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2 0 1 H A R R I S O N S T .

KITCHEN

Salads

SEAWEED SALAD • 7

seasonal seaweed, cucumbers, ponzu

CRUNCHY BRUSSELS SPROUT&KALE • 10

brussels sprouts, kale, carrots, cabbage, jalapeños, onions, chiles, fried shallots & sweet chili sauce

SHAKING BEEF • 16

cubed beef tenderloin, green leaf lettuce, lime, red wine vinaigrette

INIHAW SALAD • 15 GF

pork belly, seared tuna, mango, cucumber, cilantro, red onions, chiles, green leaf lettuce, fried shallots, garlic vinaigrette

Hot Plates

MISO SOUP • 4 GF

seaweed, tofu, scallion

EDAMAME • 4 GF

topped with truffle salt

HONEY SHRIMP • 13

shrimp tempura, creamy honey aioli, candied walnuts, simple slaw

KOREAN WINGS • 13

gochujjang sauce, sesame, peanuts | hot / mild

BASIL CHICKEN • 15 GF

chicken breast, mushroom medley, thai basil, jalapenos, lemongrass, chili sauce | served with rice

PANCIT NOODLES • 13

lap cheong sausage, shrimp, carrots, nappa cabbage, bok choy, canton egg noodles | add pork belly (+5)

GREEN BEANS • 8 GF

sautéed with lap cheong sausage, fried shallots, walnuts, garlic sweet soy

LUMPIA • 9

8pcs filipino eggrolls
ground pork, carrots, sweet chili sauce

GYOZA • 9

6pcs japanese pork dumplings with ponzu sauce

ORANGE CHICKEN SKEWERS • 9

crispy chicken with ginger orange glaze

ADOBO FRIED RICE • 12 GF

garlic fried rice, adobo sauce, adobo pork belly, fried egg

SIDE RICE • 3 GF

jasmine / sushi

Robata Yaki Grilled

EGGPLANT • 7 GF

chinese eggplant, thai basil, sweet chili lime sauce

ASPARAGUS • 7 GF

with garlic sweet soy bbq sauce

LEMONGRASS BEEF • 9 GF

2 skewers with lemongrass sauce

TIGER SHRIMP • 9 GF

4pcs skewered tiger shrimp with lemongrass sauce

SALMON&VEGGIES • 16 GF

5oz salmon with sweet soy glaze and sautéed seasonal veggies

ADOBO PORK BELLY • 15 GF

9oz pork belly braised in adobo sauce, scallions, crispy shallots

Vegan Specials

TOFU SALAD • 14 GF

tofu, avocado, cucumber, mango, lettuce, soy lime vinaigrette

BASIL TOFU • 14 GF

seared tofu, mushroom medley, jalapeño, lemongrass chili sauce | served with rice

GREEN CURRY TOFU • 15 GF

tofu, green beans, tomatoes, mango, mushroom, carrots, jalapeño, chinese eggplant, coconut milk | served with rice

RICE NOODLES • 14 GF

rice noodles, tofu, bok choy, carrots, scallions, mushroom, jalapeño, vegan oyster sauce

VEGAN FRIED RICE • 10 GF

garlic fried rice, mixed vegetables, fried tofu

Signature Sushi

CRISPY RICE • 9

2PCS fried seasoned sushi rice
topped with: spicy tuna/crab/shrimp/lobster (+3)

