



a m a k a r a

COCKTAILS

Amakara Cocktail 11
Absolut Apeach Vodka, Peach Schnapps, Lychee Sake & fresh lemon juice. Shaken and served up with a Chambord floater.

Toki Old-Fashioned 13
Suntory Toki Japanese Whisky, Angostura bitters, raw cut brown sugar with an orange peel & Luxardo Maraschino cherry.

Moscow Mule 11
Hangar 1 Vodka, Cock'n Bull Ginger Beer & fresh lime juice. Served in a copper mug.

Sweet-Tart Martini 12
Hangar 1 Buddha's Hand Citron Vodka, Peach Schnapps, Watermelon Pucker, Sweet & sour and fresh lemon juice. Shaken and served up with a sweet-tart candy rimmed glass.

The Pink Drink 11
Deep Eddy Ruby Red Vodka, Elderflower liqueur & fresh lime juice. Served up.

Cucumber Apple Mojito 13
Muddled mint, cucumbers & fresh lime juice. Shaken with silver rum & apple sake. Topped with soda.

Lychee Martini 11
Lychee liqueur, lychee sake & vodka. Shaken and served up with a lychee fruit garnish.

Neo Tokyo Tea 10
Absolut Pears Vodka, gin, rum, tequila & Midori Melon Liqueur. On the rocks with pineapple juice and a cherry.

Bloody Amakara 10
Absolut Peppar Vodka, Sapporo, tomato juice, fresh lemon juice & wasabi. Lemon wedge & olives to garnish.

****Full Bar****

Ask your server for cocktail specials & house wine selections.

Fountain Drinks: Coke, Diet Coke, Sprite, Fanta Orange, Root Beer, Lemonade, Iced Tea

Other: San Pellegrino, Cock'n Bull Ginger Beer, Ramune, Red Bull, Sugar Free Red Bull

Drink Menu

WHITE WINE

Joel Gott (Sauv Blanc)8/30
Simi (Sauv Blanc)9/34
Ferrari Carano (Fume Blanc) 10/38
Wente Riva Ranch (Chardonnay) 10/38
Cuvaision (Chardonnay)..... 10/38
Sonoma Cutrer (Chardonnay)..... 12/46
Folonari (Pinot Grigio).....7/26
Sparkling Wine (187mL)..... 8

RED WINE

10 Span (Cabernet)8/30
Michael David Freakshow (Cabernet) 11/42
Mark West Black (Pinot Noir)8/30
Michael David 7 Deadly Zins (Zinfandel)8/30
Ferrari Carano (Merlot) 10/38
Robert Mondavi Heritage (Red Blend)8/30
Franciscan Magnificat (Red Blend)65
Murrieta's Well – The Spur (Red Blend)55

glass/bottle

bottle only

BEER

Sapporo6/20
Asahi6/20
Kirin6/20
Widmer Hefeweizen7/24
Firestone 805 7/24
S.N. Torpedo IPA 7/24

Draft: glass/pitcher

Happy Hour (Mon-Thurs 5-7pm)

Sapporo, Asahi, Kirin3/10
Widmer Hef, 805, Torpedo IPA4/14

Bottled:

12oz/22oz

Sapporo 5.5/8.5
Asahi 5.5/8.5
Kirin 5.5/8.5
Sapporo Light (12oz only)5.5
Asahi Black (12oz only)..... 6.5
Angry Orchard (12oz only) 5
St. Pauli Non-Alcoholic (12oz only)4.5



a m a k a r a

RAW & CARPACCIO

Assorted Sashimi 13.5
Tuna, Salmon & Yellowtail. 7 pcs.

Hamachi Carpaccio 14
Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.

Salmon Lomi Lomi 13
Salmon, shiso, cucumber, red onions & chili ponzu.

Oysters on the Half Shell 16
Premium oysters, ponzu, scallions & spicy sauce.

