



## 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

soy & chili

sesame sauce

ponzu sauce

shacha

\$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 Wonton\*  
\$3

Pork Belly Slices\* (carlton)  
\$6

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

House Marinated Ground Pork & Prawn\*  
\$4

Beef Meatballs  
\$3.5

Pork Meatballs  
\$3.5

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