

# MAKOTO

## COLD

- TRUFFLE PONZU SALMON\*** TRUFFLE SALSA, MYOGA, KOMBU POWDER 23  
**MAKOTO HOUSE SALAD** WATERCRESS, CHIKUWA, WASABI DRESSING 13  
**SUNOMONO SALAD** SEAWEED SALAD, PICKLED CUCUMBER, SHISO, TOSAZU VINAIGRETTE 12  
**HAMACHI PONZU\*** SERRANO CHILI 20  
**WATERMELON CEVICHE\*** TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18  
**KANI SALAD** KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 24  
**FIRE AND ICE OYSTERS\*** YAMAMOMO GRANITA, SERRANO CHILI 22  
**TUNA PIZZA\*** GRILLED TORTILLA, TOMATO, RED ONION, ANCHOVY AIOLI, CILANTRO 21  
**UMAMI KANPACHI\*** YUZU OIL, UMAMI SALT, GARLIC CHIPS 22

## HOT

- KURO EDAMAME** SEA SALT 8  
**MISO SOUP** SILKEN TOFU, WAKAME 6.5  
**SPICY TUNA CRISPY RICE\*** SERRANO CHILI 14  
**CRISPY BRUSSELS SPROUTS** KIMCHI SAUCE 12  
**SAUTÉED AIR SPINACH** GARLIC, CHILI 9  
**SHISHITO PEPPERS** SESAME, BONITO 11  
**SHRIMP TEMPURA** TIGER PRAWNS, GINGER SOY 16  
**CRISPY CHICKEN DUMPLINGS** SESAME MUSTARD MISO, SCALLIONS 14

## RICE + NOODLES

- MAKOTO RAMEN** GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16  
**WASABI VEGETABLE FRIED RICE** PICKLED GINGER 11  
**FROSTY WAGYU FRIED RICE** SUNNYSIDE UP EGG, XO SAUCE 21  
**SHORT RIB YAKI NOODLES** TAMARIND SOY, GINGER AIOLI 25  
**CHICKEN NOODLE RAMEN** TONKOTSU CONSOMME, SCALLION 12  
**JAPANESE RISOTTO** BROWN RICE, SEASONAL VEGETABLES, TRUFFLE 24

## ROBATA JAPANESE GRILL

<b>WAGYU SHORT RIB</b> CHILI SESAME PONZU 21	<b>CHICKEN</b> SCALLION 10	<b>CHICKEN WINGS</b> YUZU KOSHO VINAIGRETTE 17	<b>TIGER PRAWN</b> PETITE SHISO 18	<b>KING CRAB</b> PONZU BUTTER 34
<b>JAPANESE EGGPLANT</b> NIKU CHICKEN MISO 8	<b>CORN</b> SHISO BUTTER, TOGARASHI 10	<b>ASPARAGUS</b> MENTAIKO AIOLI, SHISO BUTTER 12	<b>GRILLED AVOCADO</b> SWEET PONZU, CHILI OIL 8	<b>WHOLE CAULIFLOWER</b> WHIPPED FETA TOFU 16

## MAINS

- MISO SEA BASS** CRISPY KALE 34  
**WHOLE ROASTED BRANZINO** WASABI CHIMICHURRI 36  
**GINGER LAMB CHOP\*** WHIPPED FETA-TOFU 36  
**WAGYU HOT STONE\*** COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22  
**GRILLED SKIRT STEAK\*** AVOCADO AND GINGER PURÉE 34  
**SAUCES** SPICY MAYO, PONZU, EEL .50

## MAKOTO PREMIUM STEAK

CHARCOAL GRILLED

<b>WAGYU FILET*</b> STRUBE FARMS, TEXAS 8 OZ. - 60	<b>A5 WAGYU STRIP*</b> MIYAZAKI, JAPAN \$20 PER OZ. (4 OZ. MINIMUM)	<b>KUROSAWA</b> 30 DAY AGED RIBEYE* SNAKE RIVER FARMS, IDAHO 34 OZ. - 175	<b>30 DAY KOJI AGED NY</b> STRIP* SNAKE RIVER FARMS, IDAHO 10 OZ. - 60
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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. 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. 04/17/21



