

LUNCH GOZEN

Served with 3pcs sashimi, creamy shrimp tempura, potato salad, soy edamame, cabbage salad, pickle and mini udong

*Available for lunch only *Side dish items may vary seasonally



Sushi Gozen

42

스시 정식

Chef's choice assorted 8 pcs sushi



Premium Sushi Gozen

54

프리미엄 스시 정식

Chef's choice assorted 9 pcs sushi (toro and uni included)



Sushi & Sashimi Gozen

46

스시 & 사시미 정식

Chef's choice assorted 4 pcs sushi and 4pcs sashimi



Sashimi Gozen

48

사시미 정식

Chef's choice assorted sashimi

+ Add Uni 18



Sushi & Handroll Gozen

37

스시 & 핸드롤 정식

Chef's choice assorted 4 pcs sushi, choose 1 from original handroll menu options



Moru Handroll Gozen

42

모루 핸드롤 정식

Salmon avocado, spicy tuna, creamy scallop, soft shell crab

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LUNCH GOZEN

Served with 3pcs sashimi, creamy shrimp tempura, potato salad, soy edamame, cabbage salad, pickle and mini udon

*Available for lunch only *Side dish items may vary seasonally



Moru Don Gozen

48

모루동 정식

Premium kaisen don (our version chirashi) otoro, blue fin tuna, salmon, yellowtail, scallop, blue crab, ikura, masago, Israel cucumber, scallion, pickled radish and seaweed

+ Add Uni 18



Unagi Don Gozen

42

우나기동 정식

Grilled eel, ikura, scallion

+ Add Ikura 7

+ Add Uni 18



Katsu Gozen

34

카츠 정식

Pork cutlet, rice



Hormone Don Gozen

36

대창뎡밥 정식

Grilled beef intestine, shishito peppers, onion



Salmon Don Gozen

36

연어뎡밥 정식

Raw salmon

+ Add Ikura 7

+ Add Uni 18



Basic Udon&Original Handroll Gozen

34

베이직 우동 & 오리지널 핸드롤 정식

Choose 2 from original handroll menu options

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SMALL PLATE

Edamame 에다마메 salt, black pepper	5
Soy Edamame 간장 에다마메 soy, black pepper	8
Potato Salad 감자 샐러드 bacon, cucumber, corn	7
Yuzu Tomato 유자 토마토 dashi, marinated yuzu, lemon	8
Cucumber Seaweed Salad 오이 씨위드 샐러드 marinated israel cucumber, chilli oil	8
Shishito Peppers 파리꼬추 stir-fried, soy sauce	10
Age-Dashi Tofu 아게다시 토푸 seaweed pesto, deep fried tofu	12
Chicken Karaage 치킨 가라아게 Japanese style deep-fried boneless chicken	10
Ika Karaage 오징어 튀김 Japanese style squid deep-fried	12
Creamy Shrimp Tempura 레몬 크림 새우튀김 3pcs, lemon	13

A5 Wagyu Tartare A5 와규 타르타르 the highest grade Wagyu from Japan, uni, caviar, truffle, onion, monaka	29
Toro Tartare 토로 타르타르 blue-fin tuna belly, uni, caviar, truffle, seaweed pseto, onion, monaka	27
Salmon Avocado Tartare w/ Chips 살몬 아보카도 타르타르 ponzu, mango, potato	18
Spicy Tuna Crispy Rice 스파이시 튜나 크리스피 라이스 4pcs, avocado, lime	16
Salmon Carpaccio 살몬 카르파초 tomato, masago, lime, spicy crunchy garlic	16
Katsu Sando 카츠 산도 pork cutlet sandwich	16
Crab Cream Croquette 크림 게살 고로케 2pcs, blue crab, kani, onion w/ wasabi mayo	14
Yaki Dumpling 군만두 4pcs, teriyaki, fish flake	8
Berkshire Sausage & Rice Cake 소떡소떡 Korean sweet chili sauce	6

APPETIZER SUSHI & SASHIMI

A5 Japanese Wagyu Sushi 프리미엄 A5 와규 스시 the highest grade, truffle	2 pcs	24
	+ Add Caviar 14	
	+ Add Uni 18	

