MORA

PLAINFIELD

Soups/Salads

MISO SOUP • 5 GF
seaweed, tofu, scallions

SEAWEED SALAD • 7 GF
marinated seaweed, cucumbers, ponzu sauce

CRUNCHY BRUSSELS SPROUT&KALE • 13
brussels sprouts, kale, carrots, cabbage, jalapeños, onions, chiles, fried shallots, sweet chili sauce

Signature Sushi

POKE TOWER • 12
seasonal fish, chili, avocado, mango, sesame, ponzu vinaigrette, crispy wonton

POKE RICE BOWL • 12 GF
seasonal fish,edamame, avocado, cucumber, mango, seaweed salad, house poke sauce, over a bed of rice

Classic Rolls 8 PCS

CALIFORNIA • 11 GF
crab, masago, avocado, cucumber

TUNA • 11 GF
tuna, cucumber, avocado

SALMON • 10 GF
salmon, cucumber, avocado

NEGI HAMACHI • 11 GF
yellowtail, scallions

PHILLY • 10 GF
smoked salmon, cream cheese, avocado

SPICY TUNA • 11 GF
tuna, spicy mayo, cucumber, sesame seeds

SPICY SHRIMP • 10 GF
shrimp, spicy mayo, scallion, cucumber

SHRIMP TEMPURA • 10
shrimp tempura, avocado, cucumber

SHITAKE MUSHROOM • 10
shitake mushroom tempura

VEGGIE • 10 GF
asparagus, avocado, cucumber, sesame seeds

SWEET POTATO • 10
sweet potato tempura

AVOCADO • 10 GF

CUCUMBER • 10 GF

Hot Plates

EDAMAME • 5 GF
topped with truffle salt

ASPARAGUS • 8 GF
with garlic sweet soy bbq sauce

LUMPIA • 9
filipino eggrolls, ground pork, carrots, sweet chili sauce

GYOZA • 9
fried pork dumplings with ponzu sauce

GREEN BEANS • 9
sautéed with lap cheong sausage, fried shallots, walnuts, garlic sweet soy

KOREAN WINGS • 13
gochujjang sauce, sesame, peanuts

ORANGE CHICKEN SKEWERS • 9
2 skewers crispy chicken with ginger orange glaze

HONEY SHRIMP • 13
shrimp tempura, creamy honey aioli, candied walnuts

PANCIT NOODLES • 15
lap cheong sausage, shrimp, carrots, nappa cabbage, canton egg noodles | add pork belly (+5)

ADOBO FRIED RICE • 12 GF
garlic fried rice, adobo sauce, adobo pork belly, fried egg

ADOBO PORK BELLY • 15 GF
9oz pork belly braised in adobo sauce
topped w/ scallions, crispy shallots

SIDE RICE • 3 GF
jasmine / sushi

mora greatest hit

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE.
CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Temaki Handroll

(PER PIECE)

VEGGIE • 5 GF

SPICY TUNA • 6 GF

SPICY SHRIMP • 6 GF

SPICY CRAB • 8 GF

NEGI HAMACHI • 6 GF

LOBSTER • 8 GF

Signature Rolls

MUSH MUSH • 14
shitake mushroom tempura, avocado, truffle aioli, crispy shallots, scallions

CRISPY 8 • 15
shrimp tempura, cream cheese, avocado, scallions, masago, jalapeño, spicy mayo, unagi sauce, wasabi sauce

CRUNCHY • 15
shrimp tempura, masago, cucumber, sweet soy, tempura crumbs

GEISHA • 18 GF
spicy tuna, tobanjan, chili oil mayo topped with escolar, truffle sauce, crispy shallots

SAMURAI • 18 GF
salmon, lobster mix, asparagus, jalapeño, avocado, topped with sesame seeds, seared mayo, unagi sauce

LET IT RAIN • 18 GF
snow crab, cucumber, assorted fish, avocado, poke sauce

FRESCO • 20 GF
tuna, salmon, yellowtail, negi oil,yuzu aioli, citrus zest

DRAGON • 18
sweet potato tempura, unagi, avocado, sesame, unagi sauce

FIRE • 18 GF
spicy shrimp, jalapenos, spicy mayo topped with spicy tuna, unagi sauce

Sake

Glass 2oz | Caraffe 5oz | Bottle

SNOW YETI • 8G | 20C | 50B
Honjozo | Niigata, Japan | Light&Dry
Cold, Room Temp, Luke Warm, Warm

HANA "FLOWER" • 4G | 25B
Choice of : Fuji Apple / Lychee

TOKYO KURABITO • 26 B GF
Junmai Ginjo | Niigata, Japan | Dry&Rich
Cold, Room Temp

"LUCKY DOG" • 12
Genshu | Hyogo, Japan | Soft&Light | Cold
Sake in a juice box!

TENRYO AGED • 30 B GF
Junmai Daiginjo | Gifu, Japan
Very Dry&Rich | Cold, Room Temp

LITTLE SUMO SAKE • 14B GF
Junmai Genshu | Hyogo, Japan | Rich& Slightly Sweet
Over Ice, Cold

FUNAGUCHI "GOLD" • 12B
Honjozo Nama Genshu | Niigata, Japan
Very Rich&Sweet | Over Ice, Cold

SNOW ANGEL • 14B GF
Junmai Nigori | Hyogo, Japan | Rich&Light
Cold

DEWAZAKURA • 23
Sparkling Nigori | Yamagata, Japan
Light & Medium Dry | Cold

Signature Cocktails

MORA MAI TAI • 14
kasama rum, lychee liqueur, orange bitters, giffard orgeat, lime juice

FORBIDDEN CITY • 14
whiskey, pear liqueur, lillet blanc, fennel bitters, angostura bitters

JAZMIN • 14
oat whiskey, old sugar factory, peach bitters, angostura bitters, bourbon smoked sugar, lemon peel

ICHIMI MARGARITA • 14
tequila, agave, orange bitters, lime juice, cucumber, cilantro, ichimi pepper flakes, sweetcorn, lava salt

ZODIAC • 14
vodka, elderflower liqueur, strawberry mango puree, lemon juice, lemongrass

MIYABI • 14
haku vodka, lychee sake, wasabi, lemon juice, lemongrass syrup

ENLIGHTENMENT • 14
vodka, lychee sake, italicus, lemon twist

mora greatest hit

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