Sesame Seared Tuna 14
Seaweed salad, yuzu tobiko, chili aioli & kaiware.

Ankimo 11
Steamed monkfish liver in ponzu sauce.

Oyster Shooter 9
Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+).

Poke Tuna 10
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.

Spicy Poke 13
Served with a side of wonton chips.

SMALL BITES

Steamed Edamame 6

Shishito Peppers 7
(Grilled or Tempura)

Fried Calamari 14
(Cilantro ponzu)

Karaage Chicken 8
(Rosemary salt)

Agedashi Tofu 6

Fried Oysters 9

Fried Gyoza 8.5

Takoyaki 8

Arabiki Sausages 7/8
(Boiled/Grilled)

PAN FRIED

Asparagus Beef Wrap 13
Cilantro, tomatoes, jalapeno,
ponzu.

Seared Scallops 11
Sautéed spinach in soy butter - 3
pcs.

SIDES

White Rice 2

Wakame Tofu Miso Soup ... 2

Brown Rice 3

Spicy Miso Soup 3

Starter Menu

TEMPURA

Mixed Tempura 12

Vegetable Tempura 9

Lobster & Asparagus 15

Crab Stuffed Jalapenos 8
Snow crab & cream cheese.

Spicy Ebi Mayo 15
Creamy, spicy sauce. Sesame seeds.

Soft Shell Crab 13
Basil pesto, lemon aioli, tobanjan.

SALAD

Sashimi Salad 19
Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring
mix salad with horseradish ponzu & olive oil.

Tuna Ceviche Salad 15
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber,
mango, red onions with spring mix salad, lemon juice, salt and
wonton chips.

Shrimp Ceviche 13
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/
flour tortilla chips and chipotle aioli.

Salmon Skin Salad 11
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware,
yamagobo with spring mix salad and ponzu sauce.

Tako Kimchee Salad 11
Octopus, cucumber, tomatoes. Kimchee sauce.

Tsukemono 8
Assorted pickled vegetables.

Cucumber Salad 6
Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.

Tako Sunomono 9
Octopus, cucumber, tomatoes. Kimchee sauce.

House Salad 6
Spring mix or shredded cabbage. Miso sesame dressing.

Seaweed Salad 6

GRILLED

Grilled Edamame 7
(Olive oil & garlic salt)

Hamachi Kama 11/15
(Reg/Large)

Walnut Prawns 15
(Creamy, honey glaze)

Grilled Corn 5
(Soy sauce, butter, shichimi)

Beef & Eggplant 17
(Butter soy)

Grilled Sweet Potatoes 5
(Honey, butter, sesame seeds)

Grilled Squid 12
(Shichimi aioli)

Arabiki Sausages 7/8
(Boiled/Grilled)

Grilled Oysters 7
(Mozzarella & pesto - 2 pcs)

Miso Marinated Pork Belly 12
(Green onions, sesame seeds)



a m a k a r a

Entrees & Dinner Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

SUSHI & SASHIMI

Sashimi only served with white rice

Tuna Sashimi	26
12 pcs.	
Mixed Sashimi	31
Chef's best sashimi selection of the day.	
Combination Sushi	20
5 pcs nigiri & choice of one roll: California, Spicy tuna or Unagi.	
Sushi Sashimi Combination	30

SEAFOOD

Served w/ rice & spring mix salad

Salmon Teriyaki	22
Pan fried salmon	
Salmon Shioyaki	22
Seasoned, grilled salmon	
Saba Shioyaki	13
Seasoned, grilled mackerel w/ grated radish	
Breaded Fried Shrimp	16
Panko breaded shrimp, broccoli & potato croquette - Cabbage Salad	
Mixed Tempura	17

DONBURI

Served over rice - Choice of miso soup or salad

Chirashi	31
Sashimi assortment over sushi rice - Nori	
Tekka Don	25
Tuna over sushi rice - Nori	
Trio	27
Tuna, unagi & tempura shrimp over sushi rice - Nori	
Unagi Don	26
Whole eel filet, steamed rice, unagi sauce & sesame seeds	
Katsudon	17
Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.	
Chicken Katsudon	17
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.	

