

# MAKOTO

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GROUP DINING MENUS

## MODERN JAPANESE

With over twenty years of experience, Chef Makoto Okuwa developed his own take on Japanese cuisine, where traditional Edomae-Sushi meets innovative flair. Makoto continues to evolve his style of crafting playful, exquisitely presented dishes which pay tribute with Japanese tradition.

9700 COLLINS AVENUE, MIAMI BEACH | MAKOTORESTAURANT.COM



## FEATURES

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- Available for lunch and dinner Monday-Sunday.
- Makoto Interior semi-private space up to 60 guests.
- Makoto Terrace al fresco dining up to 80 guests.
- Specializing in upscale izakaya multi course tasting menus.

FOR MORE INFORMATION CONTACT [NICOLE.SKEI@STARR-RESTAURANT.COM](mailto:NICOLE.SKEI@STARR-RESTAURANT.COM) | 305-864-8600

\*menus subject to change

# LUNCH ONE served family style

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## FIRST COURSE

EDAMAME sea salt

BRUSSEL SPROUTS kimchee, lime

UMAMI SALMON yuzu vinaigrette, garlic chips

## SECOND COURSE

CALIFORNIA MAKI & CUCUMBER/AVOCADO MAKI

SUNOMONO SALAD pickled cucumber, tosozu vinaigrette

CHICKEN ROBATA tokyo scallions

## THIRD COURSE

PRIME SKIRT STEAK avocado ginger puree

CAULIFLOWER ROBATA whipped feta tofu

WASABI FRIED RICE scrambled egg, mixed vegetables

## DESSERT

MIXED MOCHI & EXOTIC FRUIT

**\$75.00 PER PERSON\***

Soft drinks, drip coffee and ice tea included.

\*Amount does not include taxes, gratuity or special events fee.

\*Special Events Fee: Five percent (5%) of the total food and beverage charges will be added to the total bill as a Special Events Fee which is used to offset the cost associated with the administration of your event and is subject to all applicable sales and similar taxes. THIS 5% FEE IS NOT A GRATUITY AND WILL NOT BE DISTRIBUTED TO EMPLOYEES WHO PROVIDE SERVICES TO GUESTS

## LUNCH TWO served family style

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### FIRST COURSE

BLACK EDAMAME sea salt

TUNA CRISPY RICE serrano chili

HAMACHI PONZU white ponzu, cilantro

### SECOND COURSE

SPICY YELLOWTAIL MAKI & CUCUMBER/AVOCADO MAKI

MAKOTO HOUSE SALAD chikuwa, wasabi miso dressing

WAGYU ROBATA chili sesame ponzu

### THIRD COURSE

WASABI FRIED RICE scrambled egg, mixed vegetables

PRIME SKIRT STEAK avocado ginger puree

CAULIFLOWER ROBATA whipped feta tofu

### DESSERT

YUZU CAKE & EXOTIC FRUIT

**\$85.00 PER PERSON\***

Soft drinks, drip coffee and ice tea included.

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## DINNER ONE served family style

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### FIRST COURSE

EDAMAME sea salt

HAMACHI PONZU white ponzu, cilantro

SPICY TUNA CRISPY RICE serrano

### SECOND COURSE

SPICY TUNA MAKI, SALMON & AVOCADO MAKI, CALIFORNIA MAKI

MAKOTO HOUSE SALAD chikuwa, wasabi miso dressing

CHICKEN ROBATA tokyo scallions

### THIRD COURSE

PRIME SKIRT STEAK avocado ginger puree

CAULIFLOWER whipped feta tofu

WASABI FRIED RICE scrambled egg, mixed vegetables

### DESSERT

YUZU CAKE & EXOTIC FRUIT

**\$105.00 PER PERSON\***

Soft drinks, drip coffee and ice tea included.

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## DINNER TWO served family style

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### FIRST COURSE

EDAMAME sea salt

HAMACHI PONZU white ponzu, cilantro

SPICY TUNA CRISPY RICE serrano

### SECOND COURSE

SPICY TUNA MAKI & CALIFORNIA MAKI

YELLOWFIN TUNA SASHIMI & SCOTTISH SALMON SASHIMI

MAKOTO HOUSE SALAD chikuwa, wasabi miso dressing

WAGYU ROBATA chili sesame ponzu

### THIRD COURSE

BRANZINO wasabi chimichurri

CAULIFLOWER whipped feta tofu

TENDERLOIN charcoal grilled, sesame miso mustard

VEGETABLE FRIED RICE mixed vegetables

### DESSERT

YUZU CAKE saketini foam, vanilla ice cream

MIXED MOCHI & EXOTIC FRUIT

### \$125.00 PER PERSON\*

Soft drinks, drip coffee and ice tea included.

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## DINNER THREE served family style

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### FIRST COURSE

EDAMAME sea salt

SPICY TUNA CRISPY RICE serrano

HAMACHI PONZU white ponzu, cilantro

MAKOTO HOUSE SALAD chikuwa, wasabi miso dressing

### SECOND COURSE

TRUFFLE SALMON crystalize soy, citrus

BRUSSELS SPROUTS kimchee, lime

WAGYU ROBATA chile sesame ponzu

### THIRD COURSE

SPICY TUNA MAKI & SPICY SCALLOP MAKI

BLUEFIN SASHIMI, ORA KING SALMON SASHIMI & KANPACHI SASHIMI

### FOURTH COURSE

KOJI STRIP 30 day aged, charcoal grilled

CAULIFLOWER whipped feta tofu

VEGETABLE FRIED RICE scrambled egg, mixed vegetables

### DESSERT

YUZU CAKE vanilla ice cream almond crumble

MIXED MOCHI & EXOTIC FRUIT

**\$145.00 PER PERSON\***

Soft drinks, drip coffee and ice tea included.

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