

M O R A

O A K P A R K

MORAOP.COM 708.613.4546
201 HARRISON ST.

KITCHEN

Salads

SEAWEED SALAD • 8

seasonal seaweed, cucumbers, ponzu

CRUNCHY BRUSSELS SPROUT&KALE • 13

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 • 17

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

Hot Plates

MISO SOUP • 5 GF

seaweed, tofu, scallion

EDAMAME • 6 GF

topped with truffle salt

HONEY SHRIMP • 14

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

KOREAN WINGS • 14

gochujjang sauce, sesame, peanuts | hot / mild

BASIL CHICKEN • 17 GF

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

PANCIT NOODLES • 15

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

GREEN BEANS • 10

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

LUMPIA • 10

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

GYOZA • 9

6pcs japanese pork dumplings with ponzu sauce

ORANGE CHICKEN SKEWERS • 10

crispy chicken with ginger orange glaze

ADOBO FRIED RICE • 14 GF

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

SIDE RICE • 3 GF

jasmine / sushi

Robata Yaki Grilled

EGGPLANT • 8 GF

chinese eggplant, thai basil, sweet chili lime sauce

ASPARAGUS • 8 GF

with garlic sweet soy bbq sauce

LEMONGRASS BEEF • 11 GF

2 skewers with lemongrass sauce

TIGER SHRIMP • 11 GF

4pcs skewered tiger shrimp with lemongrass sauce

SALMON&VEGGIES • 17 GF

5oz salmon with sweet soy glaze and sautéed seasonal
veggies

ADOBO PORK BELLY • 17

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 • 15 GF

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

GREEN CURRY TOFU • 16 GF

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

RICE NOODLES • 16 GF

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

VEGAN FRIED RICE • 12 GF

garlic fried rice, mixed vegetables, fried tofu

KAMAYAN 75

CELEBRATE MORA'S 6'TH YEAR ANNIVERSARY!!!

SERVES 2-4, NO SUBSTITUTIONS

ADOBO PORK BELLY

SINIGANG SALMON

TIGER SHRIMP

GREEN BEANS

PANCIT

LUMPIA

JASMINE RICE

KITCHEN

Classic Rolls 8PCS

CALIFORNIA • 12 GF

crab, avocado, cucumber

SPICY TUNA • 12 GF

tuna, spicy mayo, cucumber, sesame

PHILLY • 12 GF

smoked salmon, cream cheese, avocado

SHRIMP TEMPURA • 11

shrimp tempura, avocado, cucumber

NEGI HAMACHI • 11 GF

yellowtail, scallions

SALMON • 11 GF

salmon, cucumber, avocado

SPICY SHRIMP • 11 GF

shrimp, spicy mayo, scallion, cucumber

TUNA • 12 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 • 9 | 17 GF

tuna

SAKE • 8 | 15 GF

salmon

SMOKED SAKE • 8 | 15 GF

smoked salmon

IKURA • 10 | NA GF

salmon roe

TAKO • 8 | 15 GF

octopus

HAMACHI • 8 | 15 GF

yellowtail

UNAGI • 9 | 17 GF

freshwater eel

WALU • 8 | 16 GF

escolar

TOBIKO • 7 | NA GF

flyingfish roe

WASABI TOBIKO • 7 | NA GF

spicy flyingfish roe

OMAKASE • 60 | 70 GF

assorted chef's choice of the day

Signature Sushi

CRISPY RICE • 10

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

POKE TOWER • 14

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

TUNA TARTARE • 17

tuna, guacamole, yuzu sauce, crispy wonton

SOFT SHELL NIGIRI • 17

2PCS fried soft shell crab, ponzu, cilantro

SALMON MISO CARPACCIO • 17 GF

salmon, miso lemon sauce, ginger

YELLOWTAIL JALAPENO • 17 GF

hamachi, jalapeño, scallions, ponzu

Signature Rolls

DYNAMITE STICK • 14

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

MEAN & GREEN • 15

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

MUSH - MUSH • 14

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

CRISPY 8 • 17

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 • 18

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

SAMURAI • 19 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 GF

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

FRESCO • 21 GF

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

LET IT RAIN • 21 GF

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

LAND N SEA • 22 GF

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

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE.

CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B A R

Signature Cocktails

MORA MAI TAI • 15

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

FORBIDDEN CITY • 15

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

JAZMIN • 15

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

ICHIMI MARGARITA • 15

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

ZODIAC • 15

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

TINY DRAGON • 15

sake, vodka, cucumber

MIYABI • 15

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

Beer (domestic/import)

SAN MIGUEL PALE PILSEN • 8

San Miguel | Philippines
330ml | Pale Golden Lager 5%ABV
Rich & full bodied

SAN MIGUEL LIGHT • 8

San Miguel | Philippines
330ml | Light, Reduced-Calorie Lager 5%ABV
Exceptionally smooth & crispy

