## STARTERS

### RAW & CARPACCIO
- **Assorted Sashimi** 13.5
  Tuna, Salmon & Yellowtail. 7 pcs.
- **Hamachi Carpaccio** 14.
  Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.
- **Salmon Lomi Lomi** 13.
  Salmon, shiso, cucumber, red onions & chili ponzu.
- **Oysters on the Half Shell** 16.
  Premium oysters, ponzu, scallions & spicy sauce.
- **Sesame Seared Tuna** 14.
  Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- **Ankimo** 11.
  Steamed monkfish liver in ponzu sauce.
- **Oyster Shooter** 9.
  Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+)
- **Poke Tuna** 10.
  Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- **Spicy Poke** 13.
  Served with a side of wonton chips.

### TEMPURA
- **Mixed Tempura** 12. Or **Vegetable Tempura** 9.
- **Lobster & Asparagus** 15.
- **Soft Shell Crab** 13.
  Basil pesto, lemon aioli, tobanjan.
- **Crab Stuffed Jalapenos** 8.
  Snow crab & cream cheese.
- **Spicy Ebi Mayo** 15.
  Creamy, spicy sauce. Sesame seeds.

### SMALL BITES
- **Steamed Edamame** 6.
- **Shishito Peppers** 7.
  Grilled or Tempura.
- **Fried Calamari** 14.
  Cilantro ponzu.
- **Karaage Chicken** 8.
  Rosemary salt.
- **Agedashi Tofu** 6.
- **Fried Oysters** 9.
- **Fried Gyoza** 8.5
- **Takoyaki** 8.
- **Arabiki Sausages**
- **Boiled 7. Grilled 8.**

### PAN FRIED
- **Asparagus Beef Wrap** 13.
  Cilantro, tomatoes, jalapeno, ponzu.
- **Seared Scallops** 11.
  Sautéed spinach in soy butter. 3 pcs.

### SALAD
- **Sashimi Salad** 19.
  Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- **Tuna Ceviche Salad** 15.
  Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and wonton chips.
- **Shrimp Ceviche** 13.
  Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- **Salmon Skin Salad** 11.
  Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- **Tako Kimchee Salad** 11.
  Octopus, cucumber, tomatoes. Kimchee sauce.
- **Tsukemono** 8.
  Assorted pickled vegetables.
- **Cucumber Salad** 6.
  Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.
- **Tako Sunomono** 9.
  Octopus slices atop a cucumber salad.
- **House Salad** 6.
  Spring mix or shredded cabbage. Miso sesame dressing.
- **Seaweed Salad** 6.

### GRILLED
- **Grilled Edamame** 7.
  Olive oil & garlic salt.
- **Walnut Prawns** 15.
  Creamy, honey glaze.
- **Beef & Eggplant** 17.
  Butter soy.
- **Grilled Squid** 12.
  Shichimi aioli.
- **Grilled Oysters** 7.
  Mozzarella & pesto. 2 pcs.
- **Hamachi Kama**
  Reg 11. Lrg 15.
- **Grilled Corn** 5.
  Soy sauce, butter, shichimi.
- **Grilled Sweet Potatoes** 5.
  Honey, butter, sesame seeds.
- **Miso Marinated Pork Belly** 12.
  Green onions, sesame seeds. Shichimi mayo.

### SIDES
- **White Rice** 2.
- **Brown Rice** 3.
- **Wakame Tofu Miso Soup** 2.
- **Spicy Miso Soup** 3.
SUSHI & SASHIMI
Sashimi only served with white rice.
Tuna Sashimi 26.
12 pcs.
Mixed Sashimi 31.
Chef’s best sashimi selection of the day.
Combination Sushi 20.
5 pcs nigiri & choice of one roll: California, Spicy tuna or Unagi.
Sushi Sashimi Combination 30.
7 pcs nigiri & 7 slices assorted sashimi.

SEAFOOD
Served w/ rice & spring mix salad.
Salmon Teriyaki 22.
Pan fried salmon.
Salmon Shiroyaki 22.
Seasoned, grilled salmon.
Saba Shiroyaki 13.
Seasoned, grilled mackerel w/ grated radish.
Breaded Fried Shrimp 16.
Panko breaded shrimp, broccoli & potato croquette.
Cabbage Salad.
Mixed Tempura 17.
Shrimp and vegetable tempura.

DONBURI
Over rice. Choice of miso soup or salad.
Chirashi 31.
Sashimi assortment over sushi rice. Nori.
Tekka Don 25.
Tuna over sushi rice. Nori.
Trio 27.
Tuna, unagi & tempura shrimp over sushi rice. Nori.
Unagi Don 26.
Whole eel filet, steamed rice, unagi sauce & sesame seeds.
Katsudon 17.
Chicken Katsudon 17.
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.