POKE TOWER • 13

seasonal fish, chili, avocado, mango, sesame, ponzu vinaigrette, crispy wonton

TUNA TARTARE • 16

tuna, guacamole, yuzu sauce, crispy wonton

SOFT SHELL NIGIRI • 16

2PCS fried soft shell crab, ponzu, cilantro

SALMON MISO CARPACCIO • 16 GF

salmon, miso lemon sauce, ginger

YELLOWTAIL JALAPENO • 15 GF

hamachi, jalapeño, scallions, ponzu

KITCHEN

Classic Rolls 8PCS

CALIFORNIA • 11 GF

crab, avocado, cucumber

SPICY TUNA • 10 GF

tuna, spicy mayo, cucumber, sesame

PHILLY • 10 GF

smoked salmon, cream cheese, avocado

SHRIMP TEMPURA • 10

shrimp tempura, avocado, cucumber

NEGI HAMACHI • 10 GF

yellowtail, scallions

SALMON • 11 GF

salmon, cucumber, avocado

SPICY SHRIMP • 10 GF

shrimp, spicy mayo, scallion, cucumber

TUNA • 11 GF

tuna, cucumber, avocado

VEGGIE • 10 GF

asparagus, avocado, cucumber, sesame

SWEET POTATO • 10

sweet potato tempura

AVOCADO • 10 GF

CUCUMBER • 10 GF

Nigiri 2pcs | Sashimi 4pcs

MAGURO • 8 | 15 GF

tuna

SAKE • 8 | 15 GF

salmon

SMOKED SAKE • 6 | 12 GF

smoked salmon

IKURA • 6 | 12 GF

salmon roe

TAKO • 6 | 12 GF

octopus

HAMACHI • 7 | 14 GF

yellowtail

UNAGI • 8 | 16 GF

freshwater eel

WALU • 7 | 14 GF

escolar

TOBIKO • 6 | NA GF

flyingfish roe

WASABI TOBIKO • 6 | NA GF

spicy flyingfish roe

OMAKASE • 55 | 65 GF

assorted chef's choice of the day

Signature Rolls

DYNAMITE STICK • 13

spicy tuna, cream cheese, jalapeño, chili, unagi sauce, spicy mayo, avocado 8PCS

MEAN & GREEN • 14

lettuce, avocado, shiitake, kampyo, bell pepper, sweet potato, wasabi mayo, sweet soy, crispy shallots 10PCS

MUSH - MUSH • 13

shiitake mushroom tempura, avocado, truffle aioli, crispy shallot, scallions 8PCS

CRISPY 8 • 15

shrimp tempura, cream cheese, avocado, scallions, masago, jalapeño, spicy mayo, unagi sauce, wasabi sauce 8PCS

BLUE SEA • 19

spicy blue crab, pickled onions, soft shell crab, cucumber, onion vinaigrette, wasabi tobiko 6PCS

SUMO • 17

cream cheese, spicy tuna tempura, spicy blue crab, wasabi mayo, tempura crunch 6PCS

SAMURAI • 18 GF

creamy lobster, smoked salmon, asparagus, jalapeño, avocado, sesame, spicy mayo, unagi sauce 8PCS

FUEGO • 18 GF

tuna, escolar, bell peppers, pickled onions, cilantro, avocado, jalapeño mayo 6PCS

DRAGON • 18

sweet potato tempura, unagi, avocado, sesame, unagi sauce 8PCS

GEISHA • 18 GF

spicy tuna, chili oil mayo topped with escolar, truffle sauce, crispy shallot 8PCS

FIRE • 18

spicy shrimp, jalapeños, spicy mayo topped with with spicy tuna, teriyaki sauce 8PCS

FRESCO • 20

tuna, salmon, yellow tail, negi oil, yuzu aioli, citrus zest 8PCS

LET IT RAIN • 20 GF

blue crab, cucumber, assorted fish, avocado, poke sauce 8PCS

LAND N SEA • 21 GF

lobster, asparagus, seared beef, truffle aioli, scallions 8PCS

B A R

Signature Cocktails

MORA MAI TAI • 14

aged rum, lychee liqueur, orange bitters, orgeat, lime juice

FORBIDDEN CITY • 14

whiskey, pear liqueur, lillet, fennel bitters, angostura bitters

JAZMIN • 14

whiskey, old sugar factory, peach bitters, angostura bitters, bourbon smoked sugar, lemon peel

ICHIMI MARGARITA • 14

tequila, agave syrup, orange bitters, lime juice, cucumber, cilantro, ichimi pepper flakes, sweetcorn, lava salt

ZODIAC • 14

vodka, elderflower liqueur, strawberry mango puree, lemon juice, lemongrass

TINY DRAGON • 14

sake, vodka, cucumber

MIYABI • 14

haku vodka, lychee sake, wasabi, lemon juice, lemongrass

Beer

MAIZAL • 8

Casa Humilde Cerveceria
16oz | Lager | Chicago, IL
Brewed with just the right amount of corn for a pleasant touch of sweetness. Mild bitterness. Crisp and refreshing.

FIRME • 8

Casa Humilde Cerveceria
16oz | IPA | Chicago, IL
Brewed with Cascade and Amarillo hops. Pleasant grapefruit flavor. Medium bitterness.

EL ORO • 8

Casa Humilde Cerveceria
16oz | Belgian Blonde | Chicago, IL
Classic & crisp. Easy drinking with a mild earthy flavor.

Sake

Glass 2oz | Caraffe 5oz | Bottle

SNOW YETI • 5 | 12

Honjozo | Niigata, Japan | Light&Dry
Cold, Room Temp, Luke Warm, Warm

HEAVEN 12 • 7 | 16

Junmai | Hyogo, Japan | Rich&Dry
Over Ice, Cold

HEAVEN BLUE • 10 | 24

Junmai Ginjo | Miyagi, Japan | Light&Dry
Cold

"LUCKY DOG" • 12

Genshu | Hyogo, Japan | Soft&Light | Cold
Sake in a juice box!

