

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.

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.

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.

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.

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.