



**a m a k a r a**

## COCKTAILS

### customer favorites

**Amakara Cocktail** ..... 14.5

Absolut Apeach Vodka, peach schnapps, lychee sake, lemon juice & Chambord

**Lychee Martini** ..... 14.5

Suntory Haku Vodka, lychee sake, lychee liqueur & garnished with lychee fruit

**Sweet-Tart Martini** ..... 14.5

Hangar 1 Buddha's Hand Citron Vodka, peach schnapps, watermelon pucker, sweet and sour, lemon juice & Sweet-Tart candy rim

**Moscow Mule** ..... 13

Ketel One Vodka, lime juice & ginger beer - on draft

**Pink Drink** ..... 13.5

Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine & lime juice

**Barrel-Aged Manhattan** ..... 15

Barrel-aged Redemption Bourbon, angostura bitters & garnished with Luxardo cherry

**Paper Crane** ..... 14

Kikori Japanese Whisky, Amaro Nonino & Aperol w/ lemon juice - on draft

**Toki Old Fashioned** ..... 16

Suntory Toki Whisky, bitters, orange bitters & brown sugar garnished with Luxardo cherry & dehydrated orange slice

**Spicy Pineapple Margarita** ..... 14

Don Julio Blanco Tequila, lime juice, ginger beer, arbol chile & pineapple

**Jalapeño Margarita** ..... 15

Muddled jalapeños, Tanteo Jalapeño Tequila, fresh lime juice & agave nectar. Salt rim.

**Cucumber Apple Mojito** ..... 15

Captain Morgan White Rum, Fuji apple sake, mint, cucumber, lime juice, lemon-lime soda.

**Yume-mosa** ..... 14

Japanese-inspired mimosa w/ Yuzu liqueur & ume sparkling wine.

**Neo Tokyo Tea** ..... 14

Absolut Pear Vodka, Nolet's Gin, Captain Morgan White Rum, Lunazul Tequila, Midori & pineapple juice

**Matcha Mule** ..... 13.5

Ketel One Vodka, green tea, ginger beer, lime juice, w/ a matcha rim and matcha shaved coconut - on draft

# Drink Menu

## WHITE WINE

Newton Skyside (Chardonnay) ..... 9/32

Wente Riva Ranch (Chardonnay) ..... 10/36

 Flowers (Chardonnay) ..... 14/52

Simi (Sauv Blanc) ..... 9/32

Cloudy Bay (Sauv Blanc - NZ) ..... 14/52

Whispering Angel (Rosé) ..... 12/44

## SPARKLING WINE

bottle

Moet Brut (187ml) ..... 24

Prosecco (187ml) ..... 8

Chandon Rosé (187ml) ..... 12

Veuve Clicquot Brut 720mL ..... 85

## RED WINE

glass/bottle

Michael David Freakshow (Cabernet) ..... 10/36

Napa Cellars (Cabernet) ..... 15/56

Newton Skyside (Pinot Noir) ..... 15/56

Michael David Freakshow (Red Blend) ..... 10/36

Michael David Freakshow (Zinfandel) ..... 10/36

Caymus (Cabernet Sauvignon) ..... (1 liter Btl Only) 120

## DRAFT BEER

pint/pitcher

Sapporo ..... 6/20

Asahi ..... 6/20

Kirin ..... 6/20

Rotating Taps ..... 8/28

Momokawa (Sake - 4oz glass) ..... 5

### Bottled Beer:

Sapporo (Lg) ..... 8

Asahi (Lg) ..... 8

Kirin (Lg) ..... 8

Sapporo Light (12oz) ..... 6

Sapporo Black (22oz can) ..... 8.5

Asahi/Heineken 0.0 Non-Alcoholic ..... 5

Rotating Bottles ..... 7

## NON-ALCOHOLIC DRINKS

**Fountain Drinks:** Coke, Coke Zero, Diet Coke, Fanta Orange, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea

**Other:** Perrier, Cock 'n Bull Ginger Beer, Ramune, Red Bull: (Regular, Sugar-Free, Watermelon & Tropical), Cranberry Juice, Pineapple Juice, Orange Juice

**Tea – Samovar Loose Leaf Tea Varieties:** - S A M O V A R

Houjicha, Chamomille Twist (caffeine free), Jasmine Pearl & Ryokucha.

