MORA

PLAINFIELD

MORAASIANFUSION.COM 815.782.5340
24108 W LOCKPORT ST PLAINFIELD

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.

Sake

Glass 2oz | Caraffe 5oz | Bottle

SNOW YETI • 8G | 20C | 50B
Honjozo | Niigata, Japan | Light&Dry
Cold, Room Temp, Luke Warm, Warm

HANA "FLOWER" • 4G | 25B
Choice of : Fuji Apple / Lychee

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

LITTLE SUMO SAKE • 14 GF
Junmai Genshu | Hyogo, Japan | Rich& Slightly Sweet
Over Ice, 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

SNOW ANGEL • 14 GF
Junmai Nigori | Hyogo, Japan | Rich&Light
Cold

Domestic Beer

FIRME IPA • 7

MAIZAL MEXICAN LAGER • 8

MEDIA NARANJA PALE ALE • 8

Imported Beer

SAPPORO CRAFT BEER 22 OZ. • 11

Tequila

MILAGRO BLANCO • 10

123 ORGANIC TEQUILA BLANCO • 10

123 ORGANIC TEQUILA REPOSADO • 12

123 ORGANIC TEQUILA ANEJO • 14

Mezcal

LUCY PISTOLAS • 12

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

K I T C H E N

Soups/Salads

MISO SOUP • 5 GF
seaweed, tofu, scallions

CRUNCHY BRUSSELS SPROUT&KALE • 13
brussels sprouts, kale, carrots, cabbage, jalapeños, onions, chiles, fried shallots, sweet chili sauce

SEAWEED SALAD • 7 GF
marinated seaweed, cucumbers, ponzu sauce

Hot Plates

EDAMAME • 5 GF
topped with truffle salt

ASPARAGUS • 8 GF
with garlic sweet soy bbq sauce

LUMPIA • 9
filipino eggrolls, ground pork, carrots, sweet chili sauce

GYOZA • 9
fried pork dumplings with ponzu sauce

GREEN BEANS • 9
sautéed with lap cheong sausage, fried shallots, walnuts, garlic sweet soy

KOREAN WINGS • 13
gochujjang sauce, sesame, peanuts

Hot Plates

ORANGE CHICKEN SKEWERS • 9
2 skewers crispy chicken with ginger orange glaze

HONEY SHRIMP • 13
shrimp tempura, creamy honey aioli, candied walnuts

PANCIT NOODLES • 15
lap cheong sausage, shrimp, carrots, nappa cabbage, bok choy, canton egg noodles | add pork belly (+5)

ADOBO FRIED RICE • 12 GF
garlic fried rice, adobo sauce, adobo pork belly, fried egg

ADOBO PORK BELLY • 15 GF
9oz pork belly braised in adobo sauce
topped w/ scallions, crispy shallots

SIDE RICE • 3 GF
jasmine / sushi

18% 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

K I T C H E N

Signature Sushi

POKE TOWER • 12
seasonal fish, chili, avocado, mango, sesame, ponzu vinaigrette, crispy wonton

Classic Rolls 8 PCS

CALIFORNIA • 11 GF
crab, masago, avocado, cucumber

SPICY TUNA • 11 GF
tuna, spicy mayo, cucumber, sesame seeds

PHILLY • 10 GF
smoked salmon, cream cheese, avocado

SHRIMP TEMPURA • 10
shrimp tempura, avocado, cucumber

NEGI HAMACHI • 11 GF
yellowtail, scallions

SALMON • 10 GF
salmon, cucumber, avocado

TUNA • 11 GF
tuna, cucumber, avocado

VEGGIE • 10 GF
asparagus, avocado, cucumber, sesame seeds

Nigiri 2pcs | Sashimi 4pcs

SAKE • 8 | 15 GF
salmon

MAGURO • 8| 15 GF
tuna

HAMACHI • 7 | 14 GF
yellowtail

UNAGI • 8 | 16 GF
freshwater eel

WALU • 6 | 12 GF
escolar

RED TOBIKO • 6 | 12 GF
flyingfish roe

OMAKASE • 55 | 65 GF
assorted chef's choice of the day

Signature Rolls

CRUNCHY • 15
shrimp tempura, masago, cucumber, sweet soy, tempura crumbs

CRISPY 8 • 15
shrimp tempura, cream cheese, avocado, scallions, masago, jalapeño, spicy mayo, unagi sauce, wasabi sauce

DRAGON • 18
sweet potato tempura, unagi, avocado, sesame, unagi sauce

GEISHA • 18 GF
spicy tuna, tobanjan, chili oil mayo topped with escolar, truffle sauce, crispy shallots

LET IT RAIN • 18 GF
snow crab, cucumber, assorted fish, avocado, poke sauce

FIRE • 18 GF
spicy shrimp, jalapenos, spicy mayo topped with spicy tuna, teriyaki sauce

SAMURAI • 18 GF
salmon, lobster mix, asparagus, jalapeño, avocado, topped with sesame seeds, seared mayo, unagi sauce

LAND N SEA • 21 GF
seared beef, lobster mix, asparagus, truffle vinaigrette, scallions

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PRAIRIE CUCUMBER • 10

B A R

Soft Drinks

CARBONATED • 3
FREE REFILL

Coke
Diet Coke
Ginger Ale
Sprite
Lemonade

MANGO LEMONADE • 4

STRAWBERRY LEMONADE • 4

S. PELLEGRINO • 4

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

L U N C H
S P E C I A L S

FRIDAY / SATURDAY / SUNDAY
12:00PM - 2:00PM

Sushi Roll Set • 16

CHOICE OF 2 ROLLS AND MISO SOUP

UNAGI GF
bbq eel, cucumber, unagi sauce

TUNA ROLL GF
tuna, cucumber, avocado

SPICY TUNA GF
tuna, spicy mayo, cucumber, sesame seeds

PHILLY GF
smoked salmon, cream cheese, avocado

SALMON ROLL GF
salmon, spicy mayo, cucumber, avocado

VEGGIE GF
asparagus, cucumber, avocado, sesame seeds