

# MAKOTO

## BENTO

SERVED WITH CHOICE OF SALAD OR MISO SOUP + WASABI RICE 19

**CHICKEN  
ROBATA**  
SCALLION

**SUSHI ROLL\***  
SPICY TUNA,  
CALIFORNIA

**PONZU SALMON**  
CRISPY  
BRUSSELS

**BYO HAND ROLL\*** 28  
MAGURO, HAMACHI, SAKE, NORI, TRADITIONAL ACCOMPANIMENTS



## COLD

**HAMACHI PONZU\*** SERRANO CHILI 20  
**WAGYU CARPACCIO\*** GINGER, GARLIC, MITSUBA, TRUFFLE OIL 22  
**TRUFFLE PONZU SALMON** TRUFFLE SALSA, MYOGA, KOMBU POWDER 23  
**UMAMI KANPACHI\*** YUZU OIL, UMAMI SALT, GARLIC CHIPS 22  
**WATERMELON CEVICHE\*** TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18  
**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  
**DYNAMITE HAND ROLL** BAKED CRAB, CREAMY PONZU 14  
**SAUTÉED AIR SPINACH** GARLIC, CHILI 9  
**SPICY TUNA CRISPY RICE\*** SERRANO CHILI 14  
**MISO SOUP** SILKEN TOFU, WAKAME 6.50  
**SHORT RIB YAKI NOODLES\*** TAMARIND SOY, GINGER AIOLI 22  
**CHICKEN NOODLE RAMEN** TONKATSU CONSOMME, SCALLION 12  
**MAKOTO RAMEN** GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16  
**WASABI RICE** JASMINE RICE, WASABI 8  
**CRISPY BRUSSELS SPROUTS** KIMCHI SAUCE 10  
**CRISPY CHICKEN DUMPLINGS** SESAME MUSTARD MISO, SCALLIONS 12  
**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  
**BINCHO GRILLED CHICKEN SALAD** WATERCRESS, RADISH, CARROTS, RED ONION, YUZU VINAIGRETTE 16  
**KANI SALAD** KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 21  
**ENDIVE SALAD** CRISPY TOFU, KABOSU DRESSING, TOASTED ALMOND, SHISO 15

## ROBATA

JAPANESE GRILL

**KING CRAB** 31  
PONZU BUTTER

**GRILLED AVOCADO** 8  
SWEET PONZU, CHILI OIL

**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  
CITRUS BUTTER,  
TOGARASHI

**ASPARAGUS** 10  
CHARRED LEMON, MENTAIKO  
AIOLI, SHISO BUTTER

**CHICKEN** 10  
SCALLION

**WAGYU SHORT RIB\*** 16  
CHILI SESAME PONZU

**CHICKEN WINGS** 15  
YUZU KOSHO VINAIGRETTE

**OCTOPUS** 15  
SZECHUAN, ICHIMI

## MAIN

**MISO SEA BASS** CRISPY KALE 34  
**SHAKE OCHAZUKE** GRILLED SALMON, SEASONAL VEGETABLE, NORI, WASABI, GREEN TEA 30  
**JAPANESE WAGYU\*** COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22  
**GRILLED SKIRT STEAK\*** AVOCADO AND GINGER PURÉE, WASABI 34  
**GINGER LAMB CHOP\*** WHIPPED FETA-TOFU 34  
**CHIRASHI\*** SCATTERED FISH 22  
**FROSTY WAGYU FRIED RICE\*** FOIE GRAS, SHICHIMI, JIDORI EGG 19

\* 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.

