

COLD APPETIZER

EDAMAME 에다마메 5

salt, black pepper

SOY EDAMAME 8

간장 에다마메
soy, black pepper

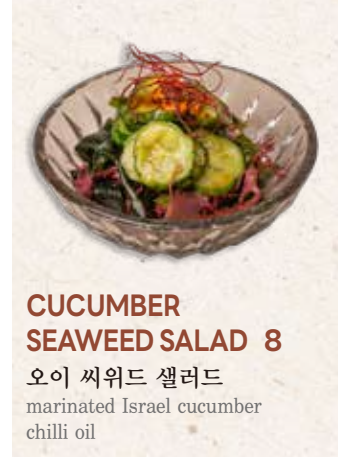


POTATO SALAD 7

감자 샐러드
bacon, Israel cucumber, corn
lemon

YUZU TOMATO 8

유자 토마토
dashi, marinated yuzu, lemon



CUCUMBER SEAWEED SALAD 8

오이 씨워드 샐러드
marinated Israel cucumber
chilli oil

SPICY TUNA CRISPY RICE 16

스파이시 튜나 크리스피 라이스
4 pcs, avocado, lime



SALMON CARPACCIO 16

살몬 카르파초
tomato, masago, lime, spicy crunchy garlic



SALMON AVOCADO TARTARE W/ CHIPS 18

살몬 아보카도 타르타르
ponzu, mango, potato



BEEF TARTARE W/ BRIOCHE 18

비프 타르타르
asian pear, miso



RAW OYSTERS

6 pcs 18

12 pcs 34

totten from Washington state
w/ cherry peppers



* Please tell your servers if you have any food allergies.
Consuming raw or undercooked meat, poultry, seafood,
shellfish or egg may increase your risk of food borne illness, please be cautious.

SUSHI & SASHIMI



SUSHI SET 스시 세트

assorted 8 piece sushi
choice of 1 original handroll w/ miso soup

38



PREMIUM SUSHI SET

프리미엄 스시 세트

assorted 9 piece sushi (uni included)
choice of 1 original handroll w/ miso soup

49



SUSHI & SASHIMI SET 스시&사시미 세트

premium 9 piece sushi and Chef's choice sashimi

89



SASHIMI SET 사시미 세트

Chef's choice sashimi according to the season

89



SASHIMI

3 KINDS SASHIMI

salmon, blue fin tuna, yellowtail 2 pc ea, total 6 pieces

27

ASSORTED BLUE FIN TUNA SASHIMI

akami, chutoro, otoro 2 pc ea, total 6 pieces

40

ASSORTED SASHIMI 모든 사시미

Chef's choice sashimi according to the season (for 2-3)

120

Add Uni +18

SUSHI & SASHIMI A LA CARTE (price per piece)

	SUSHI SASHIMI		SUSHI SASHIMI		SUSHI SASHIMI			
Tuna bluefin tuna	5	8	Sake salmon	4	5	Hamachi yellowtail	6	7
Chutoro medium fatty tuna	6	9	Aburi Sake seared salmon	4	5	Hamachi Toro yellowtail belly	7	8
Otoro fatty tuna	6.5	9.5	Aka Ebi red shrimp, yuzu kosho	5	5	Shime Saba mackerel	4	5
Aburi toro seared fatty tuna	6.5	9.5	Aburi Aka Ebi seared red shrimp	5.5	5.5	Aji Japanese horse mackerel	5	5
Hirame fluke	5	6	Ama Ebi sweet shrimp	6	6	Masago	5	6
Tako octopus	5	6	Unagi eel	5	5	Ikura salmon roe	6	7
Ika squid	5	5	Tamago	3.5	4	Hotate scallop	7	7
						Uni sea urchin	15	18

* At Moru, all our food and water are prepared using filtered water.

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HOT APPETIZER

SHISHITO PEPPERS 10

파리고추

stir-fried, soy sauce



AGE-DASHI TOFU 12

아게다시 토푸

seaweed pesto



A5 JAPANESE WAGYU SUSHI

프리미엄 A5 와규 스시

2 pcs 24

the highest grade, truffle,
Japanese sea salt

add Uni 15
add Caviar 12



YAKI DUMPLING 8

군만두

4 pcs, pork, teriyaki, fish flake



AVOCADO 6

아보카도 튀김

3 pcs w/ spicy mayo

BERKSHIRE SAUSAGE & RICE CAKE 6

소떡소떡

Korean sweet chili sauce



CHICKEN KARAAGE 16

치킨 가라아게

Japanese style deep-fried boneless chicken
w/ tartare sauce



K. F. C. 18

닭강정 🥜Nuts

Korean fried chicken, rice cake, peanuts
Korean sweet chili sauce

IKA KARAAGE 20

오징어 튀김

Japanese style deep-fried squid



CRAB CREAM CROQUETTE 14

크림 크랩 게살 고로케

2 pcs, blue crab, kani, onion w/ wasabi mayo



KATSU SANDO 16

카츠 산도

pork cutlet sandwich



CREAMY SHRIMP TEMPURA 20

레몬 크림 새우튀김

6 pcs, lemon



DON over rice

SALMON DON 21

연어 덮밥
w/ miso soup

add Ikura 7
add Uni 15



MENTAIKO AVOCADO BIBIMBAB 21

명란 아보카도 비빔밥
pollack roe, egg, quinoa, Israel cucumber
seaweed, green mix w/ miso soup

