

# CHEF'S COMBINATIONS

*sushi/sashimi sampler\**

60, 80

*sashimi omakase\**

185

## SUSHI / SASHIMI

*2 pieces per order*

|  |    |
|--|----|
| MAGURO* <i>tuna</i>                          | 16 |
| CHU-TORO* <i>medium fatty tuna</i>           | 25 |
| OH-TORO* <i>fatty tuna</i>                   | 28 |
| SAKE* <i>king salmon</i>                     | 15 |
| SAKE-TORO* <i>fatty king salmon</i>          | 16 |
| HAMACHI* <i>king yellowtail</i>              | 16 |
| HAMACHI-TORO* <i>fatty king yellowtail</i>   | 17 |
| UNAGI <i>bbq fresh water eel</i>             | 14 |
| ANAGO <i>salt water eel</i>                  | 16 |
| ONO* <i>wahoo</i>                            | 14 |
| KINMEDAI* <i>golden big eye snapper</i>      | 17 |
| AJI* <i>jackfish</i>                         | 15 |
| KANPACHI* <i>amberjack</i>                   | 15 |
| AMAEBI* <i>sweet shrimp</i>                  | 18 |
| HOTATE* <i>live scallop</i>                  | 18 |
| HIRAME* <i>fluke</i>                         | 14 |
| IKURA* <i>fresh salmon roe</i>               | 16 |
| SHIME SABA* <i>cured mackerel</i>            | 14 |
| SHIMA AJI* <i>stripe jack</i>                | 15 |
| TAKO <i>octopus</i>                          | 12 |
| TAMAGO* <i>traditional egg omelette</i>      | 10 |
| DOMESTIC UNI*                                | 32 |
| JAPANESE UNI* <i>hokkaido sea urchin</i>     | MP |
| IKA* <i>squid</i>                            | 12 |
| KURUMA EBI <i>tiger prawn (by the piece)</i> | 12 |
| WAGYU* <i>japanese beef</i>                  | 28 |
| KANI <i>king crab</i>                        | 28 |

## MAKI

HOSOMAKI *seaweed outside*

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|            |    |
|------------|----|
| TEKKA*     | 14 |
| NEGI TORO* | 18 |
| KAPPA      | 8  |
| SALMON*    | 12 |
| AVOCADO    | 10 |
| SNOW CRAB  | 18 |

URAMAKI *rice outside*

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|                   |    |
|-------------------|----|
| SPICY TUNA*       | 19 |
| SPICY YELLOWTAIL* | 19 |
| SALMON AVOCADO*   | 17 |
| SHRIMP TEMPURA    | 17 |
| CALIFORNIA        | 18 |
| RAINBOW*          | 24 |
| VEGAN STEPHEN     | 14 |
| CATERPILLAR       | 18 |
| 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



## STARTERS

|   |    |
|---|----|
| KURO EDAMAME <i>sea salt</i>                                | 13 |
| MISO SOUP <i>silken tofu, wakame</i>                        | 9  |
| DYNAMITE HAND ROLL <i>baked crab, soy paper</i>             | 16 |
| CRISPY BRUSSELS SPROUTS <i>kimchee, lime</i>                | 13 |
| HAMACHI CRISPY RICE* <i>yuzu kosho</i>                      | 18 |
| TUNA CRISPY RICE* <i>serrano chili</i>                      | 17 |
| CRISPY CHICKEN DUMPLING <i>miso mustard, togarashi</i>      | 18 |
| WAGYU CARPACCIO* <i>ginger, garlic, mitsuba, sesame oil</i> | 28 |

