

MAKOTO

COLD

- FIRE AND ICE OYSTERS**** YAMAMOMO GRANITA, SERRANO CHILI 22
WATERMELON CEVICHE* TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18
TRUFFLE PONZU SALMON* TRUFFLE SALSA, MYOGA, KOMBU POWDER 23
UMAMI KANPACHI* YUZU OIL, UMAMI SALT, GARLIC CHIPS 22
NIDAKO STYLE OCTOPUS* CURRY OIL, CRISPY CAPERS, SMOKED SALT 24
HAMACHI PONZU* SERRANO CHILI 20
WAGYU CARPACCIO* GINGER, GARLIC, MITSUBA, TRUFFLE OIL 22
TORO TARTARE* CAVIAR, FRESH WASABI, SOUR CREAM, DASHI-SOY 29
TUNA PIZZA* GRILLED TORTILLA, TOMATO, RED ONION, ANCHOVY AIOLI, CILANTRO 21
EDAMAME NAMERAKA EGGPLANT-TOFU HUMMUS, TRUFFLED EDAMAME TAPENADE, NORI WONTONS 15

HOT

- KURO EDAMAME** SEA SALT 8
SHISHITO PEPPERS SESAME, BONITO 11
SPICY TUNA CRISPY RICE* SERRANO CHILI 14
SHRIMP TEMPURA TIGER PRAWNS, GINGER SOY 16
SAUTÉED AIR SPINACH GARLIC, CHILI 9
CRISPY CHICKEN DUMPLINGS SESAME MUSTARD MISO, SCALLIONS 12
DYNAMITE HAND ROLL BAKED CRAB, CREAMY PONZU 14
MISO SOUP SILKEN TOFU, WAKAME 6.50
CRISPY BRUSSELS SPROUTS KIMCHI SAUCE 10
ROCK SHRIMP TEMPURA KOCHUJANG AIOLI, CILANTRO-WASABI AIOLI 16

SALADS

- MAKOTO HOUSE SALAD** WATERCRESS, CHIKUWA, WASABI DRESSING 13
SUNOMONO SEAWEED SALAD, PICKLED CUCUMBER, SHISO, TOSAZU VINAIGRETTE 12
KANI SALAD KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 21
ENDIVE SALAD CRISPY TOFU, KABOSU DRESSING, TOASTED ALMOND, SHISO 15

RICE + NOODLES

- CHICKEN NOODLE RAMEN** TONKATSU CONSOMME, SCALLION 12
SHORT RIB YAKI NOODLES* TAMARIND SOY, GINGER AIOLI 22
MAKOTO RAMEN GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16
WASABI VEGETABLE FRIED RICE PICKLED GINGER 11
FROSTY WAGYU FRIED RICE* FOIE GRAS, SHICHIMI, JIDORI EGG 19
JAPANESE RISOTTO BROWN RICE, SEASONAL VEGETABLES, TRUFFLE 24

ROBATA

JAPANESE GRILL

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|--|--|---|--|
| KING CRAB 31
PONZU BUTTER | TIGER PRAWN 18
PETITE SHISO | JAPANESE EGGPLANT 8
NIKU CHICKEN MISO | |
| SHIITAKE 15
PESTO, UMAMI CRISP,
PEANUTS | WHOLE CAULIFLOWER 16
WHIPPED FETA TOFU | CORN 10
SHISHO BUTTER,
TOGARASHI | ASPARAGUS 10
MENTAIKO AIOLI,
SHISO BUTTER |
| CHICKEN 10
SCALLION | WAGYU SHORT RIB* 16
CHILI SESAME PONZU | CHICKEN WINGS 15
YUZU KOSHO VINAIGRETTE | OCTOPUS 15
SZECHUAN, ICHIMI |

FISH + MEAT

- MISO SEA BASS** CRISPY KALE 34
WHOLE ROASTED BRANZINO WASABI CHIMICHURRI 36
SHAKE OCHAZUKE GRILLED SALMON, SEASONAL VEGETABLE, NORI, WASABI, GREEN TEA 30
GRILLED SKIRT STEAK* AVOCADO AND GINGER PURÉE 34
WAGYU HOT STONE* COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22
GINGER LAMB CHOP* WHIPPED FETA-TOFU 34
KARAAGE FRIED CHICKEN GALLUS HERITAGE CHICKEN, SUDACHI RANCH, MITSUBA PONZU 34

MAKOTO PREMIUM STEAK

CHARCOAL GRILLED

WAGYU FILET*
STRUBE FARMS, TEXAS
8 OZ - 60

A5 WAGYU STRIP*
JAPAN
6 OZ - 85
12 OZ - 165

KURASAWA
LONG BONE RIBEYE*
RED TOP FARMS, MISSOURI
28 OZ - 120

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
** THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.



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