


LUNCH MENU

At Mora our dishes are meant to be shared and is served as it's ready. Some dishes may take longer than others. We suggest 2 to 4 dishes for two people from the selection below. Ask your server for Recommendations. Enjoy!

SALADS

CRUNCHY BRUSSELS 9

SPROUTS & KALE SALAD
BRUSSELS SPROUTS, KALE, CARROTS,
CABBAGE, CHILIES, FRIED SHALLOTS,
ONIONS, JALAPENOS, SWEET CHILI SAUCE
ON SIDE

INIHAU SALAD*  12
PORK BELLY, SEARED TUNA, MANGO,
CUCUMBER, CILANTRO, RED ONIONS,
CHILIES & MIZUNA, GARLIC VINAIGRETTE

SEAWEED SALAD GF 7
SEASONAL SEAWEED, LETTUCE,
CUCUMBERS, SESAME & SUNAMONO
DRESSING

CHEF'S SPECIAL

HAWAII 5-0 GF
14
YELLOWTAIL, CUCUMBER, SWEET CHILI,
PINEAPPLE, IKURA

DRUNKEN SCOTTISH
15
BLUE CRAB, FRESH SALMON, BOURBON
SRIRACHA

LONGANISA BURGER
12
FILIPINO PORK SAUSAGE AND GROUND BEEF,
YUM SAUCE, TOMATO, LETTUCE
BRIOCHE BUN
ADD EGG 1

CRAB CAKE
14
LUMP CRAB MEAT, FRESH LIME, CILANTRO
AND GREEN CURRY COCONUT SAUCE

ADOBO FRIED RICE
8
PAN FRIED RICE W/ BRAISED PORK BELLY &
CRISPY EGG

BEEF STEAK
15
SKIRT STEAK, MARINATED IN SOY GARLIC
SAUCE, GRILLED AND TOPPED WITH ONION
RINGS

POKE STYLE

ONE PROTEIN 14 **TWO PROTEINS 16**
YOUR CHOICE OF PROTEIN SERVED OVER RED CABBAGE,
AVOCADOS, RADISH, EDAMAME, MIXED FRIED CHILIES & CRISPY
RICE CROUTONS SERVED IN SWEET SESAME DRESSING.
YOUR CHOICE OF TUNA, SALMON, PORK BELLY, TOFU

BUDDHA BOWL


ADOBO PORK 13 **SALMON 14**
ADOBO PORK OR SALMON GF
INCLUDES PICKLED CARROTS, EDAMAME, SHIITAKE, AND CRISPY
EGG OVER RICE. TOPPED WITH A SWEET AND SPICY SAUCE

SUSHI LUNCH SET 14

YOUR CHOICE OF 2 SUSHI ROLLS, SERVED WITH A CUP OF MISO SOUP

SPICY TUNA ROLL GF 
HAND-CUT TUNA AND SPICY AIOLI

SHRIMP TEMPURA ROLL
SHRIMP TEMPURA, CUCUMBERS AND
AVOCADO
UNAGI ROLL GF
FRESH WATER EEL, CUCUMBER AND
AVOCADO

SPICY CRUNCHY SALMON ROLL 
SALMON, SRIRACHA, UNAGI, SOY SAUCE
HAMACHI ROLL GF
YELLOWTAIL, CILANTRO, AVOCADO,
JALAPENOS, SPICY MAYO

HOT PLATES

EDAMAME GF 4
TOPPED WITH TRUFFLE SALT

HONEY SHRIMP TEMPURA 12
SHRIMP TEMPURA, COVERED IN CREAMY HONEY AIOLI,
OVER A BED OF SLAW, TOPPED W/ CANDIED WALNUTS

MISO SOUP GF 4
SEAWEED, TOFU & SCALLIONS

LUMPIA 8
SPCS MINI PORK EGG ROLLS, BIB LETTUCE

KOREAN WINGS GF 10
GOCHUJANG SAUCE, SESAME, PEANUTS & CILANTRO

PANCIT NOODLES 12
LAP CHON PORK SAUSAGE, SHRIMP, CARROTS, CABBAGE & EGG NOODLES
ADD CRISPY PORK BELLY 3

 - 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, PONZU & CILANTRO</i>
	ESCOLAR TRUFFLES* 8
	<i>NIGIRI STYLE, TRUFFLE SHAVINGS & POTATO CHIP</i>


TRADITIONAL

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 SASHIMI* 4PC

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

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

CLASSIC ROLLS

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

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