



MAKOTO OCEAN

\$45 COVER CHARGE PER PERSON

MAKOTO OCEAN SIGNATURE SUSHI COURSE

YAKI EDAMAME 
CHARRED SOYBEAN



MISO SOUP
SILKEN TOFU, WAKAME, SCALLIONS



BLUEFIN TORO TARTARE*
CURED EGG YOLK SAUCE, NORI RICE CRACKER



SPANISH BLUEFIN TUNA NIGIRI*
(2 PIECES)

ATLANTIC ORA KING SALMON NIGIRI*
(2 PIECES)



CHU-TORO TEMAKI*
BLUEFIN MEDIUM FATTY TUNA HAND ROLL



SUSHI SELECTION*
DUTCH YELLOWTAIL | CANADIAN SCALLOP | SEARED SPANISH BLUEFIN FATTY TUNA
JAPANESE BBQ FRESH WATER EEL
(1 PC OF EACH)



SNOW CRAB TEMAKI*
KOREAN SNOW CRAB HAND ROLL



MOCHI ICE CREAM
MISO CARAMEL, HONEY CRUMB

 Vegetarian

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

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

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.


MAKOTOEXPERIENCE






A LA CARTE MENU

MAKI

URAMAKI
RICE OUTSIDE

- THE GARDEN** 
ASPARAGUS, CARROT, AVOCADO,
CUCUMBER, PICKLED DAIKON RADISH.. | 3
- SHRIMP TEMPURA**
ASPARAGUS, SPICY AIOLI | 6
- SPICY TUNA***
SCALLIONS, SPICY AIOLI | 7
- SPICY YELLOWTAIL***
JAPANESE CHOPPED WASABI,
AVOCADO, CUCUMBER, SCALLIONS,
SERRANO CHILI | 6
- SALMON & AVOCADO*** | 5
- CALIFORNIA**
CRAB MIX, AVOCADO, CUCUMBER .. | 6


HOSOMAKI
SEAWEED OUTSIDE

- TEKKA***
TUNA, SHISO, SCALLIONS, WASABI .. | 2
- NEGI TORO***
CHOPPED FATTY TUNA, SCALLIONS,
SHISO, WASABI | 8
- SNOW CRAB***
AIOLI | 6
- SALMON***
WASABI | 2
- KAPPA** 
CUCUMBER | 8
- AVOCADO**  | 0
- TAKUAN** 
PICKLED DAIKON RADISH..... | 0

SUSHI OR SASHIMI
(2 PCS) (3 PCS)

- MAGURO***
SPANISH BLUEFIN TUNA | 4
- CHU-TORO***
SPANISH BLUEFIN MEDIUM
FATTY TUNA..... | 22
- OH-TORO***
SPANISH BLUEFIN FATTY TUNA | 25
- SAKE***
ATLANTIC ORA KING SALMON | 5
- HAMACHI***
DUTCH YELLOWTAIL | 6
- UNAGI***
JAPANESE BBQ FRESH WATER EEL ... | 3
- IKURA***
JAPANESE SALMON ROE | 3
- HOTATE***
CANADIAN SCALLOP | 6

SPECIALTIES

- YAKI EDAMAME**
CHARRED SOYBEAN | 8
- MISO SOUP**
SILKEN TOFU, WAKAME, SCALLIONS.... | 7
- KANI SALAD**
CUCUMBER, YUZU KOSHO AIOLI.... | 22
- SUNOMONO SALAD** 
SEAWEED, PICKLED CUCUMBER..... | 5
- TRUFFLE SALMON***
SEA SALT, CITRUS..... | 25
- HAMACHI PONZU***
WHITE PONZU, CHIVES | 20
- BLUEFIN TORO TARTARE***
CURED EGG YOLK SAUCE,
NORI RICE CRACKER..... | 22
- CHILEAN SEA BASS***
CRISPY KALE, SHISO MISO..... | 8
- SWEET SOY-GLAZED CHICKEN**
GRILLED ASPARAGUS | 5
- A5 WAGYU 4 OZ MIYAZAKI, JAPAN***
EEL PONZU SAUCE | 45
- WASABI FRIED RICE**
VEGGIES, PICKLED GINGER | 2
- CHIRASHI ZUSHI***
SCATTERED FISH + MISO SOUP..... | 30