Appetizer Sashimi 8pcs, Chef's choice sashimi	38
	+ Add Uni 18

Assorted Sashimi 모든 사시미 Chef's choice sashimi according to the season (for 2-3)	120
	+ 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
Hotate scallop	7	7
Aka Ebi red shrimp, yuzu kosho	5	5
Aburi Aka Ebi red shrimp, garlic butter	5.5	5.5
Ama Ebi sweet shrimp	6	6
Unagi eel	5	5
Uni sea urchin	15	18

	SUSHI	SASHIMI
Sake salmon	4	5
Aburi Sake seared salmon	4	5
Hamachi yellowtail	6	7
Hamachi Toro yellowtail belly	7	8
Aji Japanese horse mackerel	5	5
Tako octopus	5	6
Ika squid	5	5
Ikura salmon roe	6	7
Masago	5	6
Tamago	3.5	4

LUNCH SET

Served with cabbage salad, pickle and mini udong

*Available for lunch only

Sushi Set 스시 세트

30

Chef's choice assorted 8 piece sushi according to the season

Premium Sushi Set 프리미엄 스시 세트

44

Chef's choice assorted 9 piece premium sushi according to the season (blue-fin toro and uni included)

Sashimi Set 사시미 세트

38

Chef's choice assorted sashimi

Basic Udong & Original Handroll Set

22

베이직 우동 & 오리지널 핸드롤 세트

choose 2 from original handroll menu options

DON Over Rice

Served with cabbage salad, pickle

choose your soup / miso soup + 0
/ mini udong + 4

Hormone Don 대창 덮밥

22

grilled beef intestine, shishito peppers, onion, egg york

Salmon Don 연어 덮밥

22

salmon sashimi over rice

+Add Ikura 7

+Add Uni 18

Veggie Bibimbab 버섯야채 비빔밥

21

shiitake mushroom, avocado, quinoa, Israel cucumber, seaweed, pickled radish, potato crunch, assorted green, soy

Sashimi Bibimbab 사시미 비빔밥

28

assorted sashimi, chojang, quinoa, pickled radish, masago, assorted green, Israel cucumber, potato crunch

NY Strip Steak Don 스테이크동

35

prime, onion, scallion

+Add Caviar 14

+Add Uni 18

A5 Wagyu Dolsot Bibimbab

36

A5와규 돌솥 비빔밥

Japanese Wagyu served in a sizzling stone pot with rice, truffle, shiitake mushroom, scallions

Toro Don 토로동

40

blue fin tuna belly, gamtae, scallions, chive, seaweed

+Add Ikura 7

+Add Caviar 14

+Add Uni 18

OCHAZUKE DON Special Over Rice

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 together!

Unagi Don 우나기동

34

grilled eel, ikura

seaweed, scallions

seasonal side dishes and pickle

+Add Uni 18

Moru Don 모루동

45

premium Kaisen don (our version chirashi)

otora, blue fin tuna, salmon, yellowtail, scallop

blue crab, sweet shrimp, ikura, masago

Israel cucumber, pickled radish

seaweed, scallions, seasonal side dishes and pickle

+Add Uni 18

A5 Wagyu Don A5와규동

65

seared, the highest grade A5 Wagyu from Japan,

homemade soy, seaweed, scallions

seasonal side dishes and pickle

+Add Ikura 7

+Add Caviar 14

+Add Uni 18

DONKATSU & CURRY

Served with rice, cabbage salad, pickle

choose your soup / miso soup + 0
/ mini udong + 4

Donkatsu 돈카츠

22

pork loin cutlet, crispy breaded, yuzu wasabi, Japanese sea salt

+Add Curry 5

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

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NOODLE & HANDROLL SET

choose **2 ORIGINAL HANDROLL**
for \$10 with any order of noodle or soba

NOODLE

Bulgogi Udong 불고기 우동 18

brisket, vegetables

Veggie Udong 베지 우동 16

yubu, mushrooms, spinach, bok choy

Bulgogi Cream Udong 불고기 크림 우동 21

brisket, mushrooms, vegetables

Mentaiko Basil Pasta 명란 바질 파스타  21

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

Soon Tofu Jjambbong Ramen  21

순두부 짬뽕 라면

mixed seafood, brisket, egg, vegetables

SOBA

Oroshi Soba 오로시 소바 17

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

Uni Soba 우니 소바 32

cold, mixed buckwheat noodle w/ seaweed pesto, radish, sesame, tomato, lemon, scallion

