



October 2026

KITCHEN MAIN MENU

Pan-Asian kitchen menu with sushi bar signatures and house specialties



SUSHI BAR

Nigiri, gunkan, sashimi and classic maki

CLASSIC NIGIRI • 2 PCS

Fresh Salmon*	\$8
Smoked Salmon	\$10
Bluefin Tuna*	\$8
White Tuna*	\$7
Hamachi*	\$13
Shrimp	\$8
Japanese Eel	\$10
Octopus	\$12
Scallop*	\$14
Squid*	\$8
Avocado	\$8
Tamago	\$8

Mōre SPECIAL NIGIRI • 2 PCS

Salmon & Mango + Jalapeño*	\$12
Salmon Tataki + Teriyaki Sauce*	\$13
Ama Ebi + Lime*	\$14
Wagyu Beef + Truffle*	\$16
Tuna Tataki + Yuzu*	\$13
Japanese Eel + Foie Gras	\$16
Hamachi + Spicy Ponzu + Tobiko*	\$15

GUNKAN SUSHI • 1 PC

Hand-shaped sushi with rice and your choice of topping. All gunkan can also be made with non-spicy yaki sauce.

Spicy Fresh Salmon*	\$6
Spicy Tuna Akami*	\$6
Spicy Tiger Shrimp	\$6
Spicy Japanese Eel	\$6
Fresh Scallop*	\$10
Ikura*	\$11
Tobiko with Quail Egg*	\$6
Snow Crab	\$12

BAKED / YAKI GUNKAN • 1 PC

Baked Salmon	\$6
Baked Tuna	\$6
Baked Shrimp	\$6
Baked Eel	\$6
Baked Scallop	\$10
Baked Snow Crab	\$12

SASHIMI • 3 PCS

Fresh Salmon*	\$8
Smoked Salmon	\$10
Bluefin Tuna*	\$8
White Tuna*	\$7
Hamachi*	\$13
Shrimp	\$8
Japanese Eel	\$8
Octopus	\$9
Scallop*	\$11
Squid*	\$11

CLASSIC MAKI ROLLS • 6 PCS

Cucumber	\$5
Avocado	\$6
Salmon*	\$10
Tuna*	\$10
Shrimp	\$7
Eel	\$12
Super Salmon Roll with Ikura (No Nori)*	\$15

ROLLS

NYC classics on the left, signature MÔRE rolls on the right

CLASSIC ROLLS

NYC favorite classics with our twist.

Alaskan*	\$10
Salmon, cucumber and avocado. Rice outside.	
Classic Philadelphia	\$12
Smoked salmon or kani, cucumber, avocado and cream cheese. Rice outside.	
Classic California	\$12
Kani saku, avocado, mayonnaise, tobiko and sesame. Rice outside.	
Shrimp Tempura Roll	\$12
Shrimp tempura, cucumber and black tobiko. Rice outside.	
Spicy Kani	\$10
Spicy kani and seaweed. Rice outside.	
Spicy Salmon*	\$10
Spicy salmon. Rice outside.	
Spicy Tuna*	\$12
Spicy tuna. Rice outside.	
Dragon Roll	\$16
Japanese eel and cucumber, topped with avocado, red tobiko and unagi sauce.	
Rainbow Roll*	\$18
Cucumber, kani and avocado, topped with tuna akami, salmon, shrimp and white tuna.	
Rock 'n' Roll*	\$22
Deep-fried roll with spicy tuna, salmon, yellowtail, cucumber and avocado, finished with panko and unagi sauce.	
Vegetarian Roll 	\$12
Organic vegetables, lettuce and asparagus.	

MÔRE SPECIAL ROLLS • 8 PCS

Our signature bigger rolls with extra cream cheese and freshest fish fillings.

