



DINNER MENU

AT MORA OUR DISHES ARE MEANT TO BE SHARED AND ARE SERVED AS IT IS READY.
SOME DISHES MAY TAKE LONGER THAN OTHERS. WE SUGGEST 2 TO 3 DISHES FOR TWO PEOPLE FROM THE SELECTION BELOW.
ASK YOUR SERVER FOR RECOMMENDATIONS. ENJOY!

SALADS

CRUNCHY BRUSSELS	9	INIHAW SALAD* 	GF	12
SPROUT & KALE SALAD		<i>PORK BELLY, SEARED TUNA, MANGO, CUCUMBER, CILANTRO, RED ONIONS, CHILIES, BIB LETTUCE TOSSED IN GARLIC VINAIGRETTE</i>		
<i>BRUSSELS SPROUT, KALE, CARROTS, CABBAGE, JALAPENOS, ONIONS, CHILIES, FRIED SHALLOTS & SWEET CHILI SAUCE</i>				
MORA SEAWEED SALAD		GF	7	
<i>SEASONAL SEAWEED, LETTUCE, CUCUMBERS, SESAME & SUNAMONO DRESSING</i>				

HOT PLATES

MISO SOUP	GF	4	PANCIT NOODLES	12
<i>SEAWEED, TOFU & SCALLIONS</i>		<i>LAP CHEONG PORK SAUSAGE, SHRIMP, CARROTS NAPA CABBAGE, BOK CHOY & EGG NOODLES</i>		
EDAMAME	GF	4	ADD CRISPY PORK BELLY	3
<i>TOPPED W/ TRUFFLE SALT</i>				
HONEY SHRIMP*		12	GREEN BEANS*	GF
<i>TEMPURA SHRIMP PIECES, COVERED IN CREAMY HONEY AIOLI, OVER A BED OF SLAW, TOPPED W/ CANDIED WALNUTS</i>		<i>SAUTÉED W/LAP CHEONG PORK SAUSAGE, SHALLOTS, WALNUTS & GARLIC SWEET SOY</i>		
KOREAN WINGS* 	GF	10	LUMPIA	8
<i>GOCHUJANG SAUCE, TOPPED W/ SESAME, PEANUTS & CILANTRO</i>		<i>8 PCS MINI FILIPINO EGGROLLS STUFFED W/ GROUND PORK, CARROTS & GARLIC SERVED W/ LETTUCE, CARROTS & SWEET CHILI SAUCE ON SIDE</i>		
<i>CHOOSE MILD OR HOT</i>				
KARE-KARE WINGS*		12	ORANGE CHICKEN SKEWERS	8
<i>COCONUT MACADAMIA AND PEANUT INFUSED SAUCE TOPPED WITH PEANUTS AND PISTACHIO</i>		<i>2 SKEWERS OF CRISPY TEMPURA CHICKEN TOPPED WITH SWEET FRESH ORANGE GLAZE</i>		
			ADD SIDE OF SUSHI RICE	3

ROBATAYAKI (GRILLED)

KING MUSHROOMS	GF	8	ADOBO PORK BELLY	GF	15
<i>SWEET SOY GLAZED WITH GARLIC MIGNONETTE ON SIDE</i>		<i>9OZ PORTION, PORK BELLY IN BRAISED ADOBO SAUCE, SCALLIONS, & CRISPY SHALLOTS</i>			
ASPARAGUS	GF	6	TIGER SHRIMP	GF	8
<i>BRUSHED W/ ASIAN BBQ</i>		<i>4PCS OF SHRIMP IN SKEWERS SERVED W/ LEMONGRASS SAUCE</i>			
LEMONGRASS BEEF	GF	8	CHICKEN SATAY*		8
<i>2 SKEWERS GRILLED TO TEMP SERVED W/ LEMONGRASS SAUCE</i>		<i>PEANUT COCONUT MARINATED CHICKEN SKEW</i>			
SALMON*	GF	10			
<i>5 OZ PORTION GRILLED TO TEMP. TOPPED W/ GARLIC SWEET SOY GLAZE</i>					

CHEF'S SPECIAL

HAWAII 5-0	GF	14	DRUNKEN SCOTTISH	15	LONGANISA BURGER	12
<i>YELLOWTAIL, CUCUMBER, SWEET CHILI, PINEAPPLE, IKURA</i>		<i>BLUE CRAB, FRESH SALMON, BOURBON SRIRACHA</i>		<i>FILIPINO PORK SAUSAGE & GROUND BEEF, YUM SAUCE, TOMATO, LETTUCE ON BRIOCHE BUN. ADD EGG 1</i>		
CRAB CAKE		14	ADOBO FRIED RICE	8	BEEF STEAK	15
<i>LUMP CRAB MEAT, FRESH LIME, CILANTRO AND GREEN CURRY COCONUT SAUCE</i>		<i>PAN FRIED RICE W/ BRAISED PORK BELLY & CRISPY EGG</i>		<i>SKIRT STEAK, MARINATED IN SOY GARLIC SAUCE, GRILLED AND TOPPED WITH ONION RINGS</i>		

 - Mild to Hot **GF**- GLUTEN FREE

*This item is served raw or undercooked, or contains or may contain raw or under cooked ingredients, or may contain nuts.