NOODLES
Make any noodle dish spicy. +$1
Ramen 11.5
Seaweed, green onion, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste.
Pork Broth.
Chasu Ramen 14.
Chasu, menma seaweed, green onions, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste. Pork Broth.
Maze Ramen 13.
Chasu, cilantro, green onions, egg halve & lime juice.
Dry tossed.
Udon or Soba 10.
Seaweed, tempura bits, green onions & fish cake.
Dashi broth.
Tempura Udon 17.
Assorted tempura.
Cold Soba 11.
Buckwheat noodles, tempura bits, green onions & sesame seeds. Chilled dashi broth.
Tempura Cold Soba 17.
Assorted tempura.

MEAT
Served w/ rice & spring mix salad.
Chicken Teriyaki 16.
Grilled chicken thighs.
Chicken Breast Teriyaki 18.
Beef Teriyaki 20.
Grilled ribeye.
Sesame Chicken 17.
Tempura chicken w/ sweet ginger sauce & sesame seeds.
Tonkatsu 16.
Panko pork cutlets. Cabbage salad.
Chicken Katsu 16.
Panko chicken thighs. Cabbage salad.
Ribeye Steak 32.
Medium rare ribeye w/ sautéed arugula & garlic butter soy. No salad.

*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE*
## SUSHI

### NIGIRI 2pcs / SASHIMI 5pcs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Toro</td>
<td>M.P.</td>
<td>Fatty Tuna Belly</td>
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<tr>
<td>Uni</td>
<td>M.P.</td>
<td>Sea Urchin</td>
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<tr>
<td>Amaebi</td>
<td>11.</td>
<td>Sweet Shrimp</td>
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<tr>
<td>Aji</td>
<td>7./14.</td>
<td>Spanish Mackerel</td>
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<tr>
<td>Ebi</td>
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<td>Shrimp</td>
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<tr>
<td>Engawa</td>
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<td>Fluke Rim</td>
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<td>Hamachi</td>
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<td>Yellowtail</td>
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<tr>
<td>Hamachi Toro</td>
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<tr>
<td>Hirame</td>
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<td>Fluke</td>
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<tr>
<td>Hotate</td>
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<td>Scallop</td>
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<tr>
<td>Ikura</td>
<td>7.</td>
<td>Marinated Salmon Roe</td>
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<tr>
<td>Kani</td>
<td>6.</td>
<td>Snow Crab</td>
</tr>
<tr>
<td>Kanpachi</td>
<td>7./14.</td>
<td>Amber Jack</td>
</tr>
<tr>
<td>Kurodai</td>
<td>6./12.</td>
<td>Sea Bream</td>
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<tr>
<td>Mirugai</td>
<td>12</td>
<td>Geo Duck</td>
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<td>Maguro</td>
<td>6./12.</td>
<td>Tuna</td>
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<td>Mutsu</td>
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<td>Escolar</td>
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<td>Saba</td>
<td>5./10.</td>
<td>Mackerel</td>
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<td>Sake</td>
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<td>Salmon</td>
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<td>Shiro Maguro</td>
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<td>Albacore</td>
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<tr>
<td>Saba Toro</td>
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<td>Tako</td>
<td>5./10.</td>
<td>Octopus</td>
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<tr>
<td>Tamago</td>
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<td>Sweet Egg Omelet</td>
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<tr>
<td>Tobiko</td>
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<td>Flying Fish Roe</td>
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<tr>
<td>Unagi</td>
<td>6.</td>
<td>Fresh Water Eel</td>
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<tr>
<td>Wild Sockeye Salmon</td>
<td>7./14.</td>
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</table>

