

CHEF'S COMBINATIONS

*sushi/sashimi sampler**

60, 80

*sashimi omakase**

185

SUSHI + SASHIMI

2 pieces per order

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|--|----|
| 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> | 14 |
| SAKE-TORO* <i>fatty king salmon</i> | 15 |
| 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> | 12 |
| KANPACHI* <i>amberjack</i> | 15 |
| AMAEBI* <i>sweet shrimp</i> | 18 |
| HOTATE* <i>hokkaido scallop</i> | 18 |
| HIRAME* <i>fluke</i> | 14 |
| IKURA* <i>fresh salmon roe</i> | 14 |
| 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* <i>sea urchin</i> | MP |
| 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 |

MAKI

HOSOMAKI *seaweed outside*

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

URAMAKI *rice outside*

| | |
|-------------------|----|
| SPICY TUNA* | 18 |
| SPICY YELLOWTAIL* | 18 |
| SALMON AVOCADO* | 16 |
| SHRIMP TEMPURA | 17 |
| CALIFORNIA* | 18 |
| RAINBOW* | 24 |
| VEGAN STEPHEN | 14 |
| CATERPILLAR | 18 |
| SPICY SCALLOP* | 22 |

FUTOMAKI *large roll*

| | |
|-----------|----|
| SOFTSHELL | 20 |
| VEGGIE | 14 |

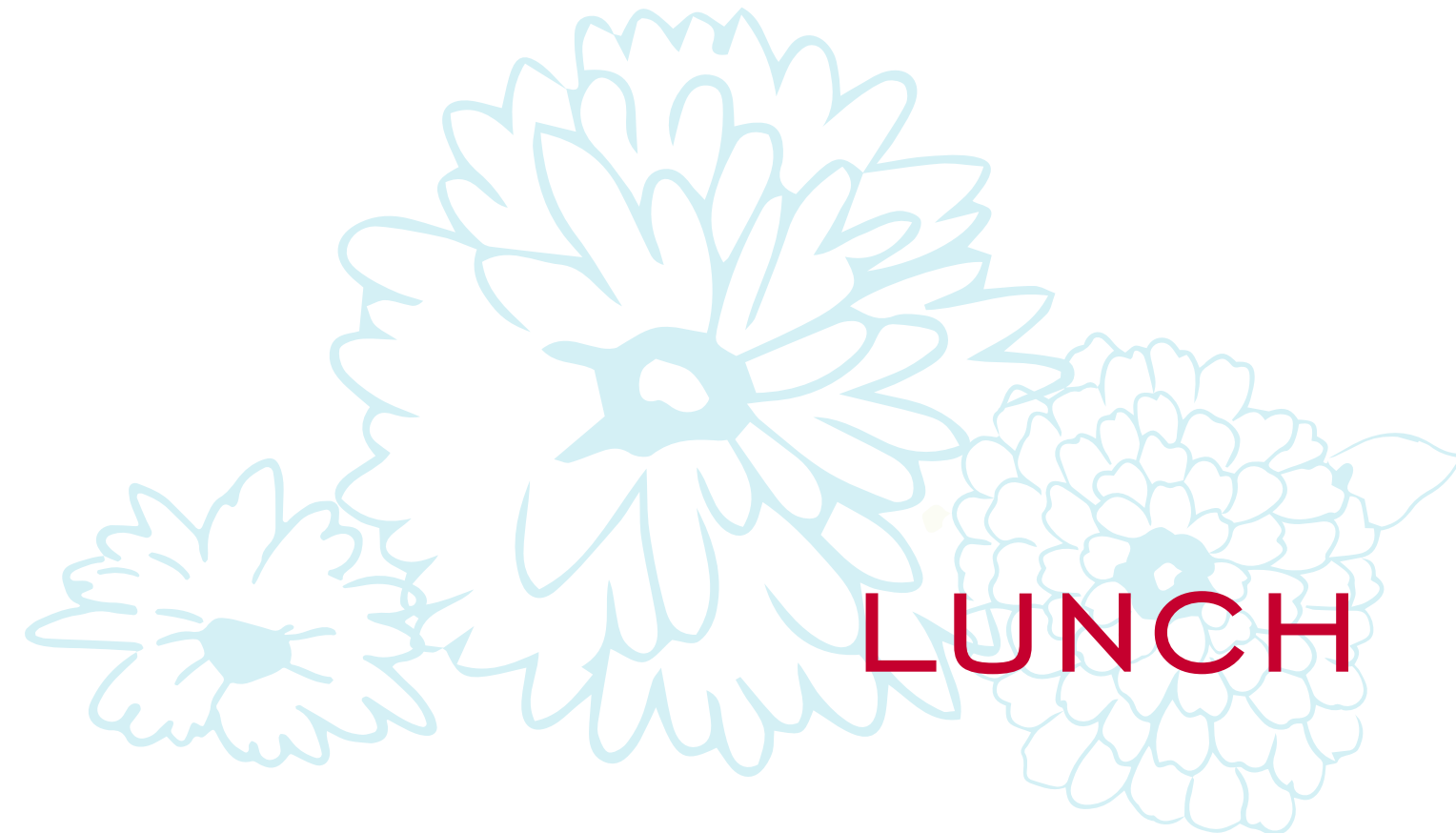
CAVIAR

BLACK OSETRA
RUSSIA*
1oz 135

AMBER OSETRA
RUSSIA*
1oz 170

GOLD OSETRA
RUSSIA*
1oz 210

TASTING
ALL THREE*
1/2oz EACH 225



BENTO BOX

served with miso soup + wasabi rice 28

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

WAGYU CARPACCIO* *ginger, garlic, mitsuba, sesame oil* 28

RAW

HAMACHI PONZU* *white ponzu, cilantro* 24

TRUFFLE SALMON* *crystallized soy, citrus* 23

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

UMAMI KANPACHI* *yuzu vinaigrette, garlic chips* 25

TEMPURA

SHISHITO *szechuan, bonito* 14

BABY CORN *chili miso aioli* 16

ROCK SHRIMP *kochujang, endive* 26

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* 26

BRAISED BEEF YAKI NOODLES *tamarind soy, ginger aioli* 29

CHICKEN RAMEN *yuzu oil, scallions* 15

ROBATA JAPANESE GRILL

CHICKEN SKEWERS *tokyo scallions* 15

CHICKEN WINGS *yuzu kosho vinaigrette* 20

WAGYU SHORT RIB *chili sesame ponzu* 27

TIGER PRAWN *nuoc mam* 21

CORN *shiso butter, togarashi* 12

WHOLE CAULIFLOWER *whipped feta tofu* 19

JAPANESE EGGPLANT *niku chicken miso* 13

AVOCADO *sweet ponzu, chili oil* 12

KING CRAB *ponzu butter* 78

FISH + MEAT

WHOLE BRANZINO *wasabi chimichurri, shiso* 45

MISO SEABASS *crispy kale, ume miso* 48

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

WAGYU BEEF HOT STONE* *sesame dipping sauce* 28

GINGER LAMB CHOP* *whipped tofu feta* 49

CHIRASHI* *scattered fish* 31

KOJI CHICKEN *shiitake xo, sancho salt* 36

MAKOTO PREMIUM STEAK

charcoal grilled

WAGYU FILET*
strube farms, texas
8 OZ. - 87

A5 WAGYU STRIP*
miyazaki, japan
\$30 PER OZ. (4 oz. minimum)

30 DAY KOJI AGED NY STRIP*
snake river farms, idaho
10 OZ. - 88

KUROSAWA 30 DAY AGED RIBEYE*
snake river farms, idaho
34 OZ. - 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. 05/03/23

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