

MAKOTO

COLD

- HAMACHI PONZU*** SERRANO CHILI 22
- TRUFFLE SALMON*** YUZU, CRYSTALLIZED SOY, CHIVES 24
- MAKOTO HOUSE SALAD** WATERCRESS, CHIKUWA, WASABI DRESSING 14
- SUNOMONO SALAD** SEAWEEED SALAD, PICKLED CUCUMBER, SHISO, TOSAZU VINAIGRETTE 12
- KANI SALAD** KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 28
- WATERMELON CEVICHE*** TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18
- FIRE AND ICE OYSTERS*** YAMAMOMO GRANITA, SERRANO CHILI 22
- WAGYU CARPACCIO*** GINGER, GARLIC, MITSUBA, TRUFFLE OIL 22
- UMAMI KANPACHI*** YUZU VINAIGRETTE, UMAMI SALT, GARLIC CHIPS 22

HOT

- KURO EDAMAME** SEA SALT 8
- MISO SOUP** SILKEN TOFU, WAKAME 6.5
- SPICY TUNA CRISPY RICE*** SERRANO CHILI 16
- CRISPY BRUSSELS SPROUTS** KIMCHI SAUCE 12
- SAUTÉED AIR SPINACH** GARLIC, CHILI 10
- SHISHITO PEPPERS** SESAME, BONITO 11
- SHRIMP TEMPURA** TIGER PRAWNS, GINGER SOY 18
- DYNAMITE HAND ROLL** BAKED CRAB, CREAMY PONZU 15
- CRISPY CHICKEN DUMPLINGS** SESAME MUSTARD MISO, SCALLIONS 14
- ROCK SHRIMP TEMPURA** KOCHUJANG AIOLI, KEY LIME 21

RICE + NOODLES

- VEGETABLE FRIED RICE** PICKLED GINGER, WASABI 14
- FROSTY WAGYU FRIED RICE** JIDORI EGG, XO SAUCE, FOIE GRAS 24
- SHORT RIB YAKI NOODLES** TAMARIND SOY, GINGER AIOLI 27
- CHICKEN NOODLE RAMEN** TONKOTSU CONSOMME, SCALLION 14
- MAKOTO RAMEN** GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16

ROBATA JAPANESE GRILL

- | | | | | |
|---|---|---|--|--|
| WAGYU SHORT RIB
CHILI SESAME
PONZU
22 | CHICKEN
SCALLION
12 | CHICKEN WINGS
YUZU KOSHO
VINAIGRETTE
18 | TIGER PRAWN
PETITE SHISO
18 | KING CRAB
PONZU BUTTER
43 |
| JAPANESE EGGPLANT
NIKU CHICKEN MISO
10 | CORN
SHISO BUTTER,
TOGARASHI
10 | ASPARAGUS
MENTAIKO AIOLI,
SHISO BUTTER
12 | GRILLED AVOCADO
SWEET PONZU,
CHILI OIL
8 | WHOLE CAULIFLOWER
WHIPPED FETA
TOFU
16 |

FISH + MEAT

- WHOLE ROASTED BRANZINO** WASABI CHIMICHURRI 38
- MISO SEA BASS** CRISPY KALE 38
- GINGER LAMB CHOP*** WHIPPED FETA-TOFU 38
- WAGYU HOT STONE*** COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 26
- HANGER STEAK 10 OZ*** AVOCADO AND GINGER PURÉE 34

MAKOTO PREMIUM STEAK

CHARCOAL GRILLED

- | | | | |
|--|--|--|---|
| C.A.B. PRIME FILET*
BUCKHEAD, GA
8 OZ. - 60 | A5 WAGYU STRIP*
MIYAZAKI, JAPAN
- \$20 PER OZ.
(4 OZ. MINIMUM) | KUROSAWA
30 DAY AGED RIBEYE*
SNAKE RIVER FARMS, IDAHO
34 OZ. - 190 | 30 DAY KOJI AGED NY
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. 10/27/21



MAKOTO

CHEF'S COMBINATIONS

SUSHI SAMPLER*
40, 60

SASHIMI SAMPLER*
40, 60

SUSHI + SASHIMI

2 PIECES PER ORDER

CHU-TORO* MEDIUM FATTY TUNA	18
OH-TORO* FATTY TUNA	20
HAMACHI* KING YELLOWTAIL	12
HAMACHI-TORO* FATTY KING YELLOWTAIL	13
UNAGI BBQ FRESH WATER EEL	14
ANAGO SALT WATER EEL	14
MAGURO* TUNA	12
SAKE* KING SALMON	12
SAKE-TORO* FATTY KING SALMON	13
KINMEDAI* GOLDEN BIG EYE SNAPPER	16
AJI* JACKFISH	10
KANPACHI* AMBERJACK	12
SHIME SABA* CURED MACKEREL	10
SHIMA AJI* STRIPE JACK	13
TAMAGO* TRADITIONAL EGG OMELETTE	8
AMAEBI* SWEET SHRIMP	16
DOMESTIC UNI* SEA URCHIN	18
JAPANESE UNI* HOKKAIDO SEA URCHIN	35
HOTATE* LIVE SCALLOP	18
IKURA* FRESH SALMON ROE	12
TAKO OCTOPUS	10
KURUMA EBI TIGER PRAWN (BY THE PIECE)	10
ONO* WAHOO	12
HIRAME* FLUKE	10
IKA* SQUID	10
KANI KING CRAB	18

CAVIAR

BLACK OSETRA
RUSSIA*
1oz 135

AMBER OSETRA
RUSSIA*
1oz 170

GOLD OSETRA
RUSSIA*
1oz 210

TASTING
ALL THREE*
1/2oz EACH 225

MAKI

KAPPA* CUCUMBER, SESAME	8
TEKKA* TUNA, SCALLION	10
SPICY TUNA* CHILI AÏOLI, SCALLION	17
SPICY SALMON* AVOCADO, CHILI AÏOLI	15
CALIFORNIA* FRESH CRAB, CUCUMBER, AVOCADO	14
SHRIMP TEMPURA ASPARAGUS, SPICY AÏOLI	15
THE GARDEN CARROT, CUCUMBER, KANPYO, AVOCADO, ASPARAGUS, YUZU KOSHU AIOLI	14
SPICY YELLOWTAIL* WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO	17
NEGI TORO* CHOPPED FATTY TUNA, SCALLION, FRESH WASABI	18
VEGAN STEPHEN TEMPURA ZUCCHINI, AVOCADO, SQUASH, RED PEPPER, ASPARAGUS	14
CATERPILLAR FRESH WATER EEL, CUCUMBER, AVOCADO, EEL SAUCE	14
RAINBOW* CRAB, TUNA, SALMON, YELLOWTAIL, SHRIMP, CUCUMBER, AVOCADO	17
SOFT SHELL CRAB TEMPURA TOBIKO, AVOCADO, SCALLION, ASPARAGUS	20
SAUCES SPICY MAYO, PONZU, EEL	.50

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