

LUNCH

SALADS

CRUNCHY BRUSSELS SPROUTS & KALE SALAD	9
BRUSSELS SPROUT, CARROTS, CABBAGE, CHILIES, FRIED SHALLOTS, SWEET CHILI SAUCE	
SEAWEED SALAD	4
WAKAMI, SEASONAL SEAWEED, LETTUCE, CUCUMBERS, SESAME & SUNAMONO DRESSING	
SHISHITO SALAD	13
LETTUCE, STIR FRY SHISHITO PEPPERS, ONIONS, CARROTS & HONEY VINAIGRETTE	
SALMON SALAD	15
BAKED SALMON, KALE, RED ONIONS, SMOKED FRIED SHALLOTS & LEMONGRASS DRESSING	
THAI CHICKEN SALAD	14
MIXED CABBAGE, FRIED WONTON, SPICY PEANUTS, CARROTS, GREEN ONIONS & HONEY SESAME DRESSING	
INIHAW SALAD	12
PORK BELLY, SEARED TUNA, MANGO, CUCUMBER, CILANTRO, RED ONIONS, CHILIES & MIZUNA GARLIC VINAIGRETTE	

POKE STYLE

ONE PROTEIN 14 TWO PROTEINS 16

YOUR CHOICE OF PROTEIN SERVED OVER RED CABBAGE, AVOCADOS, SCALLIONS, EDAMAME, RADISH, MIXED FRIED CHILIES & CRISPY RICE CROUTONS. SWEET SESAME DRESSING ON THE SIDE.

PROTEINS: SALMON, PORK BELLY, CHICKEN, SHRIMP, TUNA, TOFU, UNAGI & SHISHITO PEPPERS.

MAKIRRITO

ONE PROTEIN 13 TWO PROTEINS 15

YOUR CHOICE OF PROTEIN W/RED CABBAGE, AVOCADOS, EDAMAME & SCALLIONS WRAPPED IN NORI. CHOICE OF SPICY MAYO OR SWEET SOY.

PROTEINS: SALMON, PORK BELLY, CHICKEN, SHRIMP, TUNA, TOFU, UNAGI & SHISHITO PEPPERS.

HOT PLATES

CRISPY KOREAN CHICKEN WINGS	10
GOJUNG, SESAME, PEANUTS & CILANTRO	
CRISPY SEOUL CHICKEN WINGS	10
HONEY, SIRACHA & SESAME	

PANCIT NOODLES	10
LAP CHEONG SAUSAGE, SHRIMP, CARROTS, CABBAGE & EGG NOODLES	
ADD CRISPY PORK BELLY	3
SHISHITO PEPPERS	8
SAUTÉED IN SWEET SOY	
ADOBO FRIED RICE	8
BRAISED PORK BELLY & CRISPY EGG	
HONEY SHRIMP TEMPURA	12
CANDIED WALNUTS, SLAW & CREAMY HONEY AIOLI	
EDAMAME	4
TRUFFLE SALT	
MISO SOUP	4
SEAWEED, TOFU & SCALLIONS	

ALL DINNER SUSHI CAN BE ORDERED AT LUNCH

DINNER

CLASSIC ROLLS

SPICY TUNA	8
HAND CUT TUNA & SPICY AIOLI	
SHRIMP TEMPURA	12
CUCUMBER, ASPARAGUS & AVOCADO	
REPUBLIC OF CALIFORNIA	12
BLUE CRAB, AVOCADO, CUCUMBER & MASAGO	
SALMON SKIN	7
CRISPY SALMON SKIN & CUCUMBER	
ALASKAN	8
BROILED SALMON W/ AVOCADO & CUCUMBER	
GODZILLA	15
SHRIMP TEMPURA, SPICY MAYO, UNAGI SAUCE, UNAGI & AVOCADO	

MORA
ASIAN FUSION

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24108 W. LOCKPORT STREET
PLAINFIELD, IL 60455
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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

SOUPS & SALADS

CRUNCHY BRUSSELS SPROUT & KALE SALAD	9
BRUSSELS SPROUT, CARROTS, CABBAGE, CHILIES, FRIED SHALLOTS & SWEET CHILI SAUCE	
MISO SOUP	4
SEAWEED, TOFU & SCALLIONS	
MORA SEAWEED SALAD	7
WAKAMI, SEASONAL SEAWEED, LETTUCE, CUCUMBERS, SESAME & SUNAMONO DRESSING	
INIHAW SALAD	12
PORK BELLY, SEARED TUNA, MANGO, CUCUMBER, CILANTRO, RED ONIONS, CHILIES & MIZUNA GARLIC VINAIGRETTE	

