MAKOTO

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Beverage

COCKTAIL

SUMMER SANGRIA
white wine, plum sake, mango liqueur, fresh fruit
\$16

MAKOTO SPRITZ honjozo sake, chinola mango, sparkling wine \$ | 6

SAKE

HONJOZO, KIKUSHI KARAUCHI \$10

WINES

WHITE

SAUVIGNON BLANC, J. DE VILLEBOIS, LOIRE VALLEY, FR 2023 \$15

ROSE

CHÂTEAU D'ESTOUBLON 'ROSEBLOOD,' CÔTES DE PROVENCE, FR 2024 \$12

RED

GRENACHE, GRAMERCY CELLARS

'THE THIRD MAN,' COLUMBIA VALLEY, WASHINGTON
2019
\$18

MIAMI SPICE

\$35 per person

ICHIBAN

choice of

SPICY EDAMAME sweet chili soy, cilantro

SMOKED SALMON RILLETTE* scallion milk bun, ikura

TEMPURA SHISHITO PEPPERS szechuan, bonito

TUNA CRISPY RICE*

serrano chili

MAKOTO HOUSE SALAD chikuwa, wasabi miso dressing

+\$7 KANI SALAD cucumber, yuzu kosho aioli +\$7 ROCK SHRIMP TEMPURA kochujang, endive

NIBAN

choice of

KOJI CHICKEN BREAST Shiitake xo, Sansho Salt

MISO SALMON* crispy kale, ume miso

WHOLE CAULIFLOWER whipped feta tofu

CRISPY PORK BELLY somen noodles, sudachi broth, shiso

SUSHI/MAKI MORIAWASE* tuna, salmon, yellowtail nigiri, california maki

+\$12 WAGYU HOT STONE* sesame dipping sauce +\$12 FROSTY WAGYU FRIED RICE* jidori egg, xo sauce

GRAND FINALE

choice of

HOJICHA PARFAIT cashew praline, coconut milk caramel

OKINAWAN TRES LECHES
pineapple, japanese whisky meringue, soy ice cream

+\$5 YUZU CHOCOLATE CAKE*

chocolate ganache, yuzu, blueberry, saketini espuma,

vanilla ice cream

ALL DISHES ARE MEANT TO BE SERVED FOR THE TABLE AS THEY ARE READY, NO SUBSTITUTIONS, THE ENTIRE TABLE MUST PARTICIPATE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 08/01/25

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MIAMI SPICE



