

# STARTERS

## RAW & CARPACCIO

### **Assorted Sashimi 12.5**

Tuna, Salmon & Yellowtail. 7 pcs

### **Sesame Seared Tuna 14.**

Seaweed salad, yuzu tobiko, chili aioli & kaiware.

### **Poke Tuna 9.**

Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.

### **Hamachi Carpaccio 13.**

Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.

### **Salmon Lomi Lomi 12.**

Salmon, shiso, cucumber, red onions & chili ponzu.

### **Oysters on the Half Shell 15.**

Premium oysters, ponzu, scallions & spicy sauce.

### **Ankimo 10.**

Steamed monkfish liver in ponzu sauce.

### **Oyster Shooter 8.**

Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions.

## TEMPURA

### **Lobster & Asparagus 15.**

### **Soft Shell Crab 13.**

Basil pesto, lemon aioli, tobanjan.

### **Crab Stuffed Jalapenos 8.**

Jalapenos stuffed with snow crab & cream cheese.

### **Vegetable Tempura 9.**

### **Mixed Tempura 12.**

## SALADS

### **Sashimi Salad 18.**

Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.

### **Tuna Ceviche Salad 14.**

Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and wonton chips.

### **Shrimp Ceviche 12.**

Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.

### **Salmon Skin Salad 10.**

Grilled salmon skin, cucumber, red onions, bonito, kaiware, yamagobo with spring mix salad and ponzu

### **Tsukemono 7.**

Assorted pickled vegetables.

### **Tako Kimchee Salad 10.**

Octopus, cucumber, tomatoes. Kimchee sauce.

### **Tako Sunomono 8.**

Octopus slices atop a cucumber salad.

### **Cucumber Salad 5.**

Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.

### **Green Salad 5.**

Spring mix, cucumbers & tomatoes. Miso sesame dressing.

### **Seaweed Salad 5.**

## GRILLED

### **Grilled Edamame 6.5**

Garlic salt & olive oil.

### **Grilled Oysters 6.**

Mozzarella & pesto. 2 pcs.

### **Kurobuta Pork Belly 11.**

Sweet sesame sauce & kimchee.

### **Beef & Eggplant 16.**

Eggplant & soy butter.

### **Hamachi Kama**

Regular 10. Large 14.

### **Squid 11.**

Shichimi aioli.

## SMALL BITES

### **Steamed Edamame 5.**

### **Fried Calamari 13.**

Cilantro ponzu.

### **Agedashi Tofu 6.**

### **Fried Oysters 8.**

### **Fried Gyoza 8.**

### **Takoyaki 7.**

### **Karaage Chicken 7.**

### **Goma-ae 6.**

Blanched spinach w/ sweet sesame sauce.

### **Shishito 7.**

Grilled or Tempura.

## PAN FRIED

### **Asparagus Beef Wrap 12.**

Cilantro & tomatoes.

Garlic jalapeno ponzu.

### **Seared Scallops 10.**

Sautéed spinach in soy butter.  
3 pcs.

## SIDES

### **White Rice 2.**

### **Brown Rice 3.**

### **Wakame Tofu Miso Soup 2.**

### **Spicy Miso Soup 3.**

# SUSHI

## NIGIRI 2pcs / SASHIMI 5pcs

**Toro** Fatty Tuna Belly **M.P.**

**Uni** Sea Urchin **M.P.**

**Mirugai** Geo Duck **M.P.**

**Amaebi** Sweet Shrimp **10.**

**Kani** Snow Crab **5.**

**Maguro** Tuna **5./10.**

**Sake** Salmon **5./10.**

**Wild Sockeye** Salmon **7./14.**

**Hamachi** Yellowtail **5./10.**

**Mutsu** Escolar **5./10.**

**Shiro Maguro** Albacore **5./10.**

**Kanpachi** Amber Jack **6./12.**

**Hotate** Scallop **5./8.**

**Saba** Mackerel **4./8.**

**Aji** Spanish Mackerel **6./12.**

**Tako** Octopus **4./8.**

**Ikura** Marinated Salmon Roe **6.**

**Tobiko** Flying Fish Roe **4.**

**Ika** Squid **4.**

**Unagi** Fresh Water Eel **5.**

**Ebi** Shrimp **4.**

**Kurodai** Sea Bream **6./12.**

**Hirame** Fluke **5./10.**

**Engawa** Fluke Rim **6./12.**

## COMMON ROLLS

**California 8.5**

Real crab meat, avocado, cucumber & tobiko.

**Fried California 10.5**

Real crab meat and avocado w/ teriyaki.

**Rainbow 15.**

California topped with assorted fish.

**Dragon 14.**

Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits.

**Caterpillar 11.**

Unagi & cucumber w/ avocado, teriyaki and sesame seeds.

**Spicy Tuna 8.**

Tuna tartar, cucumber, spicy sauce & sesame seeds.

**Philadelphia 12.**

Salmon, cream cheese & cucumbers w/ smoked salmon, red onions and capers.

**Fried Philadelphia 10.5**

Smoked salmon & cream cheese w/ red onions, capers & teriyaki.

**Spider 10.**

Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko.

**Unakyu 8.**

Fresh water eel, cucumbers & teriyaki.

**Tempura Shrimp 8.**

Tempura shrimp, avocado, cucumber & kaiware w/ tempura bits & teriyaki.

**Salmon Skin 8.**

Grilled salmon skin, shiso, yamagobo, kaiware, & cucumber.

**Golden Shrimp 9.**

Panko fried shrimp, snow crab, cucumber & avocado. Spicy mayo.

**Grilled Eggplant 7.**

Grilled eggplant & shiso.