HOT PLATES

HONEY SHRIMP TEMPURA	12
CANDIED WALNUTS, SLAW & CREAMY HONEY AIOLI	
CRISPY KOREAN CHICKEN WINGS	10
GOJUNG, SESAME, PEANUTS & CILANTRO	
CRISPY SEOUL CHICKEN WINGS	10
HONEY, SIRACHA & SESAME	
EDAMAME	4
TRUFFLE SALT	
ORANGE CHICKEN 2 SKEWERS	8
CRISPY TEMPURA CHICKEN WITH SWEET FRESH ORANGE GLAZE	
PANCIT NOODLES	10
LAP CHEONG SAUSAGE, SHRIMP, CARROTS NAPA CABBAGE, BOK CHOY & EGG NOODLES	
ADD CRISPY PORK BELLY	3
GREEN BEANS	8
LAP CHEONG SAUSAGE, SHALLOTS, WALNUTS & GARLIC SWEET SOY	
AGEDASHI TOFU	8
CRISPY TOFU IN DASHI BROTH TOPPED W/SPICY DAIKON & GREEN ONIONS	
LUMPIA	6
MINI FILIPINO EGGROLLS STUFFED WITH GROUND PORK, CARROTS & GARLIC SERVED WITH SWEET CHILI SAUCE, GARLIC MIGNONETTE & BIBB LETTUCE	

ROBATA GRILLED

KING MUSHROOMS	8
SWEET SOY GLAZED WITH GARLIC MIGNONETTE	
ASPARAGUS	6
MISO TARRAGON BUTTER SAUCE	
SHISHITO PEPPERS 10 PIECES	8
GARLIC SWEET SOY GLAZE	
LEMONGRASS BEEF 2 SKEWERS	8
SWEET SOY GLAZED	
NY STRIP	25
10 OZ PORTION, GRILLED TO TEMP & SLICED THIN TO SHARE, GLAZED IN HOUSE DASHI, TOPPED W/TRUFFLE OIL, GREEN ONIONS & CRISPY JALAPENOS	
ADOBO PORK BELLY	15
9OZ PORTION, BRAISED PORK BELLY IN ADOBO SAUCE, SCALLIONS, & CRISPY SHALLOTS	
TIGER SHRIMP 4 PEICES	6
MORA SPICY LEMON GRASS DIPPING SAUCE	
SALMON 5 OZ	8
GRILLED TO TEMP. GARLIC SWEET SOY GLAZE	

MORA SIGNATURE SUSHI

POKE TOWER	12
SEASONAL SEAFOOD, CHILIES, AVOCADO, MANGO, SHISO, SESAME, PONZU, VINAIGRETTE & CRISPY WONTONS	
TUNA TATAKI	15
SEARED TUNA, PONZU, SPICY DAIKON & GREEN ONION	
YELLOWTAIL JALAPENO	14
HAMACHI TORO, CALAMANSI PONZU & CILANTRO	
ESCOLAR TRUFFLES	8
TRUFFLE SHAVINGS & POTATO CHIP	

NIGIRI 2PC/SASHIMI 4PC

MAGURO AKAMI (TUNA)	6/12
SAKE (SCOTTISH SALMON)	5/10
SMOKED SALMON	6/12
HAMACHI (YELLOWTAIL)	6/12
UNAGI (FRESH WATER EEL)	6/12
KANI (BLUE CRAB)	8/16
TOBIKO (FLYING FISH ROE)	6/NA
ESCOLAR	7/14

MORA SIGNATURE ROLLS

DYNAMITE STICK	11
TEMPURA ROLL WITH SPICY TUNA, CREAM CHEESE, JALAPENO, WATER CHESTNUTS, CHILI, TOPPED W/UNAGI SAUCE, SPICY MAYO & POMEGRANATE OVER AVOCADO SPREAD	
SAMURAI ROLL	16
LOBSTER, SALMON, ASPARAGUS, JALAPENO, AVOCADO, SESAME SEED, SEARED SPICY MAYO & UNAGI SAUCE	
HAMACHI INFERNO	16
SPICY TUNA, AVOCADO TOPPED W/ HAMACHI, WASABI MAYO TOPPED WITH JALAPENO	
TAKO FURRY	15
AVOCADO, SPICY OCTOPUS TOPPED W/ SPICY TUNA & WASABI MAYO	
BAYOU	16
CRAWFISH, GREEN ONION, CUCUMBER WRAP, AVOCADO, TEMPURA CRUMBS, TOPPED W/CAJUN BAY BUTTER REMOULADE & LAVA SALT	
CRUNCHY	10
SHRIMP TEMPURA, SPICY MAYO, CUCUMBER TOPPED W/SWEET SAUCE, MASAGO & TEMPURA CRUMBS	
MEXICAN STANDOFF	16
BLUE CRAB, SHRIMP TEMPURA, CILANTRO, AVOCADO & TOPPED WITH PONZU	
CRISPY 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 BACON JAM, TEMPURA CRUMBS & SWEET CHILI SAUCE	
KISS OF FIRE	16
MARINATED SALMON, SPICY MAYO, CUCUMBER AVOCADO, SIRACHA SMEAR TOPPED W/MAGURO, JALAPENO RELISH & RADISH	
WALU-WALU	15
SHRIMP TEMPURA, MASAGO, CUCUMBER, TRUFFLE VINEGAR, TOPPED W/ESCOLAR, PICKLED CUCUMBER & CRISPY SHALLOTS	