LUNCH SIGNATURE COCKTAILS

Our signature collection of low-alcohol by volume cocktails, influenced by Miami’s vibrant culture and our local natural surroundings.

ROOIBOS APERITIVO
Cointreau, Amaretto, Rooibos Iced Tea, Orange Bitters
rich, nutty & earthy
16

FLORIDA SPRITZ
Tanqueray Gin, Grapefruit, Agave, Soda
tropical, tangy & refreshing
17

PINK SANGRIA
Rosé Wine, Aperol, Peach Liqueur, Bubbles
light & fruity, floral, aromatic
18

SPIRIT FREE

Unique non-alcoholic flavors to drink during a relaxing moment.

SHISO
Passionfruit, Shiso, Agave
sweet, citrusy & refreshing
12

ROOIBOS ICED TEA
light, herbal & caffeine-Free
12

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BY THE GLASS

SPARKLING
Taittinger, NV, Reims, France 30/132
Moet & Chandon, Rosé, NV, Epernay, France 38/188
Santa Margherita, Prosecco, Valdobbiadene, Italy 19/80

WHITE
ZD, Chardonnay, Napa Valley, CA 24/100
Craggy Range, S.Blanc, Martinborough, NZ 18/70
Pighin, Pinot Grigio, Friuli, Italy 17/70

ROSE
Whispering Angel, Côtes de Provence, France 18/74

RED
Mt Veeder, Cabernet Sauvignon, Napa Valley, CA 26/110
Boen, Pinot Noir, Russian River Valley, CA 21/79
Matanzas Creek, Merlot, Sonoma County, CA 17/70
Marques de Murrieta “Reserva”, Rioja, Spain 22/88
Alta Vista “Estate”, Malbec, Mendoza, Argentina 17/70

BEER
La Rubia, Pale Ale 9
The Wizard, Wit
Floridian, Hefeweizen
Pop’s Porter, Robust porter
Dogfish Head 90 Min, IPA
Lagunitas, IPA
Stella Artois
Sapporo
Corona Extra
Heineken
Heineken, 0.0 (Non-Alcohol)
Miller Lite 8
Bud Light 8

SAKE (Rice Wine)
Wakatake Daiginjo (720ml) 16/128
Yuki No Bosha Ginjo (300ml) 52
Sayuri (Cloudy) (300ml) 24
MIO (Sparkling) (300ml) 26

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MO SIGNATURE SPECIALS

Bento Box*
Salmon Teriyaki, Jasmine Rice, Tuna Sashimi, Asian Slaw,
Vegetable Gyozas, Miso Soup & Matcha Milk Cake

38

Tuna Poke Bowl*
Spicy Mayo, Tuna, Sushi Rice, Cucumber, Mango, Wakame,
Avocado, Edamame, Nori, Spring Onion, Togarashi & Plantain Chips

32

Dan Dan Noodles
Ground Pork, Sichuan Sauce, Spicy Chili Crisp, Peanuts, Wheat
Noodles, Bok Choy (N)

24

Spicy Tuna Bao*
Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo

21

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APPETIZERS

Steamed Edamame 14
Maldon Salt (GF) (V) (DF)
Vegetable Gyozas 18
Chili Sauce, Soy Sauce (VG)
Shishito Peppers 16
Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)
Chicken Wings 19
Choice of: BBQ, Honey & Garlic, Spicy Buffalo
Burrata Toast 28
Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze (VG)
Cheese & Charcuterie Board (for two) 45
Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts

SALADS

Organic Greens 22
Grape Tomatoes, Carrots, Radishes, Cucumber
Choice of: Oriental or Carrot Ginger Vinaigrette (GF) (V) (DF)
Caesar Salad 21
Traditional Caesar Salad, Focaccia Croutons
Salad Enhancements from the Grill
Chicken Breast (GF) 9
Shrimp Skewer (GF) 15
Atlantic Salmon* (GF) 16
Skirt Steak* (GF) 17

SANDWICHES

MO Turkey Club 24
Multigrain Artisan Bread, Roasted Turkey Breast, Smoked Bacon, Bibb Lettuce, Heirloom Tomatoes, Avocado Aioli.
Served with Green Salad or Fries
add Egg* 5
add Avocado 8
Vegetable Wrap 18
Hummus, Avocado, Red Peppers, Tomatoes, Carrots, Radishes, Bibb Lettuce, Crispy Onions, Herb Citrus Dressing, Spinach Wheat Wrap.
Served with Green Salad or Fries (V)
Angus Beef Burger* 26
Served with Green Salad or Fries

Truffle Honey Grilled Cheese 24
Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil (VG)
A portion of the proceeds from this dish will go to support the efforts for His House Children’s Home. Founded in 1987, His House establishes “a place to call home” for children who cannot safely live with their parents.