MÔRE Philadelphia Roll*	\$20
Fresh Norwegian salmon outside, cream cheese and organic cucumber inside.	
MÔRE California Roll	\$24
Snow crab mix, avocado, mayonnaise, orange tobiko, toasted sesame and teriyaki sauce.	
Salmon Caramel Roll*	\$22
Fresh salmon, cream cheese and avocado, finished with caramelized sugar and Maldon sea salt.	
Wagyu Tataki & Truffle Roll*	\$28
Tamago, asparagus, green onion and cream cheese, topped with flame-kissed wagyu beef, truffle mayo, teriyaki and shichimi togarashi.	
Total Tuna Roll*	\$24
Spicy tuna, avocado, tobiko and green onion inside. Fresh tuna outside, finished with spicy mayo, ponzu and micro wasabi.	
MÔRE Bagel Roll	\$25
Deep-fried roll with lox salmon, capers, onion and cream cheese, finished with everything seasoning and unagi sauce.	
Baked Crab with Tamago Roll	\$25
Avocado, cream cheese and tamago inside, topped with crab and yaki sauce, then finished with tobiko, teriyaki and toasted sesame.	
Baked Salmon Roll	\$25
Avocado, cream cheese and tamago inside, topped with salmon tartare and yaki sauce, then finished with chives, sesame and teriyaki.	
Salmon Mango-Tango Roll*	\$23
Salmon, cream cheese, chive onion and tobiko inside. Topped with salmon, jalapeño, mango sauce and shichimi.	



SUSHI SETS

Designed for sharing

SUSHI SETS

Classic Set for Two* \$55

Salmon Roll, Spicy Tuna Roll, Classic California Roll and 4 pieces of Salmon Nigiri.

Friends 4 Friends* \$95

Shrimp Tempura Roll, Salmon Roll, Spicy Tuna Roll, Classic California Roll, MÔRE Philadelphia Roll, plus 4 pieces each of Salmon Nigiri and Tuna Nigiri.

Red Dragon Set* \$125

Salmon Roll, Spicy Tuna Roll, Classic California Roll, MÔRE Philadelphia Roll, MÔRE California Roll, 4 pieces of Yaki Baked Tiger Shrimp Sushi, 4 pieces of Hamachi Ponzu Jalapeño Nigiri, plus 4 pieces each of Salmon Nigiri and Tuna Nigiri.

MÔRE Black Dragon Set* \$299

Round One: chef's choice of signature hot appetizers. Please ask your server for the catch of the day. Round Two: Salmon Roll, Spicy Tuna Roll, Classic California Roll, MÔRE Philadelphia Roll, MÔRE California Roll, Salmon Caramel Roll, 6 pieces of Yaki Baked Tiger Shrimp Sushi, 6 pieces of Hamachi Ponzu Jalapeño Nigiri, 6 pieces each of Salmon Nigiri and Tuna Nigiri, plus 4 sashimi and caviar. Fatality: MÔRE signature main dishes degustation platter.

CAVIAR ADD-ONS

Ikura (Salmon Roe) • 1 oz
\$15

Chef's Choice Osetra Black
Caviar • 2 oz jar (57 g)
\$65

Uni (Sea Urchin) • 1 oz
MP



APPETIZERS

Cold plates and first bites

COLD APPETIZERS

Salmon Tartare*	\$24
Ikura, avocado guacamole, crab cracker chips and spicy mayo.	
Bluefin Tuna Tartare*	\$28
Black tobiko, avocado guacamole, crab cracker chips and ponzu sauce.	
Hamachi Crudo*	\$25
Yellowtail sashimi, truffle ponzu, jalapeños, tobiko and cilantro.	
House-Made Kimchi 	\$15
Napa cabbage and cucumbers.	

HOT APPETIZERS

Edamame Teriyaki 	\$9
Steamed or grilled with teriyaki sauce, garlic sauce, sriracha or sea salt.	
Takoyaki • 6 PCS	\$12
Japanese street food classic. Small octopus-stuffed bites with mayo, teriyaki and bonito flakes.	
Tempura Shrimp • 6 PCS	\$14
With vegetables and tempura sauce.	
Organic BBQ Lamb Chops	\$34
Three chops with asparagus, garlic stir-fry vegetables, Japanese BBQ sauce and herbs.	
MÔRE Dynamite Shrimp	\$25
Eight shrimp with chef's special chili-orange aioli dip.	
Chicken Teriyaki Dumplings • 6 PCS	\$22
Served with sesame-ginger sauce.	

MUST TRY

MÔRE DYNAMITE SHRIMP

Eight shrimp with chef's special
chili-orange aioli dip.

