



MORI

SUMMER EXPERIENCE

Monaka

duck rilette, fig gel, pickled shallot

Hirame

tarragon, fruit tomato, aji amarillo vinaigrette

Hon Maguro

caramalized onion, wakame, tosazu

Octopus

leche de tigre, grill white corn, kizami wasabi

The MORI Chawanmushi

cauliflower floret, caviar, dungeness crab

Awabi No Sakamushi

sake-steamed abalone, abalone liver sauce

5 Piece Nigiri

chef's selection of seasonal sushi
+ 30/pc For Extra. Want More? Just Ask!

The MORI 'Seven Wonders' Bowl + 75

tuna nakaochi, uni, king crab, ikura, caviar, scallop, botan ebi
+ 125 Samurai Shot of '十四代' Juyyondai Ryugetsu Junmai Daiginjo

Kagoshima Wagyu + 75

sukiyaki tomato dashi, onsen egg, truffle and tomato risotto
includes pairing of Hanatomoe 'Yon-Dan' Junmai Muroka Nama Genshu

Clear Soup

Seasonal Dessert

198

SAMPLE MENU

Items may vary due to the availability of seasonal ingredients

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

MANDALA
Club