

# CHEF'S COMBINATIONS

*sushi/sashimi sampler\**

40, 60

*sashimi omakase\**

175

## SUSHI + SASHIMI

*2 pieces per order*

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

## BENTO BOX

*served with miso soup + wasabi rice* 24

CHICKEN ROBATA  
*scallion*

SUSHI ROLL\*  
*spicy tuna, california*

PONZU SALMON  
*crispy brussels*

## STARTERS

KURO EDAMAME *sea salt* 11

MISO SOUP *silken tofu, wakame* 8

DYNAMITE HAND ROLL *baked crab, soy paper* 15

CRISPY BRUSSELS SPROUTS *kimchee, lime* 12

HAMACHI CRISPY RICE\* *yuzu kosho* 18

TUNA CRISPY RICE\* *serrano chili* 16

## RAW

HAMACHI PONZU\* *white ponzu, cilantro* 24

TRUFFLE SALMON\* *cyrstallize soy, citrus* 23

TORO TARTARE\* *cherry blossom salt, sesame miso* 36

UMAMI KANPACHI\* *yuzu vinaigrette, garlic chips* 22

## TEMPURA

SHISHITO *szechuan, bonito* 14

BABY CORN *chili miso aioli* 15

ROCK SHRIMP *kochujang, endive* 21

## SALAD

MAKOTO HOUSE *chikuwa, wasabi miso dressing* 15

SUNOMONO *pickled cucumber, tozazu vinaigrette* 13

KANI *cucumber, yuzu kosho aioli* 28

## RICE + NOODLES

WASABI FRIED RICE *scrambled eggs, mixed vegetables* 14

FROSTY WAGYU FRIED RICE *jidori egg, xo sauce* 24

SHORT RIB YAKI NOODLE *tamarind soy, ginger aioli* 28

CHICKEN RAMEN *yuzu oil, scallions* 15

## ROBATA JAPANESE GRILL

KING CRAB *ponzu butter* 45

CHICKEN SKEWERS *tokyo scallions* 15

CHICKEN WINGS *yuzu kosho vinaigrette* 20

WAGYU SHORT RIB *chili sesame ponzu* 27

TIGER PRAWN *nuoc mam* 19

CORN *shiso butter, togarashi* 12

WHOLE CAULIFLOWER *whipped feta tofu* 17

JAPANESE EGGPLANT *niku chicken miso* 12

AVOCADO *sweet ponzu, chili oil* 10

## FISH + MEAT

WHOLE BRANZINO *wasabi chimichurri, shiso* 39

MISO SEABASS *crispy kale, ume miso* 39

PRIME SKIRT STEAK\* *avocado ginger puree (10 oz.)* 48

WAGYU BEEF HOT STONE\* *sesame dipping sauce* 26

GINGER LAMB CHOP\* *whipped tofu feta* 40

CHIRASHI\* *scattered fish* 26

KOJI CHICKEN *shiitake xo, sancho salt* 36

## MAKOTO PREMIUM STEAK

*charcoal grilled*

WAGYU FILET\*  
*strube farms, texas*  
8 OZ. - 65

A5 WAGYU STRIP\*  
*miyazaki, japan*  
\$20 PER OZ. (4 oz. minimum)

30 DAY KOJI AGED NY STRIP\*  
*snake river farms, idaho*  
10 OZ. - 70

KUROSAWA 30 DAY AGED RIBEYE\*  
*snake river farms, idaho*  
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. 04/12/22