**\*\*Full Bar\*\* – Ask your server for cocktail specials & premium spirit selections.**



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## JAPANESE WHISKEY

*Hakushu 12 Year*

*Hakushu 18 Year*

*Kikori*

*Nikka Coffey Grain*

*Nikka Coffey Malt*

*Nikka Pure Malt (Taketsuru)*

*Suntory Hibiki Harmony*

*Suntory Toki*

*Yamazaki 12 Year*

*Yamazaki 18 Year*

## WHISKEY

*Basil Hayden's*

*Basil Hayden's Dark Rye*

*Blanton's Bourbon*

*Booker's Bourbon*

*Buffalo Trace Kosher Rye*

*Bulleit Bourbon*

*Bulleit Rye*

*Colonel E.H. Taylor Straight Rye*

*Crown Royal*

*Dickel 8 Year*

*Eagle Rare 10 Year*

*Elijah Craig 18 Year Single Barrel*

*Jack Daniel's*

*Jameson*

*Knob Creek*

*Maker's 46*

*Michter's 10 Year Straight Rye*

*Redemption High Rye Bourbon*

*Skrewball Peanut Butter Whiskey*

*Stagg Barrel Proof*

*St. George Baller (Japanese inspired)*

*Weller 12 Year*

*Weller Full Proof*

*Weller Special Reserve*

*Whistle Pig Small Batch Rye 10 Year*

*Woodford Reserve*

*Van Winkle 12 Year*

# Spirits Menu

## VODKA

*Absolut Apeach*

*Absolut Pear*

*Absolut Peppar*

*Chopin*

*Deep Eddy Ruby Red*

*Grey Goose*

*Hangar One Citron*

*Hangar One Straight*

*Ketel One*

*Ketel One Botanical*

*Tito's*

## RUM

*Cruzan Aged Rum*

*Captain Morgan White*

*Captain Morgan Spiced*

*Captain Morgan's Coconut Rum*

*Bacardi*

*Ron Zacapa 23 Year (Dark Rum)*

*Sailor Jerry*

*Zaya Gran Reserva 16 Year (Dark Rum)*

## TEQUILA

*Casamigos Anejo*

*Casamigos Reposado*

*Clase Azul Reposado*

*Don Julio 1942*

*Don Julio 70th Anniversary*

*Don Julio Anejo*

*Don Julio Blanco*

*Don Julio Primavera*

*Don Julio Reposado*

*Don Julio Rosado*

*El Tesoro Blanco*

*El Tesoro Reposado*

*Fortaleza Blanco*

*Gran Centenario Reposado*

*Gran Cenario Anejo*

*Herradura Silver*

*Lunazul Blanco*

*Tanteo Jalapeno*

## SCOTCH

*Balvenie 12 Year*

*Glenfiddich 12 Year*

*Glenfiddich 15 Year*

*Glenlivet 12 Year*

*Highland Park Viking's Honor*

*Highland Park Magnus*

*Johnny Walker Black Label*

*Johnny Walker Blue Label*

*Laphroaig 10 Year*

*Macallan 12 Year*

*Macallan 18 Year*

*Macallan Rare Cask*

## COGNAC

*Hennessy Privilege VSOP*

*Hennessy VS*

*Hennessy XO*

*Martell Cordon Bleu*

*Martell Caractere*

*Remy Martin 1738*

*Remy Martin XO*

## GIN

*Aviation*

*Bombay Sapphire*

*Botanist*

*Gray Whale Gin*

*Hendricks*

*Hendrick's Flora*

*Nikka*

*Nolet's Silver*

*Suntory Roku*

*Tanqueray 10*

## MISCELLANEOUS

*Amaro Nonino Quintessentia*

*Aperol Aperitivo*

*Bailey's Irish Cream*

*Domaine de Canton Ginger Liqueur*

*Frangelico*

*Grand Marnier*

*Kahlua*

*Mezcal*



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## Happy Hour Menu

Mon - Th 2:00-6:00 pm  
EXCLUDING HOLIDAYS

**V = Vegetarian Option**

### BAR

House Wine - (Terrazas Chardonnay or Cabernet).....	7
Hot Sake Carafe .....	8
Momokawa (draft sake) .....	4
Sayuri Nigori .....	5/22
Sake Bomb .....	6
Draft Beer .....	4/5
Amakara Cocktail .....	12
Sweet-Tart Martini .....	12
Lychee Martini.....	12
Prosecco .....	7

