



MORI

SPRING EXPERIENCE

Monaka

foie gras mousse, saké jelly, pickled mango

Suzuki

kombu-cured japanese sea bass with fresh truffles

Hon Maguro

chu toro, otoro & akami sashimi marinated in soy

Akagai

ark shell clam dressed in fresh wasabi soy

Hokkaido in a Cup

steamed egg custard with snow crab & scallop

Nigiri

chef's selection of seasonal sushi

Uni +50

hand selected a-grade sea urchin bump
includes sake pairing

Wagyu

lake saroma a5 ribeye

Seasonal Dessert

198

Our menu contains allergens. If you have a food allergy or intolerance, please make a member of the restaurant team aware.

Prices include a 10% service charge and prevailing GST



MORI

SPRING EXPERIENCE VEGAN MENU

Shrooms

roasted shiitake, yuzu miso, onion, nuts

My Mori Garden

medley of vegetables, edamame hummus, yuzu ponzu

Dotori-Muk

konjac with black berry dressing

Spring Korokke

croquette of spring vegetables

Nagaimo Chawanmushi

steamed eggless custard with mountain yam

Nigirizushi

original vegetarian sushi

Oden

market vegetables, konjac, mushroom dashi

Seasonal Dessert

138

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