

CHEF’S COMBINATIONS

*sushi/sashimi sampler**
60, 80

*sashimi omakase**
185

SUSHI / SASHIMI

2 pieces per order

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

MAKI

HOSOMAKI *seaweed outside*

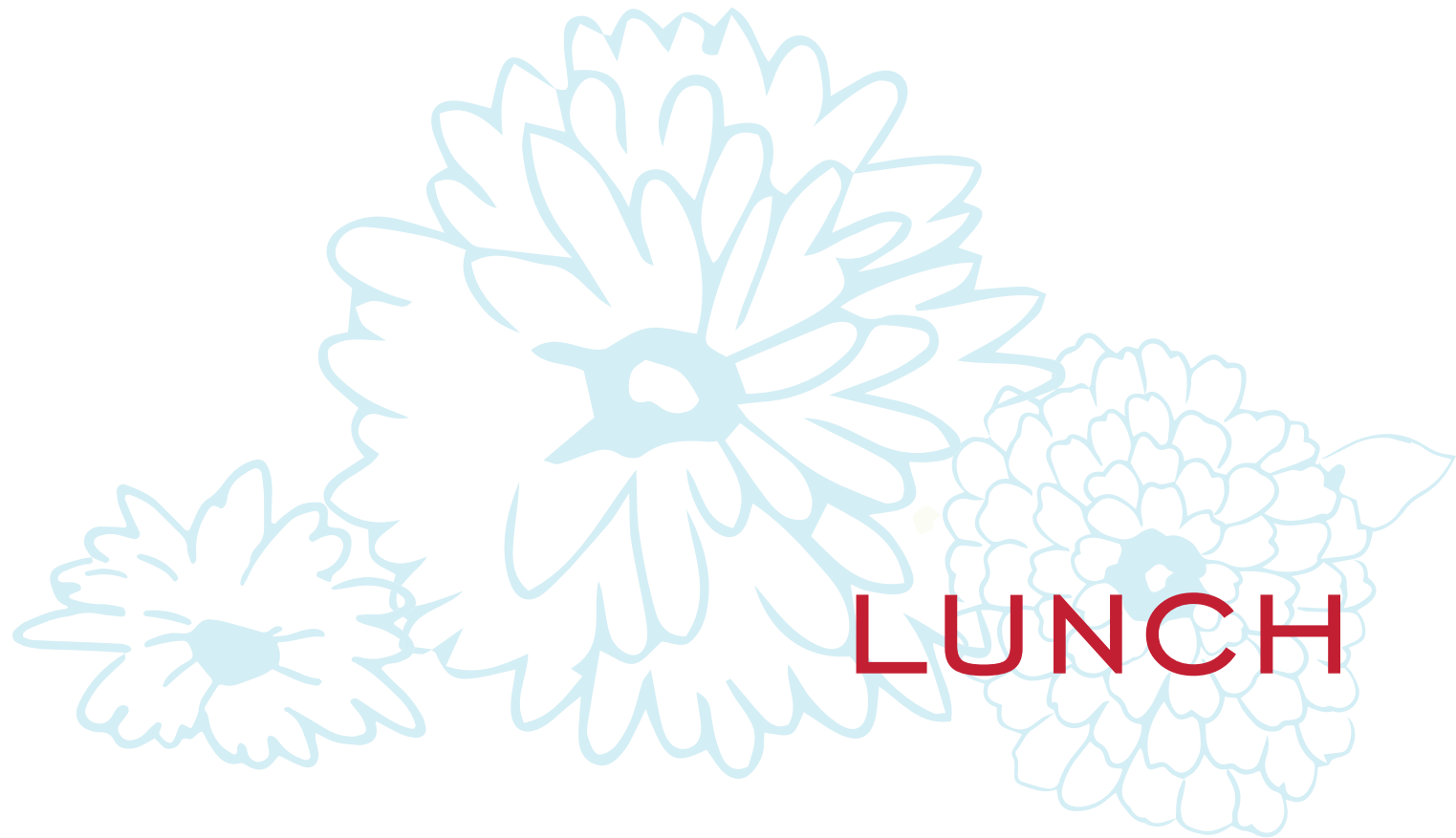
TEKKA*	tuna, scallion, shiso	14
NEGI TORO*	fatty tuna, shiso, scallion	18
KAPPA	cucumber, sesame	8
SALMON*		12
AVOCADO		10
SNOW CRAB		18

URAMAKI *rice outside*

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 *large roll*

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*	AMBER OSETRA ISRAEL*	GOLD OSETRA ISRAEL*	TASTING ALL THREE*
1oz 135	1oz 170	1oz 210	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
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
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, tosazu 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>amarind soy, ginger aioli</i>	30
CHICKEN RAMEN <i>yuzu oil, scallions</i>	15

BENTO BOX

served with miso soup + makoto salad + wasabi rice 28

CHICKEN ROBATA <i>scallion</i>	SUSHI ROLL* <i>spicy tuna, california</i>	PONZU SALMON* <i>crispy brussels</i>
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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
CHIRASHI* <i>scattered fish</i>	35
KOJI CHICKEN <i>shiitake xo, sancho 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>	A5 WAGYU STRIP* <i>miyazaki, japan (4 oz. minimum)</i>
87	\$30 PER OZ.
30 DAY KOJI AGED NY STRIP* <i>snake river farms, idaho 10 oz.</i>	30 DAY AGED BONE-IN RIBEYE* <i>snake river farms, idaho 34 oz.</i>
92	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. O 1/24/25
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