

LUNCH MENU

BUDDHA BOWL

INCLUDES: BRAISED CARROT, SPICY EDAMAME, PICKLED RED ONION, PICKLED CARROTS, CRISPY EGG OVER JASMINE RICE


ADOBO PORK	13
KOREAN STEAK	13
SALMON	14

MORA BANH MI SANDWICHES

CROISSANT, CARROTS, DAIKON PICKLE, CILANTRO, JALAPEÑO, SRIRACHA AIOLI

GRILLED SESAME CHICKEN	11
PORK BELLY	11
GRILLED SKIRT STEAK	12

VEGETABLES

EDAMAME STEAMED, TRUFFLE SALT	4
HOT MAME  TOSSED WITH GARLIC CHILI SAUCE	6
MUSHROOM POTSTICKER BRAISED JAPANESE MUSHROOM, CARROTS, GARLIC SWEET SOY	8
CRISPY BRUSSEL/KALE SALAD ASIAN SLAW, KALE, CHILIS, FRIED CRISPY SHALLOTS, SWEET CHILI DIPPING SAUCE	8

PROTEINS

SALMON GRILLED, GARLIC SWEET SOY GLAZE OVER JASMINE RICE	14
CRISPY KOREAN WINGS  KOREAN CHILI PASTE, SESAME, PEANUTS & CILANTRO	13
PORK BELLY BRAISED PORK BELLY IN ADOBO SAUCE, SCALLIONS, & CRISPY SHALLOTS OVER ASIAN SLAW	15
LUMPIA GROUND PORK, CARROTS, GARLIC, SWEET CHILI SAUCE, GARLIC MIGNONETTE, BIBB LETTUCE	9
PANCIT NOODLES  CHINESE SAUSAGE, SHRIMP, CARROTS, CABBAGE & EGG NOODLES (OPTIONAL: ADD CRISPY PORK BELLY - 3)	12

DINNER MENU



SMALL PLATES AND ROBATA

EDAMAME BOILED AND TOPPED WITH TRUFFLE SALT	4
HOT MAME  BOILED AND SAUTÉED IN A CHILI GARLIC SAUCE	6
LUMPIA GROUND PORK, CARROTS, GARLIC, SWEET CHILI SAUCE, GARLIC MIGNONETTE, BIBB LETTUCE	6
ORANGE CHICKEN CRISPY TEMPURA CHICKEN, ORANGE GLAZE	8
LEMONGRASS BEEF SKEWERS CITRUS FLAVOR FLANK STEAK	8
TIGER SHRIMP MORA SPICY LEMON GRASS DIPPING SAUCE	6
SALMON GRILLED TO TEMP, GARLIC SWEET SOY GLAZE	8
KING MUSHROOMS SWEET SOY GLAZED WITH GARLIC MIGNONETTE	8


SALADS AND...

BRUSSELS SPROUT & KALE SALAD  BRUSSELS SPROUT, KALE, CARROTS, CABBAGE, CHILIES, FRIED SHALLOTS AND SWEET CHILI SAUCE	9
INIHAW SALAD PORK BELLY, SEARED TUNA, MANGO, CUCUMBER, CILANTRO, RED ONIONS, CHILIES, GARLIC VINAIGRETTE	12
CRISPY KOREAN CHICKEN WINGS KOREAN CHILI PASTE, SESAME, PEANUTS & CILANTRO	13
FRIED RICE  BRAISED PORK BELLY, CRISPY EGG	8

HOT PLATES

SKIRT STEAK  ROASTED MIXED ROOT VEGETABLES WITH SAMBAL	18
PANCIT NOODLES  CHINESE SAUSAGE, SHRIMP, CARROTS, NAPA CABBAGE, BOK CHOY AND EGG NOODLE ADD CRISPY PORK BELLY 3	12


DINNER MENU (CONT'D)

ADOBO PORK BELLY  BRAISED PORK BELLY IN ADOBO SAUCE, SCALLIONS, CRISPY SHALLOTS WITH ASIAN SLAW	15
HONEY SHRIMP TEMPURA SHRIMP, CANDIED WALNUTS, SLAW AND CREAMY HONEY AIOLI	12
CRAB CAKE LUMP CRAB MEAT, GREEN CURRY, COCONUT SAUCE	16

