

MAKOTO

BENTO

SERVED WITH CHOICE OF SALAD OR MISO SOUP + WASABI RICE 19

**CHICKEN
ROBATA**
SCALLION

SUSHI ROLL*
SPICY TUNA,
CALIFORNIA

PONZU SALMON
CRISPY
BRUSSELS

BYO HAND ROLL* 28
MAGURO, HAMACHI, SAKE, NORI, TRADITIONAL ACCOMPANIMENTS



COLD

HAMACHI PONZU* SERRANO CHILI 20
WAGYU CARPACCIO* GINGER, GARLIC, MITSUBA, TRUFFLE OIL 22
TRUFFLE PONZU SALMON TRUFFLE SALSA, MYOGA, KOMBU POWDER 23
UMAMI KANPACHI* YUZU OIL, UMAMI SALT, GARLIC CHIPS 22
WATERMELON CEVICHE* TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18
TUNA PIZZA* GRILLED TORTILLA, TOMATO, RED ONION, ANCHOVY AIOLI, CILANTRO 21
EDAMAME NAMERAKA EGGPLANT-TOFU HUMMUS, TRUFFLED EDAMAME TAPENADE, NORI WONTONS 15

HOT

KURO EDAMAME SEA SALT 8
SHISHITO PEPPERS SESAME, BONITO 11
DYNAMITE HAND ROLL BAKED CRAB, CREAMY PONZU 14
SAUTÉED AIR SPINACH GARLIC, CHILI 9
SPICY TUNA CRISPY RICE* SERRANO CHILI 14
MISO SOUP SILKEN TOFU, WAKAME 6.50
SHORT RIB YAKI NOODLES* TAMARIND SOY, GINGER AIOLI 22
CHICKEN NOODLE RAMEN TONKATSU CONSOMME, SCALLION 12
MAKOTO RAMEN GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16
ROASTED ASPARAGUS CHARRED LEMON, MENTAICO AIOLI, SHISO BUTTER 10
WASABI RICE JASMINE RICE, WASABI 8
CRISPY BRUSSELS SPROUTS KIMCHI SAUCE 10
CRISPY CHICKEN DUMPLINGS SESAME MUSTARD MISO, SCALLIONS 12
ROCK SHRIMP TEMPURA KOCHUJANG AIOLI, CILANTRO-WASABI AIOLI 16

SALADS

MAKOTO HOUSE SALAD WATERCRESS, CHIKUWA, WASABI DRESSING 13
SUNOMONO SEAWEED SALAD, PICKLED CUCUMBER, SHISO, TOSAZU VINAIGRETTE 12
BINCHO GRILLED CHICKEN SALAD WATERCRESS, RADISH, CARROTS, RED ONION, YUZU VINAIGRETTE 16
KANI SALAD KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 18
ENDIVE SALAD CRISPY TOFU, KABOSU DRESSING, TOASTED ALMOND, SHISO 15

ROBATA

JAPANESE GRILL

KING CRAB 28
PONZU BUTTER

GRILLED AVOCADO 8
SWEET PONZU, CHILI OIL

TIGER PRAWN 18
PETITE SHISO

JAPANESE EGGPLANT 8
NIKU CHICKEN MISO

SHIITAKE 15
PESTO, UMAMI CRISP, PEANUTS

WHOLE CAULIFLOWER 16
WHIPPED FETA TOFU

CORN 10
CITRUS BUTTER, TOGARASHI

CHICKEN 10
SCALLION

WAGYU SHORT RIB* 16
CHILI SESAME PONZU

CHICKEN WINGS 15
YUZU KOSHO VINAIGRETTE

OCTOPUS 15
SZECHUAN, ICHIMI

MAIN

MISO SEA BASS CRISPY KALE 34
SHAKE OCHAZUKE GRILLED SALMON, SEASONAL VEGETABLE, NORI, WASABI, GREEN TEA 30
JAPANESE WAGYU* COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22
GRILLED SKIRT STEAK* AVOCADO AND GINGER PURÉE, WASABI 34
GINGER LAMB CHOP* WHIPPED FETA-TOFU 34
CHIRASHI* SCATTERED FISH 22
FROSTY WAGYU FRIED RICE* FOIE GRAS, SHICHIMI, JIDORI EGG 19

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
** 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.

