CHEF'S COMBINATIONS

*sushi/sashimi sampler**
60, 80

*sashimi omakase**
185

SUSHI / SASHIMI

2 pieces per order

MAGURO* *tuna*	17
CHU-TORO* *medium fatty tuna*	28
OH-TORO* *fatty tuna*	32
SAKE* *king salmon*	16
SAKE-TORO* *fatty king salmon*	16
HAMACHI* *king yellowtail*	16
HAMACHI-TORO* *fatty king yellowtail*	17
UNAGI *bbq fresh water eel*	14
ANAGO *salt water eel*	16
ONO* *wahoo*	14
KINMEDAI* *golden big eye snapper*	21
AJI* *jackfish*	15
KANPACHI* *amberjack*	16
AMAEBI* *sweet shrimp*	18
HOTATE* *live scallop*	18
HIRAME* *fluke*	14
IKURA* *fresh salmon roe*	16
SHIME SABA* *cured mackerel*	14
SHIMA AJI* *stripe jack*	16
TAKO *octopus*	12
TAMAGO* *traditional egg omelette*	10
JAPANESE UNI* *hokkaido sea urchin*	MP
IKA* *squid*	16
KURUMA EBI *tiger prawn (by the piece)*	12
WAGYU* *japanese beef*	28
KANI *king crab*	37

MAKI

HOSOMAKI *seaweed outside*

TEKKA* *tuna, scallion, shiso* 15

NEGI TORO* *fatty tuna, shiso, scallion* 18

KAPPA *cucumber, sesame* 8

SALMON* 12

AVOCADO 10

SNOW CRAB 19

URAMAKI *rice outside*

SPICY TUNA* 21
chili aïoli, scallion

SPICY YELLOWTAIL* 19
wasabi, scallion, avocado, cucumber, sliced serrano

SALMON AVOCADO* 17
salmon, avocado, sesame seeds

SHRIMP TEMPURA 17
asparagus, chili aïoli

CALIFORNIA* 19
snow crab, imitation crab, cucumber, avocado

RAINBOW* 24
snow crab, tuna, salmon, yellowtail, shrimp, ono, cucumber, avocado

VEGAN STEPHEN 14
tempura zucchini, avocado, kanpyo, red and yellow pepper, asparagus

CATERPILLAR 18
fresh water eel, cucumber, kanpyo, avocado, bonito, eel sauce

SPICY SCALLOP* 22
japanese scallops, chili aïoli, tobiko

FUTOMAKI *large roll*

SOFTSHELL 20
crab tempura, tobiko, avocado, scallion, asparagus, chili aïoli

VEGGIE 14
carrot, cucumber, kanpyo, avocado, asparagus, yuzu kosho aïoli

DINNER

CAVIAR

KAVIARI BAENKI*
1oz 135

KAVIARI OSCEITRE PRESTIGE*
1oz 210

STARTERS

KURO EDAMAME *sea salt* 14
MISO SOUP *silken tofu, wakame* 10
DYNAMITE HAND ROLL *baked crab, soy paper* 18
CRISPY BRUSSELS SPROUTS *kimchee, lime* 14
HAMACHI CRISPY RICE* *yuzu kosho* 18
TUNA CRISPY RICE* *serrano chili* 18
CRISPY CHICKEN DUMPLING *miso mustard, togarashi* 18
WAGYU CARPACCIO* *ginger, garlic, mitsuba, sesame oil* 28
JUMBO STONE CRAB *soy marinated, kizami wasabi cocktail, yuzu kosho aïoli* 39/PC
(2 piece minimum)

RAW

WATERMELON CEVICHE* *tuna, white fish, octopus, squid, cucumber, serrano lime ice* 29
HAMACHI PONZU* *white ponzu, cilantro* 27
TRUFFLE SALMON* *crystallized soy, citrus* 25
TORO TARTARE* *cherry blossom salt, sesame miso* 36
UMAMI KANPACHI* *yuzu vinaigrette, garlic chips* 25
FIRE AND ICE OYSTERS* *mikan shiso granita, serrano* 24
TUNA PIZZA* *anchovy aïoli, grilled tortilla, micro cilantro* 24
SCALLOP CRUDO* *aji amarillo, soy salt, shiso* 29

TEMPURA

SHISHITO *szechuan, bonito* 14
BABY CORN *chili miso aïoli* 16
ROCK SHRIMP *kochujang, endive* 28

SALAD

MAKOTO HOUSE *chikuwa, wasabi miso dressing* 17
SUNOMONO *seaweed, pickled cucumber, tosazu vinaigrette* 13
KANI *cucumber, yuzu kosho aïoli* 28

RICE + NOODLES

VEGETABLE FRIED RICE *pickled ginger, wasabi furikake* 16
FROSTY WAGYU FRIED RICE* *jidori egg, xo sauce* 29
BRAISED BEEF YAKI NOODLES *tamarind soy, ginger aïoli* 32
CHICKEN RAMEN *yuzu oil, scallions* 15

ROBATA JAPANESE GRILL

CHICKEN SKEWERS *tokyo scallions* 16
CHICKEN WINGS *yuzu kosho vinaigrette* 22
WAGYU SHORT RIB* *chili sesame ponzu* 29
TIGER PRAWN *nuoc mam* 21
CORN *shiso butter, togarashi* 14
WHOLE CAULIFLOWER *whipped feta tofu* 19
JAPANESE EGGPLANT *niku chicken miso* 13
AVOCADO *sweet ponzu, chili oil* 13
OCTOPUS *yuzu, smoky ume* 21
KING CRAB *ponzu butter* 85

FISH + MEAT

WHOLE BRANZINO *wasabi chimichurri, shiso* 49
MISO SEABASS *crispy kale, ume miso* 49
PRIME SKIRT STEAK* *avocado ginger puree* ***(10 oz.)*** 48
WAGYU BEEF HOT STONE* *sesame dipping sauce* 32
GINGER LAMB CHOP* *whipped tofu feta* 54
KOJI CHICKEN *shiitake xo, sansho salt* 36

MAKOTO PREMIUM STEAK

charcoal grilled

WAGYU FILET*
margaret river farm, australia ***8 oz.***
87

A5 WAGYU STRIP*
miyazaki, japan ***(4 oz. minimum)***
30 PER OZ.

30 DAY KOJI AGED NY STRIP*
oishi wagyu, australia ***10 oz.***
92

30 DAY AGED BONE-IN RIBEYE*
snake river farms, idaho ***34 oz.***
205

CONNECT WITH US! @MAKOTOBALHARBOUR #MAKOTOBALHARBOUR

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN 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. 02/25/26

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL GUEST CHECKS.