\$25



APPETIZERS, SALADS & SOUPS

More hot bites, greens and comfort

HOT APPETIZERS

Spicy Tuna Crispy Rice • 3 PCS*	\$15
Shrimp Shao Mai • 6 PCS	\$14
Shrimp and Asian vegetables in shumai dough, deep-fried and served with rice vinegar and sweet chili sauce.	
Peking Duck Spring Rolls • 4 PCS	\$15
Marinated duck breast, napa cabbage, green onion and Asian spices, served with hoisin sauce, organic cucumbers and mixed greens.	
Garlic Tiger Shrimp Platter • 8 PCS	\$22
Tiger shrimp with garlic oil, daikon, guacamole, radish, teriyaki and spicy sauce, sesame, scallion, microgreens and lime.	
Unagi Don Over Rice	\$19
Grilled Japanese eel over hot rice with unagi sauce, sesame and scallion.	

SALADS

Mango Kani Salad	\$16
Kani saku, cucumber, tobiko, Japanese mayo and fresh mango.	
Charred Octopus Yuzu Salad	\$25
Tomato, avocado and cucumber.	
Beef Tataki Salad*	\$28
Grilled eggplant, tomatoes, avocado, asparagus, mixed greens, Tokyo dressing and beef.	
Smoked Salmon Salad	\$25
Marinated egg, mixed greens, avocado, takuan, red radish and wasabi dressing.	
Seaweed Salad 🌊	\$12
Green Salad 🌊	\$12
Yuzu dressing and grilled avocado.	



SOUPS

Miso Soup 🌊	\$10
Tofu, wakame and scallions.	
Chef Max's Signature Tiger Shrimp Tom Yum	\$22
Tiger prawns and Asian mushrooms with lemongrass and coconut milk. Served with Japanese rice.	
Umami Gyu Nabe	\$20
Miso broth with thin-sliced beef, kimchi, soybean sprouts, egg, scallions and toasted sesame.	

MAINS & SWEETS

Finish the table

MAINS

Chicken Katsu	\$25
Panko-breaded chicken, tonkatsu sauce, rice and Asian salad.	
Chicken Curry	\$27
Rice, vegetables and mint yogurt sauce. Mildly spicy.	
Beef Yakiniku	\$35
Stir-fried beef with rice.	
Salmon Teriyaki	\$30
Served with asparagus and oyster sauce.	
Pineapple Fried Rice	Chicken \$25 / Shrimp \$35
Stir-fried rice with eggs, scallion, vegetables, grilled pineapple and cilantro.	
Chicken Yakitori Grilled Skewers • 4 PCS	\$25
Master Nobu Miso Black Cod	\$39

SWEETS

Desserts designed to finish the meal with clean, bright flavors and a touch of indulgence.

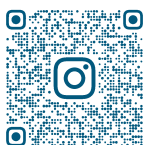
Yuzu Cake with Berries	\$14
Chocolate Lava Cake with Ice Cream	\$15
Pavlo Mochi	\$12 each
Flavor choices: Mango & Passion Fruit, Pistachio & Strawberries, Tiramisu, or Banana & Leche.	
MÔRE Signature Sakura Dessert	\$17
White chocolate, cherry, sakura mousse, pistachio and cookie crumble.	

SIDES

Fried Rice \$9	Shrimp Puffs \$5	Sweet Potato Fries 🌿 \$9
Plain Rice 🌿 \$9	Seared Asparagus 🌿 \$9	Side Salad 🌿 \$9

FOLLOW US

Discover new dishes,
MÔRE Specials & updates.



 @SUSHIMORE.US

ENJOYED YOUR EXPERIENCE?

Share it with us on Google.
Your feedback helps MÔRE grow.



★★★★★
Google Review

🌿 Leaf icon denotes a vegetarian option. Please speak with your server regarding dietary preferences or allergies.
* Items marked with an asterisk are served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have a food allergy or intolerance, please notify us.
Ingredients and preparations may vary based on seasonal and market availability.
New York City sales tax will be added to menu prices at checkout.
For tables of 6 or more guests, an 18% gratuity will be added to the pre-tax subtotal.
Cash / Credit Pricing Notice: Credit card prices may be higher than cash prices; applicable card pricing is disclosed before purchase.