

CHEF'S COMBINATIONS

*sushi/sashimi sampler**

40, 60

*sashimi omakase**

175

SUSHI + SASHIMI

2 pieces per order

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| MAGURO* <i>tuna</i> | 14 |
| CHU-TORO* <i>medium fatty tuna</i> | 22 |
| OH-TORO* <i>fatty tuna</i> | 26 |
| SAKE* <i>king salmon</i> | 12 |
| SAKE-TORO* <i>fatty king salmon</i> | 14 |
| HAMACHI* <i>king yellowtail</i> | 14 |
| HAMACHI-TORO* <i>fatty king yellowtail</i> | 16 |
| UNAGI <i>bbq fresh water eel</i> | 14 |
| ANAGO* <i>salt water eel</i> | 14 |
| KANI <i>king crab</i> | MP |
| ONO* <i>wahoo</i> | 12 |
| KINMEDAI* <i>golden big eye snapper</i> | 16 |
| AJI* <i>jackfish</i> | 10 |
| KANPACHI* <i>amberjack</i> | 13 |
| AMAEBI* <i>sweet shrimp</i> | 16 |
| HOTATE* <i>live scallop</i> | 18 |
| HIRAME* <i>fluke</i> | 12 |
| IKURA* <i>fresh salmon roe</i> | 12 |
| SHIME SABA* <i>cured mackerel</i> | 12 |
| SHIMA AJI* <i>stripe jack</i> | 13 |
| TAKO <i>octopus</i> | 10 |
| TAMAGO* <i>traditional egg omelette</i> | 8 |
| DOMESTIC UNI* <i>sea urchin</i> | 20 |
| JAPANESE UNI* <i>hokkaido sea urchin</i> | MP |
| IKA* <i>squid</i> | 10 |
| KURUMA EBI <i>tiger prawn (by the piece)</i> | 10 |
| WAGYU <i>japanese beef</i> | 20 |

MAKI

HOSOMAKI *seaweed outside*

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|------------|----|
| TEKKA* | 12 |
| NEGI TORO* | 18 |
| KAPPA | 8 |
| SALMON* | 12 |
| AVOCADO | 10 |
| SNOW CRAB | 18 |

URAMAKI *rice outside*

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|-------------------|----|
| SPICY TUNA* | 17 |
| SPICY YELLOWTAIL* | 17 |
| SALMON AVOCADO* | 14 |
| SHRIMP TEMPURA | 16 |
| CALIFORNIA* | 18 |
| RAINBOW* | 20 |
| VEGAN STEPHEN | 14 |
| CATERPILLAR | 16 |
| SPICY SCALLOP* | 22 |

FUTOMAKI *large roll*

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| SOFTSHELL | 20 |
| VEGGIE | 14 |

CAVIAR

BLACK OSETRA
RUSSIA*
1oz 135

AMBER OSETRA
RUSSIA*
1oz 170

GOLD OSETRA
RUSSIA*
1oz 210

TASTING
ALL THREE*
1/2oz EACH 225

MAKOTO

STARTERS

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|--|----|
| KURO EDAMAME <i>sea salt</i> | 11 |
| MISO SOUP <i>silken tofu, wakame</i> | 8 |
| DYNAMITE HAND ROLL <i>baked crab, soy paper</i> | 15 |
| CRISPY BRUSSELS SPROUTS <i>kimchee, lime</i> | 12 |
| HAMACHI CRISPY RICE* <i>yuzu kosho</i> | 18 |
| TUNA CRISPY RICE* <i>serrano chili</i> | 16 |
| CRISPY CHICKEN DUMPLING <i>miso mustard, togarashi</i> | 18 |

RAW

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|--|----|
| HAMACHI PONZU* <i>white ponzu, cilantro</i> | 24 |
| TRUFFLE SALMON* <i>crystallize soy, citrus</i> | 23 |
| TORO TARTARE* <i>cherry blossom salt, sesame miso</i> | 36 |
| UMAMI KANPACHI* <i>yuzu vinaigrette, garlic chips</i> | 22 |
| FIRE AND ICE OYSTERS* <i>mikan shiso granita, serrano</i> | 24 |
| TUNA PIZZA* <i>anchovy aioli, grilled tortilla, micro cilantro</i> | 24 |

TEMPURA

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|--------------------------------------|----|
| SHISHITO <i>szechuan, bonito</i> | 14 |
| BABY CORN <i>chili miso aioli</i> | 15 |
| ROCK SHRIMP <i>kochujang, endive</i> | 21 |

SALAD

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|--|----|
| MAKOTO HOUSE <i>chikuwa, wasabi miso dressing</i> | 15 |
| SUNOMONO <i>pickled cucumber, tozazu vinaigrette</i> | 13 |
| KANI <i>cucumber, yuzu kosho aioli</i> | 28 |

RICE + NOODLES

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|--|----|
| WASABI VEGGIE FRIED RICE <i>pickled ginger, wasabi</i> | 15 |
| FROSTY WAGYU FRIED RICE <i>jidori egg, xo sauce</i> | 24 |
| SHORT RIB YAKI NOODLE <i>tamarind soy, ginger aioli</i> | 28 |
| CHICKEN RAMEN <i>yuzu oil, scallions</i> | 15 |
| SUDACHI SOBA <i>sudachi soba dashi, crispy rice crackers, key lime</i> | 16 |

ROBATA JAPANESE GRILL

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|---|----|---|----|
| KING CRAB <i>ponzu butter</i> | 45 | CORN <i>shiso butter, togarashi</i> | 12 |
| CHICKEN SKEWERS <i>tokyo scallions</i> | 15 | WHOLE CAULIFLOWER <i>whipped feta tofu</i> | 17 |
| CHICKEN WINGS <i>yuzu kosho vinaigrette</i> | 20 | ASPARAGUS <i>mentaiko aioli, shiso butter</i> | 14 |
| WAGYU SHORT RIB <i>chili sesame ponzu</i> | 27 | JAPANESE EGGPLANT <i>niku chicken miso</i> | 12 |
| TIGER PRAWN <i>nuoc mam</i> | 19 | AVOCADO <i>sweet ponzu, chili oil</i> | 10 |

FISH + MEAT

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|---|----|
| WHOLE BRANZINO <i>wasabi chimichurri, shiso</i> | 39 |
| MISO SEABASS <i>crispy kale, ume miso</i> | 39 |
| PRIME SKIRT STEAK* <i>avocado ginger puree (10 oz.)</i> | 48 |
| WAGYU BEEF HOT STONE* <i>sesame dipping sauce</i> | 27 |
| GINGER LAMB CHOP* <i>whipped tofu feta</i> | 40 |
| KOJI CHICKEN <i>shiitake xo, sancho salt</i> | 36 |

MAKOTO PREMIUM STEAK

charcoal grilled

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|--|---|
| WAGYU FILET* <i>strube farms, texas</i> 8 OZ. - 65 | A5 WAGYU STRIP* <i>miyazaki, japan</i> \$20 PER OZ. (4 oz. minimum) |
| 30 DAY KOJI AGED NY STRIP* <i>snake river farms, idaho</i> 10 OZ. - 70 | KUROSAWA 30 DAY AGED RIBEYE* <i>snake river farms, idaho</i> 34 OZ. - 175 |

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* 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. 04/04/22