

small plates

QTY

- Buffalo Cauliflower \$7
- Chicken Teriyaki Wings \$8
draper valley wings
- Edamame \$5
- Fried Tofu \$7
- Fried Shrimp Balls \$6
- Gyoza - Pork \$7 
- Gyoza - Veggie \$7
need vegan ponzu?
- Hiyayakko \$6 
- Moo Tod Sesame \$6
- Moo Tod Black Pepper \$6
- Look Chin Ping Pork \$5/skewer
- Look Chin Ping Beef \$5/skewer
- **MF** Fried Chicken \$8
draper valley thigh 
- Neua Sawan \$6
Painted Hill
- Quail Egg Wonton \$5
- Shoestring Fries \$5
- Son-In-Law Egg \$4
organic

Broths

\$5 (\$2 refill)
bar pot \$4
circle
1 broth for single,
2 broths for split pot
all broths are *GF*

- Chicken
- Herbal
- Beef (five-spiced)
- Tom Yum
- Tom Kha *VG*
- Veggie *VG*
- Miso *VG*

Sauces

on the table
Morfire *GF* | *VG*
Tamarind *GF*
Sesame *GF* | *VG*
Ponzu *GF*
per request
Beancurd *GF* | *VG*
Soy Chili *VG*
Vegan Ponzu *GF* | *VG*
Shacha
(contains shrimp paste)

plates & bowls

choose your protein:

- ck** draper valley chicken breast
- bf** painted hill beef slices
- pk** carlton pork slices
- sf** soft tofu
- ff** fried tofu
- vg** all veggies
- pr** prawns (add \$3)

QTY

- Pad Pak \$15
ck | bf | pk | sf | ff | vg | pr
- Kao Pad \$14
ck | bf | pk | sf | ff | vg | pr
- Kao Pad Basil \$16
ck | bf | pk | sf | ff | vg | pr
- Nutty Noodle \$15
ck | bf | pk | sf | ff | vg | pr


QTY

- Pad MaMa - Regular \$15
ck | bf | pk | sf | ff | vg | pr
- Pad MaMa - TomYum \$15
ck | bf | pk | sf | ff | vg | pr
- Suki Hang \$16
ck | bf | pk | sf | ff | vg | pr
- Zap Noodle \$15
ck | bf | pk | sf | ff | vg | pr

QTY

- Kao Goong Kratiem \$17
- Kao Kra Prao Moo \$15
- Kao Pad Neua Sawan \$15
- Kao Pad Tom Yum Goong \$17
- Kao Karee Kai Kon \$17
- Pad Cha Talay \$22

QTY

- Suki Nam Traditional \$16
- Suki Nam Herbal \$16
- Suki Nam Miso \$16
- Suki Nam Tom Kha \$16
- Suki Nam Tom Yum \$16
- Wonton Noodle Soup \$16 

family style hot pot

meat slices

QTY

- Carlton Pork Loin* \$7
- Carlton Pork Belly* \$8
- Painted Hill Beef Round* \$7
- Painted Hill Beef Chuck* \$9
- Draper Valley Chicken Breast* \$8
- Lamb Slices* \$9

Add Boran Sauce (\$2)?

QTY

- Prawn* \$6
- Cod Fillets* \$6
(atlantic, wild)
- Sea Scallop* \$6
(atlantic, wild)
- Squid* \$6
(wild)
- Kamaboko \$6
(Japanese fishcake)

QTY

- Enoki \$5 
- Brown Beech \$4
(organic) 
- Shiitake \$4
- Wood ear \$5
(organic)
- Snow Fungus \$4





seasoned meats

QTY


- House Marinade
- Ground Pork & Prawn* (GF) \$5
- Meatballs (GF) \$5
- Pork or Beef
- Sesame Pork* \$5
- Black Pepper Pork* \$5
- Black Pepper Beef* \$
- Pork Wonton* \$6

veggie

QTY


- **Morfire Mix** \$10
- Bok Choy \$5
- Napa \$5 
- Cauliflower \$5 
- Chrysanthemum \$5
- Lotus Root \$4 
- Pea Spout \$3 
- Carrot \$3
- Corn \$3

seafood

- Fishballs \$5
- Fish Tofu \$5
- Nori Shrimp Balls* \$6
(GF, contain pork) 

mushrooms


tofu

- Tofu \$3 
- Egg tofu \$4
- Tofu Skin \$4
- Tofu Puffs \$4
- Soybean Rolls \$5

sides

- Rice \$2 
- Raw Egg* \$2
(organic)
- Hard Boiled Egg \$3
(organic)
- Quail Egg \$3
(hard-boiled)

noodles

- Spinach \$3
(wheat)
- Instant \$2
(wheat) 
- Glass \$3
(GF)
- Udon \$3
(wheat)

GF made with gluten free ingredients; please note that our gluten-free dishes share the deep fryer with non gluten-free dishes

VG made with vegan ingredients

20% gratuity will be added to a party with five or more, which 100% goes directly to staff. Thank you!

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