

# 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
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* <i>tuna, scallion, shiso</i>	14
NEGI TORO* <i>fatty tuna, shiso, scallion</i>	18
KAPPA <i>cucumber, sesame</i>	8
SALMON*	12
AVOCADO	10
SNOW CRAB	18

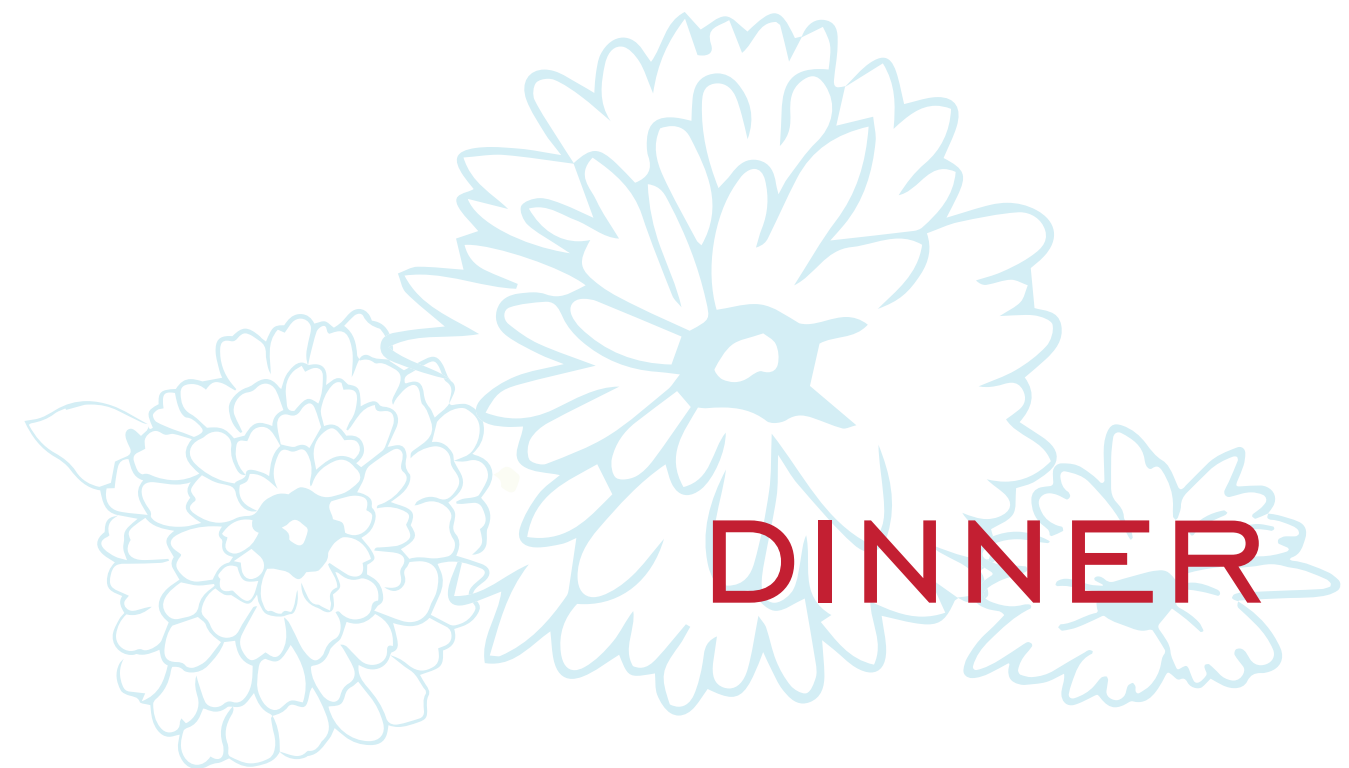
URAMAKI *rice outside*

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SPICY TUNA*	19
<i>chili aioli, scallion</i>	
SPICY YELLOWTAIL*	19
<i>wasabi, scallion, avocado, cucumber, sliced serrano</i>	
SALMON AVOCADO*	17
<i>salmon, avocado, sesame seeds</i>	
SHRIMP TEMPURA	17
<i>asparagus, chili aioli</i>	
CALIFORNIA*	18
<i>snow crab, imitation crab, cucumber, avocado</i>	
RAINBOW*	24
<i>snow crab, tuna, salmon, yellowtail, shrimp, ono, cucumber, avocado</i>	
VEGAN STEPHEN	14
<i>tempura zucchini, avocado, kanpyo, red and yellow pepper, asparagus</i>	
CATERPILLAR	18
<i>fresh water eel, cucumber, kanpyo, avocado, bonito, eel sauce</i>	
SPICY SCALLOP*	22
<i>japanese scallops, chili aioli, tobiko</i>	
FUTOMAKI <i>large roll</i>	

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SOFTSHELL	20
<i>crab tempura, tobiko, avocado, scallion, asparagus, chili aioli</i>	
VEGGIE	14
<i>carrot, cucumber, kanpyo, avocado, asparagus, yuzu kosho aioli</i>	



## CAVIAR

BLACK OSETRA ISRAEL* 1oz 135	AMBER OSETRA ISRAEL* 1oz 170	GOLD OSETRA ISRAEL* 1oz 210	TASTING ALL THREE* 1/2oz EACH 225
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## 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
JUMBO STONE CRAB <i>soy marinated, kizami wasabi cocktail, yuzu kosho aioli</i>	39/PC <i>(2 piece minimum)</i>

## 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>seaweed, pickled cucumber, tozazu vinaigrette</i>	13
KANI <i>cucumber, yuzu kosho aioli</i>	28

## RICE + NOODLES

VEGETABLE FRIED RICE <i>pickled ginger, wasabi furikake</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
BOTAN-EBI HOT STONE* <i>yuzu kosho butter aioli</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
JAPANESE A5 SUKIYAKI* <i>warishita sauce, enoki, shishito, truffled onsen egg</i>	120
LAMB RIBS <i>nippon glaze, pickled okra, lime</i>	38

## MAKOTO PREMIUM STEAK

*charcoal grilled*

WAGYU FILET* <i>margaret river farm, australia 8 oz.</i>	87	A5 WAGYU STRIP* <i>miyazaki, japan (4 oz. minimum)</i>	\$30 PER OZ.
30 DAY KOJI AGED NY STRIP* <i>snake river farms, idaho 10 oz.</i>	92	30 DAY AGED BONE-IN RIBEYE* <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. 01/24/25

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