### COMMON ROLLS

#### California 9.
- Real crab meat, avocado, cucumber & tobiko.

#### Fried California 11.
- Real crab meat and avocado w/ teriyaki.

#### Rainbow 16.
- California topped with assorted fish.

#### Dragon 15.
- Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits.

#### Caterpillar 12.
- Unagi & cucumber w/ avocado, teriyaki and sesame seeds.

#### Spicy Tuna 8.5
- Tuna tartar, cucumber, spicy sauce & sesame seeds.

#### Philadelphia 13.
- Salmon, cream cheese & cucumbers w/ smoked salmon, red onions and capers.

#### Fried Philadelphia 11.
- Smoked salmon & cream cheese w/ red onions, capers & teriyaki.

#### Spider 11.
- Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko.

#### Unakyu 8.5
- Fresh water eel, cumberts, teriyaki.

#### Tempura Shrimp 8.5
- Tempura shrimp, avocado, cucumber & kaiware w/ tempura bits & teriyaki.

#### Salmon Skin 8.5
- Grilled salmon skin, shiso, yamagobo, kaiware, cucumber.

#### Golden Shrimp 9.5
- Panko fried shrimp, snow crab, cucumber, avocado. Spicy mayo.

#### Grilled Eggplant 7.5
- Grilled eggplant & shiso.

#### Mango Salmon 8.5
- Avocado Cucumber 6.

#### Avocado Mango 6.5
- Futo Maki 8.

### TRADITIONAL HOSOMAKI

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Kappa Maki</td>
<td>4.5</td>
<td>Cucumber roll.</td>
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<tr>
<td>Oshinko Maki</td>
<td>5.</td>
<td>Pickled radish &amp; shiso.</td>
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<tr>
<td>Yamagobo Maki</td>
<td>5.5</td>
<td>Pickled burdock root &amp; shiso.</td>
</tr>
<tr>
<td>Umeshiso Maki</td>
<td>5.</td>
<td>Pickled plum paste, shiso &amp; cucumber.</td>
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<tr>
<td>Tekka Maki</td>
<td>6.5</td>
<td>Tuna roll.</td>
</tr>
<tr>
<td>Sake Maki</td>
<td>6.5</td>
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<tr>
<td>Negi Hama Maki</td>
<td>6.5</td>
<td>Yellowtail &amp; green onions.</td>
</tr>
<tr>
<td>Negi Toro Maki</td>
<td>M.P.</td>
<td>Fatty tuna belly &amp; green onions.</td>
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<td>Inari (2 pcs)</td>
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### HAND ROLLS

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Uni</td>
<td>M.P.</td>
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<tr>
<td>Unagi</td>
<td>7.</td>
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<tr>
<td>California</td>
<td>7.</td>
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<tr>
<td>Spicy Tuna</td>
<td>7.</td>
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<tr>
<td>Negi Hama</td>
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<tr>
<td>Salmon Skin</td>
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<tr>
<td>Spicy Scallop</td>
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<tr>
<td>Mango Salmon</td>
<td>7.</td>
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# AMAKARA ORIGINAL ROLLS

## SPICY

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Spicy Crunchy Rainbow</td>
<td>18.5</td>
</tr>
<tr>
<td>Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions &amp; tobiko.</td>
<td></td>
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<tr>
<td>Red Dragon</td>
<td>17.5</td>
</tr>
<tr>
<td>Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki &amp; red onions.</td>
<td></td>
</tr>
<tr>
<td>Chili Spider Salmon</td>
<td>18.0</td>
</tr>
<tr>
<td>Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu &amp; tempura bits.</td>
<td></td>
</tr>
<tr>
<td>Spicy Sesame Seared Tuna</td>
<td>17.5</td>
</tr>
<tr>
<td>Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo &amp; spicy ponzu dip.</td>
<td></td>
</tr>
<tr>
<td>Jalapeno Hamachi</td>
<td>9.5</td>
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<tr>
<td>With avocado.</td>
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</table>

## NON SPICY

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Albacore Caprese</td>
<td>15.0</td>
</tr>
<tr>
<td>Seared albacre atop a fresh mozzarella caprese with pesto, avocado, tomato, balsamic and soy sauce. Tobiko, jalapeno, and red onion. 4 pcs.</td>
<td></td>
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<tr>
<td>Klondike Express</td>
<td>16.0</td>
</tr>
<tr>
<td>Crab, tempura shrimp and avocado w/ scallop mayo, 3 flavors of tobiko, tempura bits, teriyaki &amp; lime juice.</td>
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</tr>
<tr>
<td>Shrimp Mango</td>
<td>17.0</td>
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<tr>
<td>Crab, tempura shrimp and avocado w/ ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki &amp; lime juice.</td>
<td></td>
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<tr>
<td>Italian Dragon</td>
<td>17.0</td>
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<tr>
<td>Crab and tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar &amp; olive oil.</td>
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<tr>
<td>Dill Salmon</td>
<td>9.5</td>
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<tr>
<td>Salmon, cream cheese, cucumber &amp; dill.</td>
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<table>
<thead>
<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>Scallop Paradise</td>
<td>9.5</td>
</tr>
<tr>
<td>Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions &amp; 3 kinds of tobiko. 4 pcs</td>
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<tr>
<td>Seared Albacore</td>
<td>16.0</td>
</tr>
<tr>
<td>Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil &amp; green onions.</td>
<td></td>
</tr>
<tr>
<td>Hamachi Bite</td>
<td>16.0</td>
</tr>
<tr>
<td>Crab, cilantro and tomatoes w/ hamachi &amp; spicy radish.</td>
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<tr>
<td>Hawaiian Delight</td>
<td>18.0</td>
</tr>
<tr>
<td>Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes &amp; chopped pineapple.</td>
<td></td>
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<tr>
<td>Albacore Escolar Medley</td>
<td>17.0</td>
</tr>
<tr>
<td>Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko &amp; tempura bits.</td>
<td></td>
</tr>
</tbody>
</table>

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