NOODLES

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

Ramen	11.5
Seaweed, green onion, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste - Pork Broth	
Chasu Ramen	14
Chasu, menma seaweed, green onions, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste - Pork Broth	
Maze Ramen	13
Chasu, cilantro, green onions, egg halve & lime juice - Dry tossed	
Udon or Soba	10
Seaweed, tempura bits, green onions & fish cake - Dashi broth	
Tempura Udon	17
Assorted tempura.	
Cold Soba	11
Buckwheat noodles, tempura bits, green onions & sesame seeds - Chilled dashi broth	
Tempura Cold Soba	17
Assorted tempura	

MEAT

Served w/ rice & spring mix salad

Chicken Teriyaki	16
Grilled chicken thighs	
Chicken Breast Teriyaki	18
Beef Teriyaki	20
Grilled ribeye	
Sesame Chicken	17
Tempura chicken w/ sweet ginger sauce & sesame seeds	
Tonkatsu	16
Panko pork cutlets - Cabbage salad	
Chicken Katsu	16
Panko chicken thighs - Cabbage salad	
Ribeye Steak	32
Medium rare ribeye w/ sautéed arugula & garlic butter soy - No salad	



a m a k a r a

Sushi Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

MP = Market Price

SUSHI

Toro - Fatty Tuna Belly.....MP	Ika - Squid5	Sake - Salmon..... 6/12
Uni Sea - Urchin.....MP	Ikura - Marinated Salmon Roe7	Shiro Maguro - Albacore..... 6/12
Amaebi - Sweet Shrimp 11	Kani - Snow Crab.....6	Sake Toro 7/14
Aji - Spanish Mackerel 7/14	Kanpachi - Amber Jack..... 7/14	Tako - Octopus..... 5/10
Ebi - Shrimp.....5	Kurodai - Sea Bream 6/12	Tamago - Sweet Egg Omelet4
Engawa - Fluke Rim..... 7/14	Mirugai - Geo Duck 12	Tobiko - Flying Fish Roe.....5
Hamachi - Yellowtail..... 6/12	Maguro - Tuna 6/12	Unagi - Fresh Water Eel.....6
Hirame - Fluke 6/12	Mutsu - Escolar 6/12	Wild Sockeye Salmon 7/14
Hotate - Scallop..... 6/9	Saba - Mackerel 5/10	

COMMON ROLLS

California 9 <i>Real crab meat, avocado, cucumber & tobiko</i>	Spicy Tuna8.5 <i>Tuna tartar, cucumber, spicy sauce & sesame seeds</i>	Salmon Skin8.5 <i>Grilled salmon skin, shiso, yamagobo, kaiware, cucumber</i>
Fried California11 <i>Real crab meat and avocado w/ teriyaki</i>	Philadelphia 13 <i>Salmon, cream cheese & cucumbers w/ smoked salmon, red onions and capers</i>	Golden Shrimp9.5 <i>Panko fried shrimp, snow crab, cucumber, avocado - Spicy mayo</i>
Rainbow16 <i>California topped with assorted fish</i>	Fried Philadelphia11 <i>Smoked salmon & cream cheese w/ red onions, capers & teriyaki</i>	Grilled Eggplant7.5 <i>Grilled eggplant & shiso</i>
Dragon15 <i>Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits</i>	Spider11 <i>Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko</i>	Mango Salmon 8.5
Caterpillar12 <i>Unagi & cucumber w/ avocado, teriyaki and sesame seeds</i>	Tempura Shrimp8.5 <i>Tempura shrimp, avocado, cucumber & kaiware w/ tempura bits & teriyaki</i>	Avocado Cucumber 6
Unakyu 8.5 <i>Fresh water eel, cucumbers, teriyaki</i>		Avocado Mango 6.5
		Futo Maki 8

