

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 Caviar 14
Add Uni 18



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 제살 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



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

스파이스 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

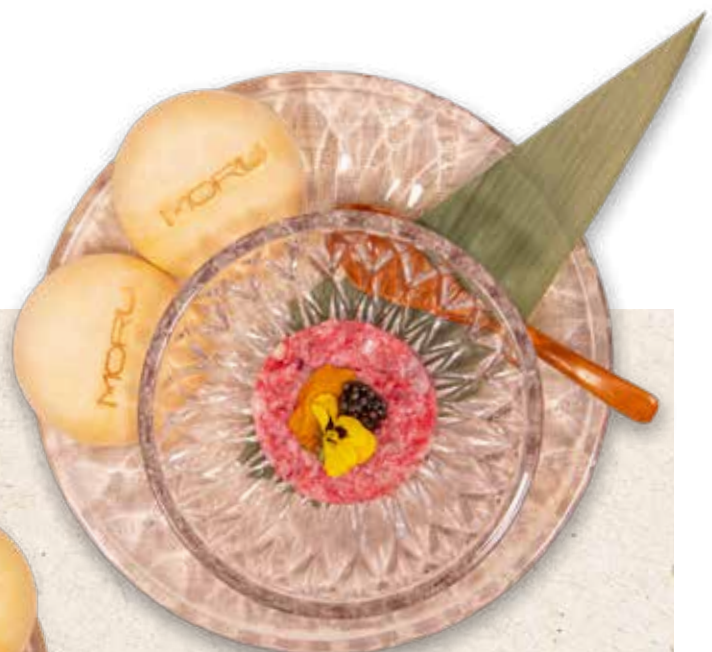


* Please tell your servers if you have any food allergies.
Consuming raw or undercooked meat, poultry, seafood,
shellfish or egg may increase your risk of food borne illness, please be cautious.

TORO TARTARE 27

토로 타르타르

bluefin tuna belly, uni, caviar
truffle, seaweed pseto, onions
w/monaka



A5 WAGYU TARTARE 29

A5 와규 타르타르

the highest grade Wagyu from Japan
uni, caviar, truffle, onions w/monaka

SUSHI & SASHIMI



SUSHI SET 스시 세트 **38**
assorted 8 piece sushi
choice of 1 original handroll w/ miso soup



PREMIUM SUSHI SET **49**
프리미엄 스시 세트
assorted 9 piece sushi (uni included)
choice of 1 original handroll w/ miso soup



SUSHI & SASHIMI SET 스시&사시미 세트 **89**
premium 9 piece sushi and Chef's choice sashimi



SASHIMI SET 사시미 세트 **89**
Chef's choice sashimi according to the season (for 1-2)
+Add Uni 18



SASHIMI
APPETIZER SASHIMI 에피타이저 사시미 **38**
8 piece, Chef's choice sashimi
+Add Uni 18

ASSORTED SASHIMI 모듬 사시미 **120**
Chef's choice sashimi according to the season (for 2-3)
+Add Uni 18

A LA CARTE (price per piece)

	SUSHI	SASHIMI
Tuna bluefin tuna	5	8
Chutoro medium fatty tuna	6	9
Otoro fatty tuna	6.5	9.5
Aburi toro seared fatty tuna	6.5	9.5
Hirame fluke	5	6
Tako octopus	5	6
Ika squid	5	5

	SUSHI	SASHIMI
Sake salmon	4	5
Aburi Sake seared salmon	4	5
Aka Ebi red shrimp, yuzu kosho	5	5
Aburi Aka Ebi seared red shrimp	5.5	5.5
Ama Ebi sweet shrimp	6	6
Unagi eel	5	5
Tamago	3.5	4

	SUSHI	SASHIMI
Hamachi yellowtail	6	7
Hamachi Toro yellowtail belly	7	8
Aji Japanese horse mackerel	5	5
Masago	5	6
Ikura salmon roe	6	7
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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OCHAZUKE DON special over rice

What is Ochazuke?

