



small plates



Look Chin Ping GF

a thai street food classic; grilled house-made meatballs on skewer served with our sweet chili tamarind sauce

pork or beef \$3/skewer



Neua Sawan \$5
deep-fried marinated
thai style beef jerky



Buffalo Cauliflower \$5
crunchy cauliflower coated in
spicy buffalo sauce



mf Fried Chicken \$7
spice marinated fried chicken
with thai sweet chili sauce



Fried Tofu \$5
with thai sweet chili sauce



MooYang \$7
thai style marinated grilled
pork, served with
house tamarind sauce



Hiyayakko \$5 GF
chilled soft tofu served with
house-made ponzu sauce,
topped with fish flakes, nori,
green onions
(*vegan version available*)



Chicken Wings \$7
crispy draper valley
free range chicken wings
{ *caramelized teriyaki sauce* }
{ *or spicy buffalo sauce* }



Edamame \$4
boiled soy bean lightly salted



Gyoza \$6
pan-fried dumplings served
with house-made ponzu sauce
{ *pork or vegetable* }
{ (*vegan ponzu available*) }



Shoestring Fries \$4
with spicy mayo



hot pot . small plates. cocktails

At morFire, we strive whenever possible to obtain local and sustainable ingredients.



Our pork, beef, and chicken are from the Pacific Northwest — pasture raised (pork and beef), cage-free (chicken), vegetarian fed with no-added hormones, and antibiotics free.



As for eggs, they are from local pasture raised chicken with GMO, soy, and corn free diet.



Soy and soy bean products are non-GMO.

We use organic and/or local vegetables upon availability and of course they are always thoroughly washed



A gratuity of 18% will be added to a party of five or more



plates

Come with your choice of *chicken, beef slices, pork slices, tofu, or all veggies*
substitute with prawns add \$3
can be made with veggie only



VG GF

Pad Pak \$10

stir-fried napa cabbage, cabbage, bok choy, shiitake mushroom, and pea sprouts



GF

Kao Pad \$9

thai style fried rice with peas, carrots, corn, green beans, and egg



Zap Noodle \$10

stir-fried spinach wheat noodle with tom yum paste, napa cabbage, brown beech mushroom, carrot, and egg, topped with kaffir leaves



Nutty Noodle \$12

stir-fried spinach wheat noodle, bok choy, napa cabbage, and egg, topped with mildly spicy peanut sauce



Suki Hang \$12

a dry version of thai hot pot; stir-fried glass noodle, vegetables, and egg with thai suki sauce, *served on hot plate!*

dessert

Ice Cream Scoop \$2

Full Tilt's

Thai Iced Tea

Toasted Coconut VG

non-alcoholic beverages

Coke, Diet Coke, Sprite, Ginger Ale \$ 2.5

Thai Iced Tea \$3

Strawberry Fuzzy \$3

S. Pellegrino; Aranciata \$3

S. Pellegrino Sparkling Water (500ml) \$3

Ginger Beer \$3

Hibiscus Lemonade \$3

Pink Grapefruit Virgin Mojito \$4



basic broths

complimentary with your a la carte orders

Chicken

served with morfire and beancurd sauces



Herbal

pork bone based broth served with tangy tamarind sauce



family style hot pot

Miso

served with ponzu and sesame sauces



Veggie

served with morfire and beancurd sauces



special broths

\$2 split pot/ \$3 single pot (\$1 refill)

Tom Kha

traditional coconut milk based broth served with tangy tamarind sauce



Tom Yum

spicy and sour broth served with tangy tamarind sauce



morfire sauce

beancurd sauce

tangy tamarind sauce

sesame sauce

ponzu sauce

shacha

soy & chili

\$3
6oz
side order
to-go sauces

(VG option avail.)

morFire Mix
\$8

glass noodle

bok choy

chrysanthemum

napa

tofu

shiitake

enoki

Bok Choy
\$3

Cauliflower Florets
\$3

Chrysanthemum
\$3

Pea Sprout
\$2

Lotus Root
\$2

Crimini Mushroom (organic)
\$3

Napa Cabbage
\$3

Shiitake Mushroom
\$3

Enoki Mushroom
\$4

Ong Choy (seasonal)
\$3

King Trumpet Mushroom (organic eryniji)
\$3.75

Brown Beech Mushroom (organic)
\$3

Beef Slices* (painted hill, eye of round)
\$6

Chicken Slices* (draper valley, breast)
\$6

Pork Slices* (carlton, loin)
\$6

Boran Style \$7
your choice of beef, pork, or chicken slices mix with our special house-made sauce and egg

Pork Belly Slices* (carlton)
\$6

Lamb Slices* (anderson ranches, leg)
\$7

Pork Wonton*
\$3

Beef Meatballs
\$3.5

Pork Meatballs
\$3.5

House Marinated Ground Pork & Prawn*
\$4

Sesame Pork*
\$4

Black Pepper Pork*
\$4

Black Pepper Beef*
\$4

Fishballs
\$3.5

Kamaboko (japanese fishcake)
\$4

Fish Tofu
\$3.5

Nori Shrimp Balls* (contain pork)
\$4

Wild Cod Fillets*
\$5

Prawns*
\$5

Spinach Noodle (wheat)
\$2

Glass Noodle (GF)
\$1.5

Instant Noodle (wheat)
\$1

Rice
\$1

Tofu Puffs
\$3

Tofu Skin
\$3

Egg* (pasture-raised)
\$1

Tofu
\$2

Egg Tofu
\$3

bowls



Suki Nam

An individual hot pot bowl, each comes with assorted meats, veggies, & glass noodle
can be made with veggie only

Suki Nam Traditional \$12

chicken, soft tofu, napa cabbage, chinese celery, chrysanthemum (or ong choy if in season), and egg, in veggie broth with house thai suki sauce

Suki Nam Herbal \$12 GF

pork slices, black pepper pork, pork meatball, bok choy, chrysanthemum, culantro, basil, brown beech mushroom, and egg, in herbal broth with tamarind sauce

Suki Nam Miso \$12 GF

black pepper pork, pork meatball, prawns, kamaboko, tofu puffs, enoki mushroom, shiitake mushroom, napa cabbage, bok choy, and lotus root, in miso broth with ponzu sauce

Suki Nam Tom Kha \$13 GF

chicken, fish tofu, napa cabbage, cabbage, carrot, king trumpet mushroom, in tom kha broth

Suki Nam Tom Yum \$13 GF

black pepper beef, beef slices, pork belly slices, prawns, brown beech mushroom, napa cabbage, cabbage, carrot, in tom yum broth

* Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness