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

KITCHEN

Salads

SEAWEED SALAD • 8

seasonal seaweed, cucumbers, ponzu

SPICY CUCUMBER SALAD • 8 GF

marinated cucumber, chili oil, sesame oil

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

Robata Yaki Grilled

EGGPLANT • 8 GF

chinese eggplant, thai basil, sweet chili lime sauce

ASPARAGUS • 8 GF

w/ garlic sweet soy bbq sauce

LEMONGRASS BEEF • 11 GF

2 skewers w/ lemongrass sauce

TIGER SHRIMP • 11 GF

4pcs skewered tiger shrimp w/ lemongrass sauce

SALMON & VEGGIES • 17 GF

5oz salmon w/ sweet soy glaze & sautéed seasonal veggies

ADOBO PORK BELLY • 18

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

Vegan Specials

BASIL TOFU • 15 GF

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

GREEN CURRY TOFU • 16 GF

tofu, green beans, tomatoes, mango, mushroom, carrots, jalapeño, chinese eggplant, coconut milk | served w/ 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

Hot Plates

MISO SOUP • 5 GF

seaweed, tofu, scallion

EDAMAME • 6 GF

topped w/ truffle salt

HOT MAME • 7 GF

tossed w/ chili sauce & truffle salt

HONEY SHRIMP • 14

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

KOREAN WINGS • 15

gochujang sauce, sesame, peanuts | mild / hot

NAM NAM WINGS • 15

fried chicken wings w/ sweet & spicy nuoc cham sauce

BASIL CHICKEN • 17 GF

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

PANCIT NOODLES • 16

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

BANH PHO XAO • 20

stir fried white rice noodles, bean sprouts, onions, green onions, jalapenos, sweet soy sauce, choice of : tofu | chicken | beef (+2) | shrimp (+2) | chicken, beef, & shrimp (+6)

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 w/ ponzu sauce

ORANGE CHICKEN SKEWERS • 10

crispy chicken w/ ginger orange glaze

ADOBO FRIED RICE • 14 GF

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

COMBO FRIED RICE • 17 GF

garlic fried rice, beef tenderloin, chicken, shrimp, green beans, carrots, scallions, fried egg

SIDE RICE • 3 GF

jasmine / sushi

KAMAYAN 80

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

ADOBO PORK BELLY, SINIGANG SALMON, TIGER SHRIMP,
GREEN BEANS, PANCIT, LUMPIA, JASMINE RICE

SERVES 2-4, NO SUBSTITUTIONS

K I T C H E N

Classic Rolls 8PCS

CALIFORNIA • 12 GF

crab, avocado, cucumber, sesame

SPICY TUNA • 12 GF

tuna, spicy mayo, cucumber, sesame

PHILLY • 12 GF

smoked salmon, cream cheese, avocado, sesame

SHRIMP TEMPURA • 11

soy paper, shrimp tempura, avocado, cucumber

NEGI HAMACHI • 11 GF

yellowtail, scallions, sesame

SALMON • 11 GF

salmon, cucumber, avocado, sesame

SPICY SHRIMP • 11 GF

shrimp, spicy mayo, scallion, cucumber, sesame

TUNA • 12 GF

tuna, cucumber, avocado, sesame

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 | 19 GF

salmon roe

TAKO • 8 | 15 GF

octopus

HAMACHI • 8 | 15 GF

yellowtail

UNAGI • 9 | 17 GF

freshwater eel

WALU • 8 | 16 GF

escolar

EBI • 8 | 15 GF

shrimp

TOBIKO • 7 | 14 GF

flyingfish roe

WASABI TOBIKO • 7 | 14 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 w/ :
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

TRUFFLE SALMON NIGIRI • 12

2PCS seared truffle salmon

SALMON MISO CARPACCIO • 17 GF

salmon, miso lemon sauce, ginger

YELLOWTAIL JALAPENO • 17 GF

hamachi, jalapeño, scallions, ponzu

Signature Rolls

DYNAMITE STICK • 15

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 • 15

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 8PCS

INFERNO • 19

crab, avocado, cucumber topped w/ spicy tuna ike,
wasabi mayo, unagi sauce, habanero sauce 8PCS

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
with spicy tuna, teriyaki sauce 8PCS

FRESCO • 21 GF

tuna, yellowtail topped w/ salmon, negi oil, yuzu
aioli, citrus zest 8PCS

LET IT RAIN • 22 GF

blue crab, cucumber topped w/ 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

Gin

MING RIVER • 13

CITADELLE • 14

ROKU GIN • 15

Vodka

PRAIRIE CUCUMBER • 14

KAI VODKA • 14

HAKU VODKA • 15

Bourbon / Whiskey

TEMPLETON RYE • 15

FOUR ROSES SINGLE BARREL • 15

BASIL HAYDEN • 15

KOVAL OAT WHISKEY • 16

WOODFORD RESERVE • 17

Scotch Whisky

DALMORE • 14

GLENFIDDICH • 17

Cognac

PIERRE FERRAND • 16

Dessert

MOCHI ICE CREAM • 7

2PCS | ASK FOR FLAVOR

ICE CREAM • 7

2 SCOOPS | ASK FOR FLAVOR

FLOURLESS

CHOCOLATE CAKE • 10

COCONUT CAKE • 10

FRIED BANANA WONTON • 12

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 LEMONGRASS • 7

Green Tea

Soft Drinks

CARBONATED • 4

Coke

Coke Zero

Cranberry Juice

Diet Coke

Ginger Ale

Sprite

LEMONADE • 4

MANGO LEMONADE • 6

(\$2 REFILLS)

STRAWBERRY LEMONADE • 6

(\$2 REFILLS)

ROSE LEMONADE • 7

GINGER BEER • 7

BOBA CAN • 5

Coffee

Strawberry

RAMUNE JAPANESE SODA • 5

Lychee

Melon

Orange

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.

Tequila

ARETTE BLANCO • 14

FORTALEZA BLANCO • 16

FORTALEZA REPOSADO • 18

FORTALEZA ANEJO • 21

Mezcal

DEL AMIGO • 13

Rum

KASAMA • 14

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 • 13

White Wine

Glass | Bottle

BOIRA • 13 | 40

Pinot Grigio | Veneto, Italy

NORTICO • 13 | 40

Alvarinho | Vinho Regional Minho, Portugal

OTTOS CONSTANT DREAM • 13 | 40

Sauvignon Blanc | Marlborough, New Zealand

PRISMA • 13 | 40

Sauvignon Blanc | Casablanca Valley, Chile

LEFT FOOT CHARLEY • 13 | 40

'Le Caban' Reisling | Old Mission Peninsula, Michigan

ALEXANDER VALLEY • 13 | 40

Chardonnay | Sonoma County, California

Red Wine

Glass | Bottle

CHOP SHOP • 14 | 45

Cabernet Sauvignon | Paso Robles, CA

FOLLY OF THE BEAST • 14 | 40

Pinot Noir | Central Coast, CA

LE TIGRE • 14 | 40

Red Blend | Languedoc-Roussillon, France

Rosé

Glass | Bottle

ISLE SAINT PIERRE • 14 | 40

Rose | Vin de Pays, France

SUMMER WATER • 13 | 38

Rose | Central Coast California

Sparkling

Glass | Bottle

CASTELLER • 14 | 40

Cava Brut | Cava, Spain

B A R

Signature Cocktails

MORA MAI TAI • 16

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

FORBIDDEN CITY • 16

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

JAZMIN • 16

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

ICHIMI MARGARITA • 16

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

ZODIAC • 16

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

TINY DRAGON • 16

sake, vodka, cucumber

MIYABI • 16

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 Hoppy 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" • 8 | 14 | 30

Choice of : Fuji Apple / Lychee

SNOW YETI • 8 | 16 | 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

"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

KITAYA • 18 GF

Junmai | Kyushu, Japan
Medium Dry & 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

YUKI "WHITE PEACH" • 30

Peach Flavored Nigori 300ml
Lightly Creamy
Cold

RIYOSHI ZAKE • 40 GF

Junmai Ginjo | Fisherman Sake
Dry & Rich
Cold, Room Temp, 300ml