

# MAKOTO

## COLD

- FIRE AND ICE OYSTERS\*\*** YAMAMOMO GRANITA, SERRANO CHILI 22  
**WATERMELON CEVICHE\*** TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18  
**TRUFFLE PONZU SALMON\*** TRUFFLE SALSA, MYOGA, KOMBU POWDER 23  
**UMAMI KANPACHI\*** YUZU OIL, UMAMI SALT, GARLIC CHIPS 22  
**NIDAKO STYLE OCTOPUS\*** CURRY OIL, CRISPY CAPERS, SMOKED SALT 24  
**HAMACHI PONZU\*** SERRANO CHILI 20  
**WAGYU CARPACCIO\*** GINGER, GARLIC, MITSUBA, TRUFFLE OIL 22  
**TORO TARTARE\*** CAVIAR, FRESH WASABI, SOUR CREAM, DASHI-SOY 29  
**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  
**SPICY TUNA CRISPY RICE\*** SERRANO CHILI 14  
**SHRIMP TEMPURA** TIGER PRAWNS, GINGER SOY 16  
**SAUTÉED AIR SPINACH** GARLIC, CHILI 9  
**CRISPY CHICKEN DUMPLINGS** SESAME MUSTARD MISO, SCALLIONS 12  
**DYNAMITE HAND ROLL** BAKED CRAB, CREAMY PONZU 14  
**MISO SOUP** SILKEN TOFU, WAKAME 6.50  
**CRISPY BRUSSELS SPROUTS** KIMCHI SAUCE 10  
**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  
**KANI SALAD** KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 21  
**ENDIVE SALAD** CRISPY TOFU, KABOSU DRESSING, TOASTED ALMOND, SHISO 15

## RICE + NOODLES

- CHICKEN NOODLE RAMEN** TONKATSU CONSOMME, SCALLION 12  
**SHORT RIB YAKI NOODLES\*** TAMARIND SOY, GINGER AIOLI 22  
**MAKOTO RAMEN** GROUND STEAK, PORK, GARLIC, BEAN SPROUTS, RED CHILI 16  
**WASABI VEGETABLE FRIED RICE** PICKLED GINGER 11  
**FROSTY WAGYU FRIED RICE\*** FOIE GRAS, SHICHIMI, JIDORI EGG 19  
**JAPANESE RISOTTO** BROWN RICE, SEASONAL VEGETABLES, TRUFFLE 24

## ROBATA

JAPANESE GRILL

- |                                                      |                                                    |                                                   |                                                                       |
|------------------------------------------------------|----------------------------------------------------|---------------------------------------------------|-----------------------------------------------------------------------|
| <b>KING CRAB</b> 31<br>PONZU BUTTER                  | <b>GRILLED AVOCADO</b> 8<br>SWEET PONZU, CHILI OIL | <b>TIGER PRAWN</b> 18<br>PETITE SHISO             | <b>JAPANESE EGGPLANT</b> 8<br>NIKU CHICKEN MISO                       |
| <b>SHIITAKE</b> 15<br>PESTO, UMAMI CRISP,<br>PEANUTS | <b>WHOLE CAULIFLOWER</b> 16<br>WHIPPED FETA TOFU   | <b>CORN</b> 10<br>CITRUS BUTTER,<br>TOGARASHI     | <b>ASPARAGUS</b> 10<br>CHARRED LEMON, MENTAIKO<br>AIOLI, SHISO BUTTER |
| <b>CHICKEN</b> 10<br>SCALLION                        | <b>WAGYU SHORT RIB*</b> 16<br>CHILI SESAME PONZU   | <b>CHICKEN WINGS</b> 15<br>YUZU KOSHO VINAIGRETTE | <b>OCTOPUS</b> 15<br>SZECHUAN, ICHIMI                                 |

## FISH + MEAT

- MISO SEA BASS** CRISPY KALE 34  
**WHOLE ROASTED BRANZINO** WASABI CHIMICHURRI 36  
**SHAKE OCHAZUKE** GRILLED SALMON, SEASONAL VEGETABLE, NORI, WASABI, GREEN TEA 30  
**GRILLED SKIRT STEAK\*** AVOCADO AND GINGER PURÉE, WASABI 34  
**JAPANESE WAGYU\*** COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22  
**GINGER LAMB CHOP\*** WHIPPED FETA-TOFU 34  
**KARAAGE FRIED CHICKEN** GALLUS HERITAGE CHICKEN, SUDACHI RANCH, MITSUBA PONZU 34  
**BLACK GARLIC SHORT RIB** YUZU KOSHO, SWEET PONZU 36

## MAKOTO PREMIUM STEAK

CHARCOAL GRILLED

**WAGYU FILET\***  
JACKMAN FARMS,  
FLORIDA  
8 OZ - 60

**A5 WAGYU STRIP\***  
JAPAN  
6 OZ - 85  
12 OZ - 165

**KURASAWA**  
**LONG BONE RIBEYE\***  
RED TOP FARMS, MISSOURI  
28 OZ - 120

\* 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.