# MAKOTO

## CHEF'S COMBINATIONS

SUSHI SAMPLER\*  
40, 60

SASHIMI SAMPLER\*  
40, 60

### SUSHI + SASHIMI

2 PIECES PER ORDER

<b>CHU-TORO*</b> MEDIUM FATTY TUNA	18
<b>OH-TORO*</b> FATTY TUNA	20
<b>HAMACHI*</b> KING YELLOWTAIL	12
<b>HAMACHI-TORO*</b> FATTY KING YELLOWTAIL	13
<b>UNAGI</b> BBQ FRESH WATER EEL	14
<b>ANAGO</b> SALT WATER EEL	14
<b>MAGURO*</b> TUNA	12
<b>SAKE*</b> KING SALMON	12
<b>SAKE-TORO*</b> FATTY KING SALMON	13
<b>KINMEDAI*</b> GOLDEN BIG EYE SNAPPER	16
<b>AJI*</b> JACKFISH	10
<b>KANPACHI*</b> AMBERJACK	12
<b>SHIME SABA*</b> CURED MACKEREL	10
<b>SHIMA AJI*</b> STRIPE JACK	13
<b>TAMAGO*</b> TRADITIONAL EGG OMELETTE	8
<b>AMAEBI*</b> SWEET SHRIMP	16
<b>DOMESTIC UNI*</b> SEA URCHIN	16
<b>JAPANESE UNI*</b> HOKKAIDO SEA URCHIN	30
<b>HOTATE*</b> LIVE SCALLOP	18
<b>IKURA*</b> FRESH SALMON ROE	10
<b>TAKO</b> OCTOPUS	10
<b>KURUMA EBI</b> TIGER PRAWN (BY THE PIECE)	8
<b>ONO*</b> WAHOO	12
<b>HIRAME*</b> FLUKE	10
<b>IKA*</b> SQUID	8
<b>KANI</b> KING CRAB	16

### CAVIAR

BLACK OSETRA  
RUSSIA\*  
1oz 135

AMBER OSETRA  
RUSSIA\*  
1oz 170

GOLD OSETRA  
RUSSIA\*  
1oz 210

TASTING  
ALL THREE\*  
1/2oz EACH 225

### SUSHI BAR

<b>SPICY TUNA MAKI*</b> CHILI AÏOLI, SCALLION	14
<b>SPICY SALMON MAKI*</b> AVOCADO, CHILI AÏOLI	14
<b>CALIFORNIA MAKI*</b> FRESH CRAB, CUCUMBER, AVOCADO	12
<b>SHRIMP TEMPURA MAKI</b> ASPARAGUS, SPICY AÏOLI	14
<b>TEKKA MAKI*</b> TUNA, SCALLION	8
<b>SPICY YELLOWTAIL MAKI*</b> WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO	15
<b>KAPPA MAKI*</b> CUCUMBER, SESAME	7
<b>NEGI TORO MAKI*</b> CHOPPED FATTY TUNA, SCALLION, FRESH WASABI	17
<b>VEGAN STEPHEN</b> TEMPURA ZUCCHINI, AVOCADO, SQUASH, RED PEPPER, CUCUMBER	14
<b>CATERPILLAR ROLL</b> FRESH WATER EEL, CUCUMBER, AVOCADO, EEL SAUCE	14
<b>DYNAMITE HAND ROLL</b> BAKED CRAB, CREAMY PONZU	14
<b>RAINBOW ROLL*</b> CRAB, TUNA, SALMON, YELLOWTAIL, SHRIMP, CUCUMBER, AVOCADO	17
<b>SOFT SHELL CRAB TEMPURA MAKI</b> TOBIKO, AVOCADO, SCALLION, ASPARAGUS	17

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