### KITCHENS

Grilled Edamame - <b>V</b> .....	8
Grilled Shishito Peppers - <b>V</b> .....	8
Seaweed Salad - <b>V</b> .....	7
Chasu Bun .....	7
Gyoza .....	9
Arabiki Sausages.....	8.5
Spicy Sesame Chicken Wings (8pcs) .....	13.5

### SUSHI

▶ Assorted Sashimi .....	16.5
▶ Oysters on the Half Shell (1/2 dozen) .....	20.5
▶ Spicy Poke .....	16
Shrimp Ceviche.....	18
▶ Spicy Crunchy Rainbow.....	21.5
▶ Red Dragon .....	20.5
▶ Jalapeno Hamachi .....	11
California Roll .....	11
▶ Spicy Tuna Roll .....	11
▶ Mixed Hosomaki .....	12.5
▶ Chef's Nigiri (5 pcs).....	20.5

▶ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**\*\*Parties of 6 or more may be subject to gratuity\*\***



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Lychee Martini.....	12
Prosecco .....	7

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Chasu Bun .....	7
Gyoza .....	9
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**RAW & CARPACCIO**

- ▶ **Assorted Sashimi** ..... 19  
Tuna, Salmon & Yellowtail. (7 pcs)
- ▶ **Chef's Nigiri** ..... 24  
Chef's choice. (5 pcs)
- ▶ **Hamachi Carpaccio**.....20  
Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.
- ▶ **Oysters on the Half Shell** (1/2 dozen) ..... MP  
Premium oysters, ponzu, scallions & spicy sauce.
- ▶ **Sesame Seared Tuna Tapas** .....20  
Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- Ankimo** ..... 17.5  
Steamed monkfish liver in ponzu sauce with Sriracha, green onion shiso & daikon.
- ▶ **Oyster Shooter** ..... 13  
Raw oyster, cold sake, quail egg yolk, tobiko, Sriracha, ponzu & green onions. (Age 21+).
- ▶ **Poke Tuna** ..... 15.5  
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- ▶ **Spicy Poke** ..... 18.5  
Tuna, seaweed salad, pickled cucumbers , red onion, furikake , pine nuts, sesame oil, cilantro & spicy poke sauce. Served with a side of wonton chips.
- ▶ **White Fish Berry** ..... 19.5  
White fish, lime, sea salt, berry & shiso.

**PAN FRIED**

- Asparagus Beef Wrap** ..... 18  
Cilantro, tomatoes, jalapeno, onion & ponzu.
- Seared Scallops** ..... 15  
Sautéed spinach in soy butter - 3 pcs.

**SIDES**

- White Rice** .....3
- Brown Rice** .....4
- Wakame Tofu Miso Soup** 3.5
- Spicy Miso Soup** .....4

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**Starter Menu**

**V = Vegetarian Option**

**TEMPURA**

- Mixed Tempura** ..... 19  
Tempura shrimp, kisu, broccoli, asparagus, carrot onion, sweet potato, kabocha squash, dashi.
- Vegetable Tempura** ..... 15  
Asparagus, broccoli, carrot, onion, sweet potato, kabocha squash, dashi.
- Shishito Tempura** ..... 10
- Soft Shell Crab** ..... 19  
Soft shell crab, basil lemon aioli & chili sauce.
- Crab Stuffed Jalapenos** ..... 13  
Crab mix, cream cheese & dashi.

**SALAD**

- ▶ **Sashimi Salad** ..... 28.5  
Assorted fish, tobiko, avocado, cucumber, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- ▶ **Tuna Ceviche Salad** ..... 22  
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and sesame wonton chips.
- Shrimp Ceviche** ..... 21  
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- Salmon Skin Salad** ..... 16  
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- Tako Kimchee Salad** ..... 16.5  
Octopus, cucumber, tobiko, tomatoes. Kimchee sauce.
- Cucumber Salad**.....7.5  
Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.
- House Salad - V**.....6.5  
Spring mix or shredded cabbage, cucumber & tomato. Miso sesame dressing.
- Seaweed Salad - V** .....7.5



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# Robata Menu

"Grill"