VEGGIE BIBIMBAB 버섯 야채 비빔밥 20
shiitake mushroom, avocado, quinoa, radish
cucumber, seaweed, green mix w/ miso soup



SASHIMI BIBIMBAB 32

사시미 비빔밥
assorted sashimi, chojang, seaweed
quinoa, pickled radish, masago
green mix, israel cucumber, potato crunch
w/ miso soup



HORMONE DON 20

대창 덮밥
grilled beef intestine, shishito peppers
egg yolk, onion w/ miso soup



UNAGI DON 30

우나기동
grilled eel
egg w/ miso soup

add Ikura 7
add Uni 15



NY STRIP STEAK DON 34

스테이크동
Prime, onion, scallion w/ miso soup

add Uni 15
add Caviar 12



TORO DON 40

토로동
blue fin, gam-tae, scallions
w/ miso soup

add Ikura 7
add Uni 15
add Caviar 12



[picture of all the options combined]

MORU DON 42

모루동
Premium Kaisen Don
(Assorted Sashimi Over Rice)
otoro, bluefin tuna, salmon, yellowtail
scallop, blue crab, sweet shrimp, ikura
masago, Israel cucumber, scallion, pickled radish
seaweed w/ miso soup

add Uni 15
add Caviar 12



NOODLE & DONKATSU

BULGOGI UDONG 19

불고기 우동
brisket, vegetables

VEGGIE UDONG 16

베지 우동
yubu, mushrooms
spinach, bok choy



BULGOGI CREAM UDONG 22

불고기 크림 우동
brisket, mushrooms, vegetables



SOON TOFU JJAMBONG RAMEN 22

순두부 짬뽕 라면 🌶️
mixed seafood, brisket
egg, vegetables



MENTAIKO BASIL PASTA 22

명란 바질 파스타 🥜Nuts
pollack roe, basil pesto, spinach
tomato, scallion, parmesan
pine nuts, cashew nuts



DONKATSU 19

돈카츠

pork loin cutlet, crispy breaded, cabbage w/ rice
yuzu wasabi, Japanese sea salt



CURRY RICE W/ DONKATSU 21

커리 라이스 w/ 돈카츠
homemade curry, pork cutlet

CURRY RICE W/ CHICKEN KARAAGE 21

커리 라이스 w/ 치킨 가라아게
homemade curry, deep fried boneless chicken

SOBA cold & NABE hot pot

OROSHI SOBA 17

오로시 소바

cold, radish, tomato, lemon, scallion
buckwheat noodle w/ homemade broth

[picture of all the options combined]



add Ikura 7
add Sweet Shrimp 6
add Salmon 8
add Uni 15

UNI SOBA 28

우니 소바

cold, mixed buckwheat noodle
radish, seaweed pesto, sesame
tomato, lemon, scallions



add Ikura 7
add Sweet Shrimp 6
add Salmon 8
add Uni 15

[picture of all the options combined]



SUKIYAKI NABE 28

스키야키 나베

homemade dashi broth, brisket
fish cake, rice cake, udon, tofu
napa cabbage, mushrooms, vegetable

KIMCHI DONKATSU NABE 28

김치 카츠 나베 🌶️

homemade dashi broth
pork cutlet, udon, egg, vegetables



MOTSU NABE 38

모츠 나베 🌶️

homemade pork, beef and vegetables broth
with beef intestine, tendon, shank, vegetables, sesame



ADD-ONS NABE EXTRA SOUP 5 | EXTRA SOUP & NOODLE 8

SEIRO-MUSHI & NABE SET 99

편백나무찜 & 나베 세트 (FOR 2)

“Seiro-mushi” is Japanese method of steam cooking in a Hinoki (cypress wood) box
assorted steamed vegetables, pork belly & brisket



Naengchae (Cold Seafood Salad)

Choose 2 from Original Handrolls

Seiro-Mushi

Choice of

Sukiyaki Nabe

| Kimchi Donkatsu Nabe

| Motsu Nabe + 10

ADD-ONS

+ Sashimi 27

+ Grilled Hamachi Gama 24

+ Extra Beef Brisket & Pork Belly 35

SEIRO-MUSHI & SASHIMI SET 270

편백찜 & 사시미 정식 (FOR 4)

“Seiro-mushi” is Japanese method of steam cooking in a Hinoki (cypress wood) box
assorted steamed vegetables, pork belly & brisket



Oyster 4pcs Naengchae(cold seafood salad) Age Dashi Tofu
Shrimp Tempura Grilled Hamachi Gama
Unagi Handroll 4pcs

Assorted Sashimi

Seiro-Mushi

Choice of

Sukiyaki Nabe

Kimchi Donkatsu Nabe

Motsu Nabe + 10

ADD-ONS

+ Additional Per Person 75

+ Extra Beef Brisket & Pork Belly 35