 - SPICY  - MORA LEGEND

LATE NIGHT MENU

10:00PM TO 1:00AM

CRISPY KOREAN WINGS  KOREAN CHILI PASTE, SESAME, PEANUTS & CILANTRO	13
LUMPIA BATONS GROUND PORK, VEGETABLE CENTER, THAI SWEET CHILI SAUCE,	6
ORANGE CHICKEN SKEWERED CRISPY TEMPURA CHICKEN, FRESH ORANGE GLAZE	8
HONEY SHRIMP TEMPURA ROCK SHRIMP, CANDIED WALNUTS, ASIAN SLAW AND CREAMY HONEY AIOLI	6
LEMONGRASS BEEF SKEWERS LEMONGRASS AND CITRUS MARINADE FLANK STEAK	8
TIGER SHRIMP SKEWERS MORA SPICY LEMON GRASS DIPPING SAUCE	6
SALMON GARLIC SWEET SOY GLAZE	8
KING MUSHROOMS SWEET SOY GLAZED WITH GARLIC MIGNONETTE ^{OP}	8

FRESH IS BEST
ASK ABOUT OUR NIGHTLY
SUSHI AVAILABILITY

SUSHI MENU

ESCOLAR TRUFFLE ♥	8
NIGIRI STYLE SUPER WHITE TUNA, ESSENCE OF TRUFFLE, POTATO CRISP	
ANGRY HAMACHI	13
YELLOWTAIL SASHIMI STYLE, JALAPEÑO SOY	
POKE TOWER ♥	12
FRIED GYOZA SKIN, GUACAMOLE, POKE MIX, MICRO GREENS	
SHARK BAIT	13
TUNA TATAKI, RADISH, SCALLIONS, PICKLES, SOY CITRUS	
<u>SIGNATURE ROLLS *</u>	
TRUFFLE SHUFFLE	13
TUNA, SOY MARINATED SALMON, CUCUMBER, TRUFFLE MAYO, AND CRISPY SHALLOTS	
DRUNKEN SCOTTISH ♥	14
BLUE CRAB, FRESH SALMON, AVOCADO, AND BOURBON SRIRACHA	
HAWAII 5-0H 🌶️ GF	13
YELLOWTAIL, CILANTRO, CUCUMBER, SWEET CHILI PINEAPPLE, IKURA	
HAMACHI WASABEE ♥ 🌶️ GF	13
SPICY YELLOWTAIL, AVOCADO, MORA WASABI MAYO	
007UNA 🌶️	14
SPICY TUNA, CUCUMBER, TUNA, JALAPEÑO SOY	
CRISPY 8	
TEMPURA ROLL WITH TEMPURA SHRIMP, CREAM, CHEESE, AVOCADO, SCALLIONS, MASAGO, SPICY MAYO, UNAGI, WASABI MAYO	
KHALEESI 🌶️🌶️🌶️	12
SALMON TEMPURA, PICKLED CARROTS, CILANTRO, JALAPEÑOS, FRESNO, GARLIC	
EARTH & OCEAN	15
MARINATED SKIRT STEAK, CRAB, CARROTS, PICKLED DAIKON, GINGER BÉARNAISE	
CRUNCHY	11
SHRIMP TEMPURA, SPICY MAYO, CUCUMBER SWEET SAUCE, TOBIKO	
T N T 🌶️	10
TEMPURA ROLL WITH SPICY TUNA, GUACAMOLE, CREAM CHEESE, JALAPEÑOS, FRESNO AND GARLIC	
MORA DRAGON	14
SHRIMP TEMPURA, BBQ EEL, CUCUMBER, AVOCADO, BBQ SAUCE AND SESAME CREAM	
LIL PIGGY ♥	12
CRAB, JALAPEÑO, ASPARAGUS, AVOCADO. SWEET CHILI, CRISPIES, PICKLED ONIONS, BACON JAM	
MEXICAN STANDOFF ♥	16
CRAB, SHRIMP TEMPURA, CILANTRO, GUACAMOLE, PICO DE GALLO, PONZU	

SUSHI MENU (CONT'D)

CLASSIC ROLLS

10

SPICY TUNA
CUCUMBER, SPICY TUNA

SHRIMP TEMPURA
ASPARAGUS, AVOCADO, SHRIMP

CALIFORNIA
AVOCADO, CUCUMBER, CRAB, MASAGO

NEGI HAMACHI
HAMACHI, SCALLIONS

PHILADELPHIA
AVOCADO, CREAM CHEESE, SALMON

VEGGIE
ASPARAGUS, AVOCADO, CUCUMBER, SEAWEED SALAD

NOW SERVING BRUNCH

DINE-IN ONLY

EVERY SUNDAY

10AM TO 3PM

FOR SPECIAL EVENTS AND CATERING
PLEASE CONTACT RICKY CAVÉ

MORA

ASIAN KITCHEN

HOURS OF OPERATION

DINING ROOM

SUNDAY THRU THURSDAY
11:00AM TO 9:00PM

FRIDAY AND SATURDAY
11:00AM TO 10:00PM

BAR

SUNDAY THRU THURSDAY
11:00AM TO 10:00PM

FRIDAY AND SATURDAY
11:00AM TO 1:00AM

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