\*\*\*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE\*\*\*

**V = Vegetarian Option**

## VEGETABLES

**Grilled Edamame -V** ..... 10.5  
Garlic salt & olive oil

**Shishito -V** ..... 10.5  
Shishito peppers, olive oil & garlic salt

**Sweet Potato -V** ..... 9  
Honey butter, sesame seeds (3pcs)

**Corn -V** ..... 9  
Soy butter & shichimi

**Maitake Mushroom -V** ..... 16  
Thyme, olive oil & soy sauce

**Asparagus -V** ..... 11  
Goma-ae sauce

## MEAT


**Beef & Eggplant** ..... 24  
Soy butter sauce

**Arabiki Sausage (5 pcs)** ..... 11.5  
Dijon mustard

**Tontoro** ..... 19  
Fatty pork, sesame seeds, green onion, & sesame kimchee sauce

## SEAFOOD

**Hamachi Kama** ..... 25  
Hamachi collar & ponzu (limited quantities)

 **Salmon Kama** ..... 20  
Salmon collar & ponzu

**Squid** ..... 19  
Soy & shichimi aioli

**Oysters (2 pcs)** ..... 10  
- w/ Mozzarella & Pesto..... 10

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## Small Bites

**Steamed Edamame -V** ..... 8.5

**Fried Calamari** ..... 20  
(Cilantro Ponzu)

**Karaage Chicken** ..... 13  
(Rosemary Salt)

**Agedashi Tofu** ..... 7.5

**Fried Oysters** ..... 12.5

**Fried Gyoza** ..... 10  
(Pork & Vegetable)

**Nasu Dengaku -V** ..... 10  
(Miso Glazed Eggplant)

**Spicy Sesame** ..... 16.5


**Chicken Wings** (8pcs)

**Takoyaki** ..... 10

Fried Octopus Balls with kewpie, katsu sauce, dried seaweed & bonito

**Hiyayakko** ..... 9.5

(Cold tofu, soy sauce, ginger, bonito flakes, green onions & baby anchovies)

 **Shishamo** ..... 8

lightly coated and fried, egg filled belly smelt fish. Ponzu & lemon. (8 pcs)

**Steamed Buns** ..... 8 ea


(topped w/ cilantro, red onion, jalapeño & chili mayo)

- Chasu (Sesame Sauce)

- Kisu (Tartar Sauce)

- Eggplant (Sesame Sauce)

- Chicken Katsu (Katsu Sauce)

 **Takoyaki Fries** ..... 9.5

Fries topped with kewpie, katsu sauce, dried seaweed & bonito (no toppings.....6)

## Kid's Menu

(For Guests 12 & Under.)

Served with rice, miso soup & scoop of ice cream.

**Chicken Teriyaki** ..... 16

**Chicken Katsu** ..... 16

**Plain Ramen** ..... 16

**Plain Udon** ..... 16

**Beef Teriyaki** ..... 19.5

No miso soup or rice for noodle dishes.  
Ice Cream not available for takeout.

## Dessert Menu

**Green Tea Ice Cream** ..... 7

**Vanilla Ice Cream** ..... 7

**Creamy Coconut Sorbet** ..... 9

**Exotic Bomba** ..... 10.5

Mango, passion fruit & raspberry sorbetto coated in white chocolate.

 New featured Item

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**Tempura Ice Cream** ..... 11

Tempura vanilla ice cream, Caramel & powdered sugar

**Grilled Pineapple Sundae** ..... 11

Pineapple, rum brown sugar, cinnamon & vanilla ice cream

 **Cheesecake** ..... 12

Yuzu with raspberry or ube with mango



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## SUSHI & SASHIMI

- ▶ **Mixed Sashimi** .....45  
Chef's best sashimi selection of the day & Steamed white rice.
- ▶ **Tuna Sashimi** .....37  
12 pcs. & Steamed white rice.
- ▶ **Combination Sushi** .....28  
5 pcs nigiri & choice of one roll: California, Spicy Tuna or Unagi.
- ▶ **Sushi Sashimi Combination** .....44  
7 pcs nigiri & 7 slices assorted sashimi.

## DONBURI

*Served over rice - Choice of miso soup or salad*

- ▶ **Chirashi** ..... 46  
Sashimi assortment over sushi rice - Nori.
- ▶ **Tekka Don** ..... 35  
Tuna over sushi rice - Nori.
- ▶ **Trio** ..... 39  
Tuna, unagi & tempura shrimp over sushi rice - Nori.
- Unagi Don** ..... 33  
Whole eel filet, steamed rice, unagi sauce & sesame seeds.
- Katsudon** ..... 24  
Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.
- Chicken Katsudon** ..... 24  
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions. *(Substitute chicken breast for an add'l +\$2).*
- Gyudon** .....20  
Beef, yellow onion, red ginger & half egg.
- Beef Tomato Curry** .....20.5  
Beef, yellow onions, potatoes, carrots, tomatoes & curry *(add Katsu or Chicken Katsu for an add'l +\$5).*

