

COCKTAILS

SUMMER SANGRIA

white wine, plum sake, mango liqueur, fresh fruit
\$ 16

SARU

roku gin, sake, honeydew, lemongrass-shiso shrub
\$ 17

SAKE

OISHII CLEAR 'DELICIOUS' 3OZ
\$ 11

WINES

SPARKLING

CHARDONNAY & PINOT NOIR,
LOUIS POMMERY, BRUT RESERVE, CA
\$ 14

ROSE

BLEND, CHATEAU LA GORDONNE,
TETE DE CUVÉE 'VERITE DU TERROIR',
COTES DE PROVENCE, FR 2024
\$ 12

WHITE

SAUVIGNON BLANC, SANDY COVE,
MARLBOROUGH, NZ 2025
\$ 18

RED

MALBEC, MAAL 'BIUTIFUL',
MENDOZA, AR 2024
\$ 17

ICHIBAN

choice of

SPICY EDAMAME

sweet chili soy, cilantro

WAGYU GYOZA

miso mustard, shiso

TEMPURA SHISHITO PEPPERS

szechuan, bonito

TUNA CRISPY RICE*

serrano chili

MAKOTO HOUSE SALAD

chikuwa, wasabi miso dressing

NIBAN

choice of

KOJI CHICKEN BREAST

shiitake xo, sansho salt

MISO SALMON*

crispy kale, ume miso

WHOLE CAULIFLOWER

whipped feta tofu

CRISPY PORK BELLY

somen noodles, sudachi broth, shiso

SUSHI/MAKI MORIAWASE*

tuna, salmon, yellowtail nigiri, california maki

GRAND FINALE

choice of

STRAWBERRY YUZU CHEESECAKE

fresh strawberry, almond crumb

OKINAWAN TRES LECHES

pineapple, japanese whisky meringue, soy ice cream

\$40 PER PERSON

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL GUEST CHECKS.
ALL DISHES ARE MEANT TO BE SERVED FOR THE TABLE AS THEY ARE READY,
NO SUBSTITUTIONS, THE ENTIRE TABLE MUST PARTICIPATE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 08/01/26

MAKOTO

MIAMI SPICE