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FROM THE SUSHI BAR

<table>
<thead>
<tr>
<th>Roll</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anticucho Roll*</td>
<td>26</td>
</tr>
<tr>
<td>Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticucher Sauce (GF)</td>
<td></td>
</tr>
<tr>
<td>Ceviche Roll*</td>
<td>25</td>
</tr>
<tr>
<td>Shrimp, Tuna, Avocado, Red Onion, Aji Amarillo Sauce, Micro Cilantro (GF)</td>
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<tr>
<td>Steak Tartare Roll*</td>
<td>23</td>
</tr>
<tr>
<td>Beef Tenderloin, Shiitake Mushroom, Scallions, Furokake, Potato Strings</td>
<td></td>
</tr>
<tr>
<td>Salmon &amp; Cream Cheese Roll*</td>
<td>22</td>
</tr>
<tr>
<td>Salmon, Avocado, Cream Cheese (GF)</td>
<td></td>
</tr>
<tr>
<td>Crunchy Spicy Tuna Roll*</td>
<td>22</td>
</tr>
<tr>
<td>Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds</td>
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<tr>
<td>Lobster Roll*</td>
<td>38</td>
</tr>
<tr>
<td>Lobster Tail, Masago, Asparagus, Avocado (GF)</td>
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<tr>
<td>Red Eel Roll*</td>
<td>23</td>
</tr>
<tr>
<td>Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko</td>
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</tr>
<tr>
<td>California Roll*</td>
<td>21</td>
</tr>
<tr>
<td>Crab Meat, Masago, Avocado, Cucumber (GF)</td>
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</tr>
<tr>
<td>Vegetable Roll</td>
<td>19</td>
</tr>
<tr>
<td>Cucumber, Asparagus, Avocado, Sesame Seeds (GF) (V)</td>
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<tr>
<td>Seaweed Salad</td>
<td>18</td>
</tr>
<tr>
<td>Wakame Seaweed, Rice Wine Vinegar, Ginger (V)</td>
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<tr>
<td>Tuna Tataki*</td>
<td>20</td>
</tr>
<tr>
<td>Yuzu Kosho, Daikon</td>
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<tr>
<td>Nigiri* (per piece)</td>
<td>8</td>
</tr>
<tr>
<td>Hamachi/Salmon/Tuna (GF)</td>
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<tr>
<td>Sashimi* (4 pieces)</td>
<td>20</td>
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<tr>
<td>Hamachi/Salmon/Tuna (GF)</td>
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</table>

DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chocolate Tart</td>
<td>15</td>
</tr>
<tr>
<td>Salted Dulce De Leche, Whipped Chocolate Ganache (N)</td>
<td></td>
</tr>
<tr>
<td>Raspberry &amp; Lychee Tart</td>
<td>15</td>
</tr>
<tr>
<td>Coconut Cream (N)</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>15</td>
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<tr>
<td>Graham Cracker Crust, Raspberry Gel</td>
<td></td>
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NON ALCOHOLIC

TEA BY TEALEAVES
Jasmine Lemon
English Breakfast
Imperial Earl Grey
Lemon Verbena
Organic Lychee
Organic Chamomile Flowers
Organic Peppermint Leaves

COFFEE BY ILLY
Americano
Cappuccino
Espresso
Latte

SODAS/BOTTLED WATER
Coca Cola
Diet Coke
Coke Zero
Sprite
London Essence Club Soda
London Essence Tonic
London Essence Ginger Ale
London Essence Ginger Beer
Acqua Panna (Still)
San Pellegrino (Sparkling)

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