## SEAFOOD

*Served w/ rice & spring mix salad*

- Salmon Teriyaki** .....32  
Pan fried salmon, teriyaki sauce
- Salmon Shioyaki** .....32  
Seasoned, grilled salmon
- Saba Shioyaki** .....18.5  
Seasoned, grilled mackerel w/ grated radish
- Mixed Tempura** ..... 26  
Assorted veggies, shrimp & kisu

# Entrees & Dinner Menu

\*\*\*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE\*\*\*

## NOODLES & SOUP

*Make any noodle dish spicy for an add'l +\$1 charge*

- Ramen** ..... 18.5  
Seaweed, green onion, corn, arugula, half egg & roasted black garlic paste - Pork broth.
- Chasu Ramen** ..... 21.5  
Ramen with chasu- Pork broth.
- Maze Ramen** ..... 18.5  
Chasu, cilantro, green onions, half egg, sesame oil, roasted black garlic paste & lime - *Dry tossed | No broth.*
- Udon or Soba** ..... 16.5  
Seaweed, tempura bits, green onions, inari & fish cake - Dashi broth.
- Tempura Udon** ..... 24.5  
Udon with assorted tempura.
- Cold Soba** ..... 17  
Buckwheat noodles, tempura bits, green onions, grated daikon, wasabi & sesame seeds - Chilled dashi broth.
- Tempura Cold Soba** ..... 24.5  
Cold Soba with assorted tempura.
- Spicy Gyoza Soup** ..... 15  
Gyoza, tofu, shiitake mushroom, arugula, cilantro – Pork broth.
- Clam Ramen** ..... 25  
Manilla clams, butter, green onion – Chicken broth.

## MEAT

*Served w/ rice & spring mix salad*

- Chicken Teriyaki** ..... 24.5  
Grilled chicken thighs, teriyaki sauce – *(Substitute chicken breast for an add'l +\$2).*
- ▶ **Beef Teriyaki** ..... 32  
Grilled and sliced ribeye, teriyaki sauce.
- Sesame Chicken** ..... 26  
Tempura chicken w/ sweet ginger sauce & sesame seeds – *(Substitute chicken breast for an add'l +\$2).*
- Tonkatsu** ..... 23  
Panko pork cutlets - Cabbage salad.
- Chicken Katsu** ..... 23  
Panko chicken thighs - Cabbage salad *(Substitute chicken breast for an add'l +\$2).*
- ▶ **Ribeye Steak** ..... 51  
Medium rare ribeye w/ sautéed arugula & garlic butter soy *(No spring mix salad).*

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# Sushi Menu

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MP = Market Price | V = Vegetarian Option

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## NIGIRI/SASHIMI

- ▶ **Toro** - Fatty Tuna Belly.....MP
- ▶ **Chutoro** - Med. Fatty Tuna Belly....MP
- ▶ **Uni** - Sea Urchin.....MP
- ▶ **Bluefin** .....MP
- ▶ **Amaebi** - Sweet Shrimp..... 16
- Ebi** - Shrimp..... 6
- ▶ **Gindara** - Black Cod (miso glaze) ...8.5/17
- ▶ **Hamachi** - Yellowtail ..... 8/16
- ▶ **Hamachi Toro** - ..... 9/18  
Fatty Yellowtail Belly
- ▶ **Hotate** - Scallop..... 8/16

- ▶ **Ika** - Squid ..... 6.5/13
- ▶ **Ikura** - Marinated Salmon Roe ..... 9.5
- ▶ **Kanpachi** - Amber Jack..... 8/16
- ▶ **Kurodai** - Sea Bream..... 8/16
- ▶ **Maguro** - Tuna ..... 8/16
- ▶ **Mutsu** - Escolar..... 8/16
- ▶ **Saba** - Mackerel ..... 7.5/15
- ▶ **Sake** - Salmon..... 8/16
- ▶ **Sake Toro** - ..... 9/18  
Fatty Salmon Belly
- Shiitake Mushroom - V** ..... 6.5

- ▶ **Shima Aji** - ..... 8.5/17
- ▶ **Shiro Maguro** - Albacore..... 8/16
- ▶ **Smoked Salmon** ..... 8
- ▶ **Spicy Salmon (seared)** ..... 8.5/17
- Tako** - Octopus..... 7/14
- Tamago** - Sweet Egg Omelet ..... 6
- ▶ **Tobiko** - Flying Fish Roe..... 6.5
- Unagi** - Fresh Water Eel..... 7.5