Ochazuke is a traditional Japanese rice dish made by pouring hot dashi broth over rice and toppings.

How to enjoy:

Enjoy part of the rice dish first.

When you are ready, ask our server for the ochazuke broth. We will pour the hot, savory dashi broth into your bowl.

Mix gently and enjoy the warm, comforting flavors of the rice, toppings, and broth together!



MORU DON 45

모루동

Premium Kaisen Don
(Assorted Sashimi Over Rice)

otono, bluefin tuna, salmon, yellowtail
scallop, blue crab, sweet shrimp, ikura
masago, Israel cucumber, pickled radish
scallion, seaweed, seasonal side dishes

+Add Uni 18



A5 WAGYU DON 65

A5 와규동

seared, the highest grade A5 Wagyu from Japan
homemade soy, seaweed, scallions
seasonal side dishes

+Add Ikura 7
+Add Caviar 14
+Add Uni 18



UNAGI DON 34

우나기동

grilled eel, ikura
scallion, seaweed, seasonal side dishes

+Add Uni 18

DON over rice

SALMON DON 22

연어 덮밥

w/ miso soup

+Add Ikura 7

+Add Uni 18



VEGGIE BIBIMBAB 21

버섯 야채 비빔밥

shiitake mushroom, avocado, quinoa
radish, cucumber, seaweed, green mix
w/ miso soup



SASHIMI BIBIMBAB 28

사시미 비빔밥

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



HORMONE DON 22

대창 덮밥

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



A5 WAGYU DOLSOT BIBIMBAB 36

A5 와규 돌솥비빔밥

Japanese Wagyu served over rice in a sizzling hot stone bowl
truffle, shiitake mushroom, scallions
w/ miso soup



NY STRIP STEAK DON 35

스테이크동

Prime, onion, scallion w/ miso soup

+Add Caviar 14

+Add Uni 18



TORO DON 40

토로동

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

+Add Ikura 7

+Add Caviar 14

+Add Uni 18



[picture of all the options combined]

NOODLE & DONKATSU

BULGOGI UDONG 20

불고기 우동

brisket, vegetables

VEGGIE UDONG 17

베지 우동

yubu, mushrooms
spinach, bok choy



BULGOGI CREAM UDONG 23

불고기 크림 우동

brisket, mushrooms, vegetables



SOON TOFU JJAMBBONG RAMEN 23

순두부 짬뽕 라면

mixed seafood, brisket
egg, vegetables



MENTAIKO BASIL PASTA 23

명란 바질 파스타 🥜Nuts

pollack roe, basil pesto, spinach
tomato, scallion, parmesan
pine nuts, cashew nuts



DONKATSU 22

돈카츠

+Add Curry 5

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



CURRY RICE W/ DONKATSU 23

커리 라이스 w/ 돈카츠

homemade curry, pork cutlet

CURRY RICE W/ CHICKEN KARAAGE 22

커리 라이스 w/ 치킨 가라아게

homemade curry, deep fried boneless chicken

SOBA cold & NABE hot pot

OROSHI SOBA 18

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 18

UNI SOBA 34

우니 소바

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



+Add Ikura 7
+Add Sweet shrimp 6
+Add Salmon 8
+Add Extra Uni 18



SUKIYAKI NABE 29

스키야키 나베

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

KIMCHI DONKATSU NABE 29

김치 카츠 나베 🌶️

homemade dashi broth
pork cutlet, udon, egg, vegetables



MOTSU NABE 39

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 105

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



Naeng-chae Seafood Salad

Choose 2 From Original Handrolls

Seiro-Mushi

Choice of

Sukiyaki Nabe

Kimchi Donkatsu Nabe

Motsu Nabe + 10

ADD

+ Sashimi 25

+ Grilled Hamachi Gama 24

+ Extra Beef Brisket & Pork Belly 39

SEIRO-MUSHI & SASHIMI SET 280

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



Naeng-chae 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

+ Uni For Sashimi 18

+ Additional Per Person 75

+ Extra Beef Brisket & Pork Belly 39