## RAW

|   |    |
|---|----|
| WATERMELON CEVICHE* <i>tuna, white fish, octopus, squid, cucumber, serrano lime ice</i> | 29 |
| HAMACHI PONZU* <i>white ponzu, cilantro</i>   | 26 |
| TRUFFLE SALMON* <i>crystallized soy, citrus</i>   | 24 |
| TORO TARTARE* <i>cherry blossom salt, sesame miso</i>                                   | 36 |
| UMAMI KANPACHI* <i>yuzu vinaigrette, garlic chips</i>                                   | 25 |
| FIRE AND ICE OYSTERS* <i>mikan shiso granita, serrano</i>                               | 24 |
| TUNA PIZZA* <i>anchovy aioli, grilled tortilla, micro cilantro</i>                      | 24 |
| SCALLOP CRUDO* <i>aji amarillo, soy salt, shiso</i>                                     | 29 |

## TEMPURA

|                                      |    |
|--------------------------------------|----|
| SHISHITO <i>szechuan, bonito</i>     | 14 |
| BABY CORN <i>chili miso aioli</i>    | 16 |
| ROCK SHRIMP <i>kochujang, endive</i> | 27 |

## SALAD

|  |    |
|--|----|
| MAKOTO HOUSE <i>chikuwa, wasabi miso dressing</i>    | 16 |
| SUNOMONO <i>pickled cucumber, tozazu vinaigrette</i> | 13 |
| KANI <i>cucumber, yuzu kosho aioli</i>               | 28 |

## RICE + NOODLES

|   |    |
|---|----|
| VEGETABLE FRIED RICE <i>pickled ginger, wasabi</i>          | 16 |
| FROSTY WAGYU FRIED RICE* <i>jidori egg, xo sauce</i>        | 27 |
| BRAISED BEEF YAKI NOODLES <i>tamarind soy, ginger aioli</i> | 30 |
| CHICKEN RAMEN <i>yuzu oil, scallions</i>                    | 15 |

## ROBATA JAPANESE GRILL

|   |    |  |    |
|---|----|--|----|
| CHICKEN SKEWERS <i>tokyo scallions</i>      | 15 | WHOLE CAULIFLOWER <i>whipped feta tofu</i> | 19 |
| CHICKEN WINGS <i>yuzu kosho vinaigrette</i> | 20 | JAPANESE EGGPLANT <i>niku chicken miso</i> | 13 |
| WAGYU SHORT RIB* <i>chili sesame ponzu</i>  | 28 | AVOCADO <i>sweet ponzu, chili oil</i>      | 12 |
| TIGER PRAWN <i>nuoc mam</i>                 | 21 | OCTOPUS <i>yuzu, smoky ume</i>             | 21 |
| CORN <i>shiso butter, togarashi</i>         | 13 | KING CRAB <i>ponzu butter</i>              | 65 |

## FISH + MEAT

|   |    |
|---|----|
| WHOLE BRANZINO <i>wasabi chimichurri, shiso</i>         | 45 |
| MISO SEABASS <i>crispy kale, ume miso</i>               | 48 |
| PRIME SKIRT STEAK* <i>avocado ginger puree (10 oz.)</i> | 48 |
| WAGYU BEEF HOT STONE* <i>sesame dipping sauce</i>       | 30 |
| GINGER LAMB CHOP* <i>whipped tofu feta</i>              | 52 |
| KOJI CHICKEN <i>shiitake xo, sansho salt</i>            | 36 |
| LAMB RIBS <i>nippon glaze, pickled okra, lime</i>       | 38 |

## MAKOTO PREMIUM STEAK

*charcoal grilled*

|  |    |  |              |
|--|----|--|--------------|
| WAGYU FILET*<br><i>snake river farms, idaho 8 oz.</i>                | 87 | A5 WAGYU STRIP*<br><i>miyazaki, japan (4 oz. minimum)</i>              | \$30 PER OZ. |
| 30 DAY KOJI AGED NY STRIP*<br><i>snake river farms, idaho 10 oz.</i> | 92 | KUROSAWA 30 DAY AGED RIBEYE*<br><i>snake river farms, idaho 34 oz.</i> | 205          |

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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. 04/29/24

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