We reserve the right to add 18% Gratuity to parties of 6 or more

MORA SIGNATURE SUSHI

POKE TOWER*   12	YELLOWTAIL JALAPENO*  14
<i>SEASONAL SEAFOOD, CHILIES, AVOCADO, MANGO, SHISO, SESAME, PONZU, VINAIGRETTE & CRISPY WONTONS</i>	<i>HAMACHI TORO, CALAMANSI PONZU & CILANTRO</i>
	ESCOLAR TRUFFLES* 8
	<i>NIGIRI STYLE, TRUFFLE SHAVINGS & POTATO CHIP</i>

TRADITIONAL







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

NIGIRI* 2PC

TOBIKO (FLYING FISH ROE)	6/NA
ESCOLAR	6/12
MARINATED SALMON	6/12
CHEF'S CHOICE SASHIMI PLATE (6PCS)	14

MORA SIGNATURE ROLLS

DYNAMITE STICK  11	TRUFFLE TRAIN* 16
<i>TEMPURA ROLL WITH SPICY TUNA, CREAM CHEESE, JALAPENO, WATER CHESTNUTS, CHILI, TOPPED W/UNAGI SAUCE & SPICY MAYO OVER AVOCADO SPREAD</i>	<i>TUNA, SOY MARINATED SALMON, CUCUMBER, AVOCADO TRUFFLE MAYO AND CRISPY SHALLOTS</i>
CRISPY 8*  15	CRUNCHY* 11
<i>TEMPURA ROLL WITH TEMPURA SHRIMP, CREAM CHEESE, AVOCADO, SCALLIONS, MASAGO, SPICY MAYO, JALAPENO TOPPED WITH UNAGI SAUCE & WASABI MAYO</i>	<i>SHRIMP TEMPURA, SPICY MAYO, CUCUMBER TOPPED W/ SWEET SAUCE, TOBIKO & TEMPURA CRUMBS</i>
GODZILLA 15	SAMURAI*  GF 16
<i>SHRIMP TEMPURA, SPICY MAYO, UNAGI SAUCE, TOPPED W/ UNAGI & AVOCADO</i>	<i>CREAMY LOBSTER, SALMON, ASPARAGUS, JALAPENO, AVOCADO, SESAME SEED, SEARED SPICY MAYO & UNAGI SAUCE</i>
CRUNCHY SALMON  11	HAMACHI INFERNO*  GF 16
<i>TEMPURA-STYLE, CUCUMBER, AVOCADO, SPICY MAYO, SALMON AND MASAGO.</i>	<i>SPICY TUNA, AVOCADO TOPPED W/ HAMACHI, WASABI MAYO TOPPED WITH JALAPENO SLICES</i>
LIL PIGGY 18	HAMMER ROLL*  18
<i>CREAMY LOBSTER, JALAPENO, ASPARAGUS, WRAPPED IN SOY PAPER, TOPPED WITH BACON JAM, TEMPURA CRUMBS, PICKLED ONIONS & SWEET CHILI SAUCE</i>	<i>SPICY TUNA, SALMON, AVOCADO, CUCUMBER, SPICY MAYO, UNAGI SAUCE, FRIED JALAPENOS, BOURBON SUGAR</i>
MEXICAN STANDOFF 16	
<i>BLUE CRAB, SHRIMP TEMPURA, CILANTRO, AVOCADO & TOPPED W/ GUACAMOLE & PICO DE GALLO</i>	

CLASSIC ROLLS

SPICY TUNA*  GF 9	CALIFORNIA* GF 10
<i>HAND CUT TUNA & SPICY AIOLI</i>	<i>BLUE CRAB, AVOCADO, CUCUMBER & MASAGO</i>
SHRIMP TEMPURA 10	PHILADELPHIA GF 10
<i>CUCUMBER, ASPARAGUS, AVOCADO</i>	<i>SMOKED SALMON, AVOCADO, CREAM CHEESE</i>
VEGGIE ROLL GF 10	NEGI HAMACHI GF 10
<i>ASPARAGUS, AVOCADO, KANPYO, CUCUMBER</i>	<i>HAMACHI & SCALLIONS</i>

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