Add Yuzu Ikura 7 **Add Salmon** 8

Add Sweet Shrimp 6 **Add Uni** 18

NABE Hot Pot

Sukiyaki Nabe 스키야키 나베 29

homemade dashi broth, brisket, rice cake, udong, tofu, napa cabbage, mushrooms

Kimchi Donkatsu Nabe 김치 카츠 나베  29

homemade dashi broth, pork cutlet, udong, egg vegetables

Motsu Nabe 모츠 나베  39

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

Extra Soup 5 **Rice** 3

Extra Soup & Noodle 8 **Miso Soup** 3

MORU HAND ROLL SET 27

salmon avocado, spicy tuna, creamy scallop, soft shell crab

w/ miso soup +0 w/ mini udong +4

CREATE YOUR OWN SET

choose any 4 handrolls from the options below

w/ miso soup +0 w/ mini udong +4

*prices adds up individually

ORIGINAL HANDROLL

Cucumber   miso glaze, sesame 5

Cucumber Avocado   6

Shiitake Mushroom   garlic butter, parsnip 6

Tamago Avocado  egg, yubu 7

Califonia   crabmeat, avocado, cucumber 7

Cucumber Ikura  yuzu 7

Salmon Avocado apple 7

Spicy Salmon onion, pear, potato crunch 7

Spicy tuna jalapeno, crunch 7

Blue Crab  cornflakes 7

Spicy Blue Crab  jalapeno, cornflakes 7

Yellowtail miso glaze, mango, parsnip 7

Unagi  eel, ginger, scallions 7

Soft Shell Crab  red pepper 7

Shrimp Tempura  cucumber, teriyaki 7

CRISPY RICE HANDROLL

Avocado   6

Spicy Tuna jalapeno, crunch 8

Blue Crab  cornflakes 8

Spicy Blue Crab  jalapeno, crunch 8

PREMIUM HANDROLL

Aka Ebi seared red shrimp, garlic butter 8

Salmon, Ikura yuzu, lime 8

Fluke shiso 8

Creamy Scallop chili garlic oil 9

Truffle Scallop tobiko 9

Ankimo, ebi monkfish liver, sweet shrimp 12

Sashimi Lover assorted sashimi and ikura 12

Negi Toro blue fin tuna belly, scallions 12

A5 Wagyu  Japanese A5, seared 15

Uni 18

Toro, Uni 21

Toro, Uni, Caviar 34

A5 Wagyu, Uni 24

A5 Wagyu, Uni, Caviar 36

ADD-ONS

 cooked handroll

 vegan handroll

+ Ikura to any handroll 7

+ Caviar to any handroll 14

+ Uni to any handroll 10

SEIRO-MUSHI

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

SEIRO-MUSHI & NABE SET 105

(FOR 2)

편백찜 & 나베 세트

Naeng-chae Seafood Salad

Choose 2 From Original Handrolls

Seiro-Mushi

Premium Sliced Beef & Pork Belly
Assorted Vegetables

Nabe Hot Pot
(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

(FOR 4)

편백찜 & 사시미 세트

Age Dashi Tofu

Naeng-chae Seafood Salad

Grilled Hamachi Gama

Shrimp Tempura 4pcs

Unagi Handroll 4pcs

Assorted Sashimi

Seiro-Mushi

Premium Sliced Beef & Pork Belly
Assorted Vegetables

Nabe Hot Pot
(Choice of)

Sukiyaki Nabe
Kimchi Donkatsu Nabe
Motsu Nabe +10

ADD

- + Additional Per Person 79
- + Extra Beef Brisket & Pork Belly 39

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