**Mango Salmon 8.5**

**Avocado Mango 6.**

**Avocado Cucumber 4.**

## TRADITIONAL HOSOMAKI

**Kappa Maki 4.**

Cucumber roll.

**Oshinko Maki 4.5**

Pickled radish & shiso.

**Yamagobo Maki 5.**

Pickled burdock root & shiso.

**Umeshiso Maki 4.5**

Pickled plum paste, shiso & cucumber.

**Tekka Maki 6.**

Tuna roll.

**Negi Hama Maki 6.**

Yellowtail & green onions.

**Negi Toro Maki M.P.**

Fatty tuna belly & green onions.

**Inari (2 pcs) 3.5**

## HAND ROLLS

**Uni M.P.**

**Unagi 6.**

**California 6.**

**Spicy Tuna 6.**

**Negi Hama 6.**

**Salmon Skin 6.**

**\*\*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE\*\***

# AMAKARA ORIGINAL ROLLS

## SPICY

### **Spicy Crunchy Rainbow 17.5**

Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko.

### **Red Dragon 16.5**

Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki & red onions.

### **Chili Spider Salmon 17.**

Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits.

### **Spicy Sesame Seared Tuna 16.5**

Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip.

### **Jalapeno Hamachi 9.**

With avocado.

### **Scallop Paradise 9.**

Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions & 3 kinds of tobiko. 4 pcs

### **Seared Albacore 15.**

Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions.

### **Hamachi Bite 15.**

Crab, cilantro and tomatoes w/ hamachi & spicy radish.

### **Hawaiian Delight 17.**

Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple.

### **Albacore Escolar Medley 16.**

Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits.

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## NON SPICY

### **Tuna Caprese 9.**

Tuna, basil & fresh mozzarella. Balsamic, olive oil and crushed garlic dip.

### **Klondike Express 15.**

Crab, tempura shrimp and avocado w/ scallop mayo, 3 flavors of tobiko, tempura bits & teriyaki.

### **Shrimp Mango 16.**

Crab, tempura shrimp and avocado w/ ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.

### **Italian Dragon 16.**

Crab and tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil.

### **Cherry Blossom 15.**

Salmon and avocado w/ tuna & tobiko

### **Lime Scallop 15.**

Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko.

### **Lemon Salmon 14.5**

California roll w/ salmon, lemon slices & kaiware.

### **California Deluxe 14.5**

California roll w/ unagi, avocado, tobiko, & teriyaki.

### **Tempura Asparagus Roll 11.**

Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces. Spring mix salad.

### **Three of a Kind 12.**

Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko.

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# Entrees

## SUSHI & SASHIMI

Sashimi only served with white rice.

### **Tuna Sashimi 25.**

12 pcs.

### **Mixed Sashimi 29.**

Chef's best sashimi selection of the day.

### **Combination Sushi 19.**

5 pcs nigiri & choice of one roll: California, Spicy tuna or Unagi.

### **Sushi Sashimi Combination 28.**

7 pcs nigiri & 7 slices assorted sashimi.

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## SEAFOOD

Served w/ rice & spring mix salad.

### **Salmon Teriyaki 20.**

Pan fried salmon.

### **Saba Shioyaki 12.**

Seasoned, grilled mackerel w/ grated radish.

### **Salmon Shioyaki 20.**

Seasoned, grilled salmon.

### **Breaded Fried Shrimp 15.**

Panko breaded shrimp, broccoli & potato croquette.  
Cabbage Salad.

### **Mixed Tempura 16.**

Shrimp and vegetable tempura.

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## DONBURI

Over rice. Choice of miso soup or salad.

### **Unagi Don 24.**

Whole eel filet, steamed rice, unagi sauce & sesame seeds.

### **Tekka Don 24.**

Tuna over sushi rice. Nori.

### **Chirashi 29.**

Sashimi assortment over sushi rice. Nori.

### **Trio 25.**

Tuna, unagi & tempura shrimp over sushi rice. Nori.

### **Katsudon 16.**

Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.

### **Chicken Katsudon 16.**

Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.

## NOODLES

Make any noodle dish spicy. +\$1

### **Chasu Ramen 14.**

Chasu, menma seaweed, green onions, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste. Pork Broth.

### **Ramen 10.5**

Seaweed, menma seaweed, green onion, corn, boiled egg halve, bamboo, kikurage. Pork Broth.

### **Miso Ramen 13.**

Chasu, arugula, bean sprouts, boiled egg halve & chili bean paste. Pork Broth.

### **Maze Ramen 13.**

Chasu, cilantro, green onions, egg halve & lime juice. Dry tossed.

### **Udon or Soba 9.**

Seaweed, tempura bits, green onions & fish cake. Dashi broth.

### **Tempura Udon 16.**

Assorted tempura.

### **Cold Soba 10.**

Buckwheat noodles, tempura bits, green onions & sesame seeds. Chilled dashi broth.

### **Tempura Cold Soba 16.**

Assorted tempura.

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## Meat

Served w/ rice & spring mix salad.

### **Sesame Chicken 16.**

Tempura chicken w/ sweet ginger sauce & sesame seeds.

### **Chicken Teriyaki 15.**

Grilled chicken thighs.

### **Chicken Breast Teriyaki 17.**

### **Beef Teriyaki 19.**

Grilled ribeye.

### **Tonkatsu 15.**

Panko pork cutlets. Cabbage salad.

### **Chicken Katsu 15.**

Panko chicken thighs. Cabbage salad.

### **Ribeye Steak 30.**

Medium rare ribeye w/ sautéed arugula & garlic butter soy. No salad.