TEMPURA CHICKEN WITH SWEET FRESH ORANGE GLAZE	
ASPARAGUS	6
MISO TARRAGON BUTTER SAUCE	
LEMONGRASS BEEF (2)	8
SWEET SOY GLAZED	
WAGYU (2)	18
JAPANESE MUSTARD SMEAR	
KING MUSHROOMS	8
SWEET SOY GLAZED WITH GARLIC MIGNONETTE	

## MORA SIGNATURE SUSHI

SPICY TUNA ON CRISPY RICE	8
POKE	12
SEASONAL SEAFOOD, CHILIES, AVOCADO, MANGO, SHISO, SESAME, PONZU, VINAIGRETTE & CRISPY WONTONS	
YELLOWTAIL JALAPEÑO	14
HAMACHI TORO, CALAMANSI PONZU & CILANTRO	
ESCOLAR (MORA FAVORITE)	8
TRUFFLE SHAVINGS & POTATO CHIP	
SCALLOP CARPACCIO	16
JAPANESE SCALLOPS, JALAPENO RELISH & TRUFFLE, RYU	
<u>NIGIRI 2PC/SASHIMI 4PC</u>	
MAGURO AKAMI (TUNA)	6/12
TORO (FATTY TUNA)	20/40
SAKE (SCOTTISH SALMON)	5/10
SMOKED SALMON	6/12
HAMACHI (YELLOWTAIL)	6/12
UNAGI (FRESH WATER EEL)	6/12
KANI (KING CRAB)	8/16
HOTATE (SCALLOPS)	6/12
AMA EBI (SWEET SHRIMP)	8/NA
TOBIKO (FLYING FISH ROE)	6/NA
TAKO (OCTOPUS)	5/10

## MORA SIGNATURE ROLLS

SURF & TURF ROLL	18
CREAMY LOBSTER, SCALLIONS, JALAPENO, WAGYU SASHIMI, ASPARAGUS & TRUFFLE VINEGAR	
DYNAMITE STICK	11
TEMPURA ROLL WITH SPICY TUNA, CREAM CHEESE, JALAPENO, WATER CHESTNUTS, CHILI, UNAGI SAUCE OVER AVOCADO SPREAD	

SAMURAI ROLL	16
LOBSTER, SALMON, ASPARAGUS, JALAPENO, AVOCADO, SESAME SEED, SEARED SPICY MAYO & UNAGI SAUCE	
PLAINFIELD	12
KING CRAB, JALAPENO, ASPARAGUS TOPPED WITH SWEET CORN & CORN AIOLI	
SHRIMP TEMPURA	12
CUCUMBER, ASPARAGUS & AVOCADO	
REPUBLIC OF CALIFORNIA	12
KING CRAB, AVOCADO, CUCUMBER & MASAGO	
SPICY HAMACHI	16
SPICY TUNA, AVOCADO TOPPED W/ HAMACHI, WASABI MAYO TOPPED WITH JALAPENO	
SPICY TAKO	15
AVOCADO, SPICY OCTOPUS TOPPED W/ SPICY TUNA & WASABI MAYO	
SUMMER ROLL	18
SHRIMP TEMPURA, AVOCADO, OCTOPUS TOPPED W/ SALMON, FRESH LEMON & JALAPEÑO RELISH	
MEXICAN ROLL	16
KING CRAB, SHRIMP TEMPURA, CILANTRO, AVOCADO & TOPPED WITH PONZU	
SPICY TUNA	8
HAND CUT TUNA & SPICY AIOLI	
ALASKAN	8
BROILED SALMON W/ AVOCADO & CUCUMBER	
GODZILLA	15
SHRIMP TEMPURA, SPICY MAYO, UNAGI SAUCE, UNAGI & AVOCADO	
SALMON SKIN	7
CRISPY SALMON SKIN & CUCUMBER	
CRUNCHY	10
SHRIMP TEMPURA, SPICY MAYO, CUCUMBER TOPPED W/SWEET SAUCE, MASAGO & TEMPURA CRUMBS	
#8	15
TEMPURA ROLL WITH TEMPURA SHRIMP, CREAM CHEESE, AVOCADO, SCALLIONS, MASAGO, SPICY MAYO, TOPPED WITH UNAGI SAUCE & WASABI MAYO	
LIL PIGGY	18
CREAMY LOBSTER, JALAPENO, ASPARAGUS, WRAPPED IN SOY PAPER, TOPPED WITH SWEET CHILI SAUCE, TEMPURA CRUMBS & CRISPY BACON BITS	