

PLATES TO SHARE

Irish Mor No3 Oyster 2pcs 11
Chef's favorite oysters with Mori Mignonette

Grilled Edamame 8
Grilled over charcoal with sesame oil and smoked seasalt

Karaage Chicken 10.5
Marinated chicken thighs.
Choose your sauce : Caramel Soy Garlic or Jalapeno Cream Sauce

Vegetable Tempura 16
Tempura fried assorted vegetables with daikon oroshi ponzu dip

Ebi Tempura 3pcs 13
With daikon oroshi ponzu dip

Kaki Furai 5pcs 15
Tempura fried oysters with homemade Japanese tartar sauce

Miso Roasted Eggplant 12
Slowroasted eggplant with our signature Miso glaze

Miso Soup with Clams 10
Miso soup with tofu, wakame seaweed & yuzu zest and Clams

Chicken Gyoza 5pcs 12
Chicken dumpling panseared & steamed with homemade Gyoza sauce and Rayu chilli garlic oil

Homemade Wagyu Gyoza 5pcs 18
Kagoshima A5 wagyu dumpling panseared & steamed served with 2 classic gyoza sauces

Agedashi Tofu 13
Fried Japanese silk Tofu with agedashi sauce

Mori Foie Toast 17
2pcs Brioche Toast with torched cured Foie Gras, confit shallot & cured egg yolk shaved tableside

Hamachi Crudo 21
Japanese Hamachi with jalapeno & green herb citrus dressing

Mori Style Tataki Tuna 24
Seared Bluefin Akami Tuna with roasted hazelnut puree, tozazu sauce & mala spice

Beef Tataki Truffle 24
Sliced torched Beef Tenderloin with Truffle beurre Blanc & Fresh Truffle

Mori Dashimaki Tamago 23
famous Japanese rolled egg with grilled unagi & foie gras & hint of truffle on table

Yakitori Skewer 2pcs 11
Charcoal grilled chicken skewer dipped in Tare marinade

Yakibuta Skewer 2pcs 12
Charcoal grilled iberico porkbelly with yuzu miso glaze

Yaki Tsukune Skewer 2pcs 10
Japanese chicken meatball skewers dipped in Tare marinade

White Rice 5
Japanese Short grain rice with sesame



If you have any food allergies or intolerances
then please ask a member of staff for more information before purchasing



TEISHOKU SET'S

Popularized in the early 20th century in shokudō (Japanese diners or canteens). Teishoku is a traditional Japanese set meal that embodies the concept of a balanced set meal. Commonly consisting of soup and rice with accompanying sides & a main protein.



Kagoshima Set

48

Meal set with nabemono hotpot, A5 wagyu slices (80gr), assorted vegetable, rice, tsukemono pickles & braised accompaniment.



Asakusa Set

32

Meal set with selection of tempura shrimp and vegetables, rice, clam miso soup, tsukemono pickles & braised accompaniment.



Ginza Set

35

Meal set with Gyudon stirfried thinly cut ribeye and onions over rice, clam miso soup, tsukemono pickles, onsen tamago (63 degree egg) & braised accompaniment.



Shizuoka Set

38

Meal set with grilled unagi (sweetwater eel) over rice, clam miso soup, tsukemono pickles & braised accompaniment.

Maitsuki Set

Meal set with monthly special (ask staff), rice, clam miso soup, tsukemono pickles & braised accompaniment.



If you have any food allergies or intolerances then please ask a member of staff for more information before purchasing

SUSHI SIGNATURE

Spicy Kaffir Tuna	17
Marinated tuna tartar with kaffir lime leaf cucumber & Caviar	
Softshell Crab Roll	22
Tempura softshell crab with cucumber, avocado & shiso leaf & yuzu	
King Crab Roll	24
Butter poached king crab with Yuzu Hollandaise, Asparagus Tempura & Imperial Caviar	
Hamachi Yuzu Roll	18
Japanese amberjack with fried shrimp, Avocado & Yuzu Jelly & Candy	
Rayu Tuna Roll	17
Blue Fin Akami Tuna, Cucumber, Avocado, Shiso & Homemade Chilli Crisp	
A5 Wagyu Roll	25
Kagoshima A5 wagyu with Cucumber, Daikon, Asparagus, Torched Tableside	
Unagi Foie	18
With Unagi, Tamago egg, Cucumber & Foie Gras	
Beef Truffle Roll	17
Tenderloin Beef, Cucumber, Daikon, Rucola, Sundried Tomato, Pickled Carrot & Truffle	
Shrimp Parade	17
With Fried Shrimps, Cucumber, daikon Avocado & Spring Onions	
Torched Salmon Roll	17
With Torched Salmon, Cucumber, Daikon Avocado	
Charcoal Grilled Chicken Roll	17
Grilled Chicken with Tamago egg, cucumber & avocado	

SASHIMI Per 2pcs

Salmon	8
Bluefin Akami Tuna	10
Hamachi	9
Torched Scallop	11

NIGIRI Per 2pcs

Salmon & Ikura	10
Akami Tuna & Shiso Ginger	13
Hamachi & Yuzu	12
A5 Wagyu & Truffle oil	18
Torched Scallop & Truffle	13

HOSHOMAKI Per 8pcs

Negitoro	15
Akami Tuna	14
Salmon	12
Cucumber	10
Avocado	10
Hamachi	13

MORI SET'S

Sashimi Mix 8pcs	36
Selection of Sashimi	
Kyoto Mix	41
Torched Salmon – Spicy Kaffir Tuna Cucumber maki – Avocado maki	
Tokyo Mix	44
Nigiri Salmon – Nigiri Tuna Nigiri Hamachi – Tuna Hosomaki Salmon Hosomaki	



If you have any food allergies or intolerances
then please ask a member of staff for more information before purchasing