TRADITIONAL HOSOMAKI

Kappa Maki4.5 <i>Cucumber roll</i>	Tekka Maki6.5 <i>Tuna roll</i>
Oshinko Maki 5 <i>Pickled radish & shiso</i>	Sake Maki6.5
Yamagobo Maki 5.5 <i>Pickled burdock root & shiso</i>	Negi Hama Maki6.5 <i>Yellowtail & green onions</i>
Umeshiso Maki 5 <i>Pickled plum paste, shiso & cucumber</i>	Negi Toro Maki MP <i>Fatty tuna belly & green onions</i>
	Inari (2 pcs) 4

HAND ROLLS

Uni MP
Unagi 7
California 7
Spicy Tuna 7
Negi Hama 7
Salmon Skin 7
Spicy Scallop 7
Mango Salmon 7



a m a k a r a

Amakara Original Rolls

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

MP = Market Price

SPICY ROLLS

Spicy Crunchy Rainbow 18.5

Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko

Red Dragon 17.5

Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki & red onions.

Chili Spider Salmon 18

Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits

Jalapeno Hamachi 9.5

With avocado

Spicy Sesame Seared Tuna 17.5

Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip

Scallop Paradise 9

Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions & 3 kinds of tobiko - 4 pcs

Seared Albacore 16

Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions

Hamachi Bite 16

Crab, cilantro and tomatoes w/ hamachi & spicy radish

Hawaiian Delight 18

Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple

Albacore Escolar Medley 17

Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits

NON SPICY ROLLS

Albacore Caprese 15

Seared albacore atop a fresh mozzarella caprese with pesto, avocado, tomato, balsamic and soy sauce. Tobiko, jalapeno, and red onion - 4 pcs

Klondike Express 16

Crab, tempura shrimp and avocado w/ scallop mayo, 3 flavors of tobiko, tempura bits, teriyaki & lime juice

Shrimp Mango 17

Crab, tempura shrimp and avocado w/ ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.

Italian Dragon 17

Crab and tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil

Dill Salmon 9.5

Salmon, cream cheese, cucumber & dill

Cherry Blossom 16

Salmon and avocado w/ tuna & tobiko

Lime Scallop 16

Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko

Lemon Salmon 15.5

California roll w/ salmon, lemon slices & kaiware

California Deluxe 15.5

California roll w/ unagi, avocado, tobiko, & teriyaki

Tempura Asparagus Roll 11.5

Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces - Spring mix salad

Three of a Kind 13

Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko



a m a k a r a

Lunch Specials Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

Mon - Fri 11:30a - 2:00p; EXCLUDING Weekend & Holidays
*Combinations & Entrées are served with rice, salad, gyoza & miso soup -
Sushi is served with miso soup. (no miso on takeout)*

AMAKARA COMBINATIONS

Special: Select 1 item from A and 1 item from B – **14.5**

Premium: Select 1 item from A and 2 items from B – **18.5**

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

Chicken Teriyaki 14

Beef Teriyaki 17

Salmon Teriyaki 18

Tonkatsu 13

Chicken Katsu 13

Sesame Chicken 14

Salmon Shioyaki 18

Saba Shioyaki 11

LUNCH SUSHI

Combination Sushi 18

*Asst. 5 pc Nigiri + 1 roll
(California, Spicy Tuna, Unakyu)*

Poke Bowl 13

*Tuna, seaweed salad, pickled radish, red
onion, cucumber, furikake, & sesame oil
over sushi rice*

LUNCH NOODLES

Ramen 11

Spicy Ramen 12

Udon or Soba 9

Cold Soba 10

DRINK SPECIALS

Draft Beer

Japanese.....\$3/gl

Premium\$4/gl

House Wine \$6/gl

Ask your servers for available varietals

Well Pours..... \$6/gl

*House vodka, gin, rum, tequila, or whisky
with mixers or soda*