SAN MIGUEL RED HORSE • 8

San Miguel | Philippines
330ml | Amber Lager, Malt, 6.9%ABV
Distinctive, sweetish taste, balanced by a smooth bitterness

KONA BIG WAVE • 8

Kona Brewing Co.
12oz | Light, Golden Ale 4.4%ABV
Subtle fruitiness & delicate hop aroma

KONA BREWING CO. • 8

"liquid Aloha"
Choose from:

Mai Tai Time Light | 4% ABV
Kona Light | Blond Ale|4.2%ABV
Hanalei |IPA| 4.5 % ABV
Longboard |Lager| 4.6% ABV

Sake

Glass 2oz | Caraffe 5oz | Bottle

HANA "FLOWER" • 6 | 12 | 28

Choice of : Fuji Apple / Lychee

SNOW YETI • 6 | 14 | NA

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

LUCKY CUP • 12

Junmai| Japan | clean, full bodied, hint of melon & vanilla | Cold

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

KITAYA • 18 GF

Junmai | Kyushu, Japan | MediumDry&Rich
Cold, Room Temp

DEWAZAKURA • 23

Sparkling Nigori | Yamagata, Japan
Light & Medium Dry | 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

SOUDEN • 30

Tokubetsu Junmai | Kyushu, Japan | Dry&Rich
Cold, Room Temp

RIYOSHI ZAKE • 40 GF

Junmai Ginjo | fisherman sake | Dry&Rich
Cold, Room Temp, 300ml

BUNRAKU • 36

Junmai Ginjo, Saitama, Japan | Crisp apple pear tones, 300ml

YUKI "WHITE PEACH" • 30

Peach Flavored Nigori 300ml | Lightly Creamy

B A R

Japanese Whisky

AKASHI • 15

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

AKASHI UME • 15

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

AKASHI BLACK • 19

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

IWAI MARS • 14

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

SUNTORY HIBIKI • 28

Osaka Yamanashi Aichi, Japan
subtle, tender long finish with a hint of
Mizunara (Japanese Oak)

SUNTORY TOKI • 15

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

NIKKA DAYS BLENDED • 16

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

Rosé

Glass | Bottle

ISLE SAINT PIERRE • 12 | 38

Rose | Vin de Pays, France

Sparkling

Glass | Bottle

CASTELLER • 12 | 38

Cava Brut | Cava, Spain

White Wine

Glass | Bottle

BOIRA • 11 | 38

Pinot Grigio | Veneto, Italy

OTTOS CONSTANT DREAM • 11 | 38

Sauvignon Blanc | Marlborough, New Zealand

BEX • 11 | 38

Reisling | Nahe, Germany

ALEXANDER VALLEY • 11 | 38

Chardonnay | Sonoma County, California

Red Wine

Glass | Bottle

CHOP SHOP • 12 | 42

Cabernet Sauvignon | Paso Robles, CA

FOLLY OF THE BEAST • 12 | 38

Pinot Noir | Central Coast, CA

LE TIGRE • 12 | 38

Red Blend | Languedoc-Roussillon, France

Rum

KASAMA • 13

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 • 12

Tequila

ARETTE BLANCO • 13

FORTALEZA BLANCO • 15

FORTALEZA REPOSADO • 17

FORTALEZA ANEJO • 20

Mezcal

DEL AMIGO • 12

B A R

Gin

CITADELLE • 13

ROKU GIN • 14

MING RIVER • 12

Vodka

HAKU VODKA • 14

KAI VODKA • 13

PRAIRIE CUCUMBER • 13

Bourbon / Whiskey

TEMPLETON RYE • 14

FOUR ROSES SINGLE BARREL • 14

KOVAL OAT WHISKEY • 15

WOODFORD RESERVE • 16

BASIL HAYDEN • 14

Scotch Whisky

DALMORE • 13

GLENFIDDICH • 16

Cognac

PIERRE FERRAND • 15

Dessert

MOCHI ICE CREAM • 7
2PCS | ASK FOR FLAVOR

ICE CREAM • 7
2 SCOOPS | ASK FOR FLAVOR

Tea

SICILIAN BLOOD ORANGE • 7
Green Tea

BOURBON VANILLA CHAI • 7
Black Tea

EMPEROR'S MINT MERITAGE • 7
Green Tea

LITCHI NOIR • 7
Black Tea

SAKURA KYOTO CHERRY BLOSSOM • 7
Green Tea

ELEVATION HIBISCUS • 7
Black Tea

EMPEROR'S DRAGONWELL • 7
Green Tea

Soft Drinks

CARBONATED • 4
Coke Diet Coke
Coke Zero Ginger Ale
Cranberry Juice Sprite

GINGER BEER • 7

LEMONADE • 4

MANGO LEMONADE • 6
(\$2 REFILLS)

STRAWBERRY LEMONADE • 6
(\$2 REFILLS)

ROSE LEMONADE • 7

BOBA CAN • 5
Coffee
Strawberry

RAMUNE JAPANESE SODA • 5
Lychee
Melon
Orange