**\*Ask your server for special fresh fish selections of the day\***

## COMMON ROLLS

- California** ..... 12.5  
Crab, avocado, cucumber & tobiko
- Fried California** ..... 15  
Crab and avocado w/ teriyaki
- ▶ **Rainbow** ..... 21.5  
California topped with assorted fish
- Dragon** ..... 20  
Crab and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits
- Unakyu** ..... 12.5  
Fresh water eel, cucumbers, teriyaki
- Avocado Mango - V**..... 10

- Caterpillar** ..... 14  
Unagi & cucumber w/ avocado & teriyaki
- ▶ **Spicy Tuna** ..... 12.5  
Tuna tartar, cucumber, spicy sauce & sesame seeds
- ▶ **Philadelphia**..... 18  
Cream cheese & cucumbers w/ smoked salmon, red onions and capers
- Fried Philadelphia** ..... 15.5  
Smoked salmon & cream cheese w/ red onions, capers & teriyaki
- ▶ **Mango Salmon**..... 12.5

- Spider** ..... 16  
Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko
- Tempura Shrimp** ..... 12.5  
Tempura shrimp, avocado, cucumber & kaware w/ tempura bits & teriyaki
- Salmon Skin** ..... 12.5  
Grilled salmon skin, shiso, yamagobo, kaware, cucumber
- Golden Shrimp** ..... 14.5  
Panko fried shrimp, crab, cucumber, avocado - Spicy mayo
- Avocado Cucumber - V**..... 9

## TRADITIONAL HOSOMAKI

- Kappa Maki - V** ..... 8.5  
Cucumber roll
- Oshinko Maki - V**..... 9  
Pickled radish & shiso
- Yamagobo Maki - V** ..... 9  
Pickled burdock root & shiso
- Umeshiso Maki - V**..... 9  
Pickled plum paste, shiso & cucumber
- Grilled Eggplant - V** ..... 9.5  
Grilled eggplant & shiso
- Futo Maki**..... 11.5

- ▶ **Mixed Hosomaki (9 pcs)** ..... 15.5  
Tekka Maki, Sake Maki, Negi Hama Maki
- ▶ **Tekka Maki** ..... 10.5  
Tuna roll
- ▶ **Sake Maki** ..... 10.5  
Salmon roll
- ▶ **Negi Hama Maki** ..... 10.5  
Yellowtail & green onions
- ▶ **Negi Toro Maki** ..... MP  
Fatty tuna belly & green onions
- Inari (2 pcs) - V**..... 7

## HAND ROLLS

- ▶ **Uni** ..... MP
- Unagi**..... 10
- California** ..... 10
- ▶ **Spicy Tuna** ..... 10
- ▶ **Negi Hama** ..... 10
- Salmon Skin**..... 10
- ▶ **Spicy Scallop** ..... 10

**\*\*Parties of 6 or more may be subject to gratuity\*\***



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# Amakara Original Rolls

\*\*\*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE\*\*\*

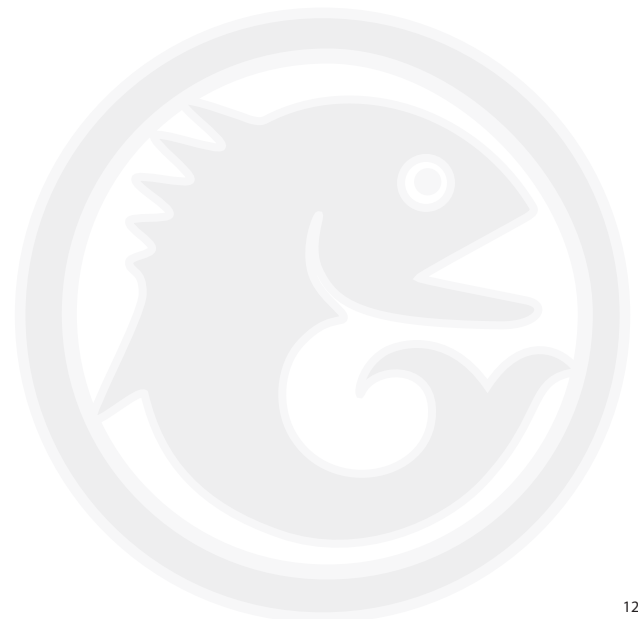
MP = Market Price | **V = Vegetarian Option**