FUNAGUCHI "GOLD" • 12

Honjozo Nama Genshu | Niigata, Japan
Very Rich&Sweet | Over Ice, Cold

LITTLE SUMO SAKE • 14 GF

Junmai Genshu | Hyogo, Japan | Rich& Slightly
Sweet
Over Ice, Cold

SNOW ANGEL • 14 GF

Junmai Nigori | Hyogo, Japan | Rich&Light
Cold

TOKYO KURABITO • 26 GF

Junmai Ginjo | Niigata, Japan | Dry&Rich
Cold, Room Temp

TENRYO AGED • 30 GF

Junmai Daiginjo | Gifu, Japan
Very Dry&Rich | Cold, Room Temp

DEWAZAKURA • 23

Sparkling Nigori | Yamagata, Japan
Light & Medium Dry | Cold

HANA "FLOWER" • 4 | 10 | 25

Choice of : Fuji Apple / Lychee

YUKI "WHITE PEACH" • 30

Peach Flavored Nigori 300ml | Lightly Creamy

B A R

Japanese Whisky

AKASHI • 9

Blended Malt | Hyogo, Japan
Short caramel, grain whisky, lemon peels,
and hint of spice and malt.

AKASHI UME • 9

Blended Malt | Hyogo, Japan
Sweet and sour blend of green plums and
rock sugar.

AKASHI BLACK • 18

Single Malt | Hyogo, Japan
Medium length. Quite sweet with dried
apricot and a touch of oatcake.

IWAI MARS • 9

Single Malt | Kagoshima, Japan
Short drop of sweetness and alcohol that
plunges into sharp metallic bitterness.

NIKKA DAYS BLENDED • 12

Blended Malt | Hokkaido, Japan
The slightly peated whisky delicately
balances both fruity and malted flavours.

SUNTORY TOKI • 12

Blended Malt | Osaka Yamanashi Aichi, Japan
This sweet and spicy blended Japanese
whisky is perfect for high-balls.

Rosé

Glass | Bottle

ISLE SAINT PIERRE • 10 | 35

Rose | Vin de Pays, France

Sparkling

Glass | Bottle

CASTELLER • 10 | 35

Cava Brut | Cava, Spain

White Wine

Glass | Bottle

BOIRA • 10 | 35

Pinot Grigio | Veneto, Italy

OTTOS CONSTANT DREAM • 10 | 35

Sauvignon Blanc | Marlborough, New Zealand

BEX • 10 | 35

Reisling | Nahe, Germany

ALEXANDER VALLEY • 10 | 35

Chardonnay | Sonoma County, California

Red Wine

Glass | Bottle

CHOP SHOP • 11 | 40

Cabernet Sauvignon | Paso Robles, CA

FOLLY OF THE BEAST • 11 | 35

Pinot Noir | Central Coast, CA

LE TIGRE • 11 | 35

Red Blend | Languedoc-Roussillon, France

Rum

KASAMA • 10

Small batch aged rum from the Philippines.
Kasama has all the flavors of the tropics:
sweet pineapple, a hint of vanilla, and just a
pinch of salt.

CIHUATAN • 10

Tequila

MILAGRO BLANCO • 10

AMAN BLANCO • 12

AMAN REPOSADO • 14

Mezcal

LUCY PISTOLAS • 12

B A R

Gin

- CITADELLE • 10
- HAKU GIN • 12
- MING RIVER • 12
- ST. GEORGE BOTANIVORE GIN • 12

Vodka

- HAKU VODKA • 12
- MONKEY IN PARADISE • 10
- PRAIRIE CUCUMBER • 10

Bourbon / Whiskey

- TEMPLETON RYE • 10
- FOUR ROSES SINGLE BARREL • 10
- KOVAL OAT WHISKEY • 10
- WOODFORD RESERVE • 12
- BASIL HAYDEN • 12
- HOWLER HEAD BANANA INFUSED • 12

Scotch Whisky

- DALMORE • 10
- GLENFIDDICH • 16

Cognac

- PIERRE FERRAND • 12

Tea

- SICILIAN BLOOD ORANGE • 5
Green Tea
- BOURBON VANILLA CHAI • 5
Black Tea
- EMPEROR'S MINT MERITAGE • 5
Green Tea
- LITCHI NOIR • 5
Black Tea
- SAKURA KYOTO CHERRY BLOSSOM • 5
Green Tea
- ELEVATION HIBISCUS • 5
Black Tea
- EMPEROR'S DRAGONWELL • 5
Green Tea

Soft Drinks

- CARBONATED • 3
 - Coke
 - Sprite
 - Diet Coke
 - Ginger Ale
- LEMONADE • 3
- MANGO LEMONADE • 4
- STRAWBERRY LEMONADE • 4
- ROSE LEMONADE • 7
- GINGER BEER • 7
- S. PELLEGRINO • 3

Dessert

- MOCHI ICE CREAM • 6
2PCS | ASK FOR FLAVOR
- ICE CREAM • 6
2 SCOOPS | ASK FOR FLAVOR