

MAKOTO

BENTO BOX

SERVED WITH MISO SOUP + WASABI RICE 20
FROM 12 - 4PM

CHICKEN ROBATA
SCALLION

SUSHI ROLL*
SPICY TUNA,
CALIFORNIA

PONZU SALMON
CRISPY
BRUSSELS

STARTERS

KURO EDAMAME SEA SALT 8

MISO SOUP SILKEN TOFU, WAKAME 6.5

TRUFFLE PONZU SALMON* TRUFFLE SALSA, MYOGA, KOMBU POWDER 23

SPICY TUNA CRISPY RICE* SERRANO CHILI 14

MAKOTO HOUSE SALAD WATERCRESS, CHIKUWA, WASABI DRESSING 13

SUNOMONO SALAD SEAWEED SALAD, PICKLED CUCUMBER, SHISO, TOSAZU VINAIGRETTE 12

HAMACHI PONZU* SERRANO CHILI 20

CRISPY BRUSSELS SPROUTS KIMCHI SAUCE 12

SAUTÉED AIR SPINACH GARLIC, CHILI 9

WHOLE CAULIFLOWER WHIPPED FETA TOFU 16

WATERMELON CEVICHE* TUNA, WHITE FISH, OCTOPUS, SQUID, CUCUMBER, SERRANO LIME ICE 18

KANI SALAD KING CRAB, CUCUMBER, AVOCADO, YUZU KOSHO AIOLI 24

SHISHITO PEPPERS SESAME, BONITO 11

SHRIMP TEMPURA TIGER PRAWNS, GINGER SOY 16

CRISPY CHICKEN DUMPLINGS SESAME MUSTARD MISO, SCALLIONS 12

ROBATA JAPANESE GRILL

**WAGYU
SHORT RIB**
CHILI SESAME PONZU
16

CHICKEN
SCALLION
10

CHICKEN WINGS
YUZU KOSHO
VINAIGRETTE
15

TIGER PRAWN
PETITE SHISO
18

JAPANESE EGGPLANT
NIKU CHICKEN MISO
8

CORN
SHISO BUTTER,
TOGARASHI
10

KING CRAB
PONZU BUTTER
34

GRILLED AVOCADO
SWEET PONZU,
CHILI OIL
8

MAINS

MISO SEA BASS CRISPY KALE 34

GINGER LAMB CHOP* WHIPPED FETA-TOFU 36

WAGYU HOT STONE* COOKED TABLESIDE ON A HOT RIVER STONE, SESAME DIPPING SAUCE 22

WHOLE ROASTED BRANZINO WASABI CHIMICHURRI 36

GRILLED SKIRT STEAK* AVOCADO AND GINGER PURÉE 34

WASABI VEGETABLE FRIED RICE PICKLED GINGER 11

FROSTY WAGYU FRIED RICE SUNNYSIDE UP EGG AND XO SAUCE 21

SHORT RIB YAKI NOODLES TAMARIND SOY, GINGER AIOLI 25

SAUCES SPICY MAYO, PONZU, EEL .50

MAKOTO PREMIUM STEAK

CHARCOAL GRILLED

WAGYU FILET*
STRUBE FARMS, TEXAS
8 OZ. - 60

A5 WAGYU STRIP*
MIYAZAKI, JAPAN
\$20 PER OZ.
(4 OZ. MINIMUM)

KUROSAWA
30 DAY AGED RIBEYE*
SNAKE RIVER FARMS,
IDAHO
34 OZ. - 175

**30 DAY KOJI AGED NY
STRIP* SNAKE RIVER
FARMS, ILLINOIS**
10 OZ. - 60

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* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 08/12/20



CHEF'S COMBINATIONS

SUSHI SAMPLER*
40, 60

SASHIMI SAMPLER*
40, 60

SUSHI + SASHIMI

2 PIECES PER ORDER

CHU-TORO* MEDIUM FATTY TUNA	18
OH-TORO* FATTY TUNA	20
HAMACHI* KING YELLOWTAIL	12
UNAGI BBQ FRESH WATER EEL	14
ANAGO SALT WATER EEL	14
MAGURO* TUNA	12
SAKE* KING SALMON	12
KINMEDAI* GOLDEN BIG EYE SNAPPER	16
AJI* JACKFISH	10
KANPACHI* AMBERJACK	12
SHIME SABA* CURED MACKEREL	10
SHIMA AJI* STRIPE JACK	13
TAMAGO* TRADITIONAL EGG OMELETTE	8
AMAEBI* SWEET SHRIMP	14
DOMESTIC UNI* SEA URCHIN	14
JAPANESE UNI* HOKKAIDO SEA URCHIN	30
HOTATE* LIVE SCALLOP	18
IKURA* FRESH SALMON ROE	10
TAKO OCTOPUS	10
KURUMA EBI TIGER PRAWN (BY THE PIECE)	8
ONO* WAHOO	12
HIRAME* FLUKE	10
IKA* SQUID	8
KANI KING CRAB	16

SUSHI BAR

SPICY TUNA MAKI* CHILI AÏOLI, SCALLION	14
SPICY SALMON MAKI* AVOCADO, CHILI AÏOLI	14
CALIFORNIA MAKI* FRESH CRAB, CUCUMBER, AVOCADO	12
SHRIMP TEMPURA MAKI ASPARAGUS, SPICY AÏOLI	14
TEKKA MAKI* TUNA, SCALLION	8
SPICY YELLOWTAIL MAKI* WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO	13
KAPPA MAKI* CUCUMBER, SESAME	7
NEGI TORO MAKI* CHOPPED FATTY TUNA, SCALLION, FRESH WASABI	17
VEGAN STEPHEN TEMPURA ZUCCHINI, AVOCADO, SQUASH, RED PEPPER, CUCUMBER	14
CATERPILLAR ROLL FRESH WATER EEL, CUCUMBER, AVOCADO, EEL SAUCE	14
DYNAMITE HAND ROLL BAKED CRAB, CREAMY PONZU	14
RAINBOW ROLL* CRAB, TUNA, SALMON, YELLOWTAIL, SHRIMP, CUCUMBER, AVOCADO	17
SOFT SHELL CRAB TEMPURA MAKI TOBIKO, AVOCADO, SCALLION, ASPARAGUS	17

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