## SPICY ROLLS

- ▶ **Spicy Crunchy Rainbow** .....25  
Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko.
- ▶ **Red Dragon** ..... 24  
Spicy tuna and tempura shrimp w/ tuna, spicy mayo, tempura bits, teriyaki & red onions.
- ▶ **Chili Spider Salmon**..... 24.5  
Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits.
- ▶ **Spicy Sesame Seared Tuna** .....24  
Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip.
- ▶ **Jalapeno Hamachi** .....13  
Hamachi, jalapeño, & avocado.
- ▶ **Double Jalapeño** .....23  
Jalapeño hamachi w/ sesame seared tuna, sesame seared salmon, avocado, pickled jalapeño & wasabi cream.
- Scallop Paradise** .....14  
Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions, tomatoes & 3 flavors of tobiko - 4 pcs.
- ▶ **Seared Albacore** .....21.5  
Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions.
- ▶ **Albacore Escolar Medley** .....23  
Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits.
- ▶ **Hamachi Bite** .....22  
Crab, cilantro and tomatoes w/ hamachi & spicy radish.
- ▶ **Hawaiian Delight** .....24  
Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple.

## NON SPICY ROLLS

- Klondike Express** ..... 22.5  
Crab, tempura shrimp w/ avocado, scallop mayo, 3 flavors of tobiko, tempura bits & teriyaki.
- Shrimp Mango** ..... 23  
Crab, tempura shrimp w/ avocado, ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.
- Italian Dragon** ..... 23  
Crab, tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, tempura bits, balsamic vinegar & olive oil.
- ▶ **Cucumber Wrap** ..... 22  
White fish, shiso, kaiware, yamagobo & ponzu.
- ▶ **Cherry Blossom** .....22.5  
Salmon and avocado w/ tuna & tobiko.
- ▶ **Lime Scallop** .....21.5  
Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko.
- ▶ **Lemon Salmon** ..... 22  
California roll w/ salmon, lemon slices & kaiware.
- California Deluxe** ..... 22  
California roll w/ unagi, avocado, tobiko, & teriyaki.
- Tempura Asparagus Roll - V** .....16  
Tempura asparagus, avocado and cucumber w/ teriyaki, mustard sauces & tempura bits - Spring mix salad.
- ▶ **Three of a Kind** .....20  
Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko.



▶ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# Lunch Specials Menu

\*\*\*ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE\*\*\*

Mon - Fri 11:30a - 2:00p – EXCLUDING Weekends & Holidays

## AMAKARA COMBINATIONS

Served with rice, salad, gyoza & miso soup (No miso soup for takeout)

**Special:** Select 1 item from A and 1 item from B – 21.5

**Premium:** Select 1 item from A and 2 items from B – 26

**A**

Mixed Tempura

Vegetable Tempura

Fried Calamari

Fried Oysters

Agedashi Tofu

Korroke

▶ Albacore Ponzu

Fried Gyoza

**B**

Chicken Teriyaki

▶ Beef Teriyaki

Salmon Teriyaki

Salmon Shioyaki

Sesame Chicken

▶ Tuna Sashimi

Tonkatsu

Chicken Katsu

Shrimp Katsu

## LUNCH ENTRÉES

Served with rice, salad & miso soup (No miso soup for takeout)

Chicken Teriyaki ..... 21.5

▶ Beef Teriyaki ..... 25

Salmon Teriyaki ..... 26

Tonkatsu ..... 21

Chicken Katsu ..... 21

Sesame Chicken ..... 22

Salmon Shioyaki ..... 26

Saba Shioyaki ..... 17

Gyudon ..... 18.5  
no salad

Beef Tomato Curry ..... 19  
(add Katsu or Chicken Katsu for an add'l +\$4) – no salad

## LUNCH SUSHI

Served with miso soup (No miso soup for takeout)

▶ Combination Sushi ..... 26  
Asst. 5 pc Nigiri + 1 roll (California, Spicy Tuna, Unakayu)

▶ Poke Bowl ..... 19  
Tuna, seaweed salad, pickled radish, red onion, cucumber, furikake,  
& sesame oil over sushi rice

## LUNCH NOODLES

Ramen ..... 18

Spicy Ramen ..... 19

Udon or Soba ..... 16

Cold Soba ..... 16.5

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