



**a m a k a r a**

## COCKTAILS

- Amakara Cocktail** ..... 12  
Absolut Apeach Vodka, peach schnapps, lychee sake, lemon juice & Chambord
- Toki Old Fashioned** ..... 14  
Suntory Toki Whisky, bitters, orange bitters & brown sugar garnished with Luxardo cherry & dehydrated orange peel
- Sweet-Tart Martini** ..... 12  
Hangar 1 Buddha's Hand Citron Vodka, peach schnapps, watermelon pucker, sweet and sour, lemon juice & Sweet-Tart candy (rim)
- Pink Drink** ..... 12  
Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine & lime juice
- Barrel-Aged Manhattan** ..... 14  
Barrel-aged Redemption Bourbon, angostura bitters & garnished with luxardo cherry
- Lychee Martini** ..... 12  
Tito's, lychee sake, lychee liqueur & garnished with lychee fruit
- Bloody Amakara** ..... 12  
Absolut Peppar Vodka, tomato juice, lemon juice, wasabi, Sapporo & garnished with a lemon wedge & green olives
- Moscow Mule** ..... 12  
Hanger 1 Straight Vodka, lime juice & ginger beer
- Cucumber Apple Mojito** ..... 14  
Captain Morgan White Rum, apple sake, mint, cucumber, lime juice & Sprite
- Yume-mosa** ..... 12  
Japanese-inspired mimosa w/ Choya Yuzu liqueur & ume sparkling wine.

*glass/pitcher*

- Matcha Mule** ..... 12/48  
Ketel One Vodka, green tea, ginger beer, lime juice, w/ a matcha rim and matcha shaved coconut - on draft
- Spicy Pineapple Margarita** ..... 12/48  
Don Julio Blanco Tequila, lime juice, ginger beer, & pineapple - on draft
- Neo Tokyo Tea** ..... 12/48  
Absolut Pear Vodka, Nolet's Gin, Captain Morgan White Rum, Lunazul Tequila, Midori & pineapple juice
- Paper Crane** ..... 12/48  
Kikori Japanese Whisky, Amaro Nonino & Aperol w/ lemon juice - on draft

# Drink Menu

## WHITE WINE

- Wente Riva Ranch (Chardonnay) ..... 10/36  
Newton Skyside (Chardonnay) ..... 11/40  
Sonoma Cutrer (Chardonnay) ..... 12/44  
Mer Soleil Silver (Unoaked Chardonnay) ..... 13/48  
Simi (Sauv Blanc) ..... 9/32  
Cloudy Bay (Sauv Blanc - NZ) ..... 14/52  
Hess (Rosé) ..... 10/36

## SPARKLING WINE

- bottle  
Moet Brut (187ml) ..... 24  
Zonin Prosecco(187ml) ..... 8  
Chandon Rosé (187ml) ..... 12

## RED WINE

- glass/bottle  
10 Span (Cabernet) ..... 10/36  
Michael David Freakshow (Cabernet) ..... 12/44  
Napa Cellars (Cabernet) ..... 15/56  
Mark West Black (Pinot Noir) ..... 10/36  
Scott (Pinot Noir) ..... 15/56  
Michael David Freakshow (Red Blend) ..... 10/36  
Michael David Freakshow (Zinfandel) ..... 10/36

## DRAFT BEER

- pint/pitcher*  
Sapporo ..... 6/20  
Asahi ..... 6/20  
Kirin ..... 6/20  
Coedo ..... 9/32  
Rotating Taps ..... 7/24  
Momokawa (Sake - 4oz glass) ..... 5

### Bottled Beer:

- Sapporo (Lg) ..... 8.5  
Asahi (Lg) ..... 8.5  
Kirin (Lg) ..... 8.5  
Sapporo Light (12oz) ..... 6  
Asahi Black (12oz) ..... 7  
St. Pauli Non-Alcoholic ..... 5  
Rotating Bottles ..... 7

## NON-ALCHOHLIC DRINKS

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

**Other:** San Pellegrino, Cock 'n Bull Ginger Beer, Ramune, Red Bull, Sugar Free Red Bull, Organic White Milk, Cranberry Juice, Pineapple Juice, Orange Juice

**Tea – Samovar Loose Leaf Tea Varieties:** - SAMOVAR

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

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



**a m a k a r a**

## Happy Hour Menu

Mon - Th 2:00-6:00 pm

**V = Vegetarian Option**

### KITCHENS

<i>Grilled Edamame - V</i> .....	6
<i>Grilled Shishito Peppers - V</i> .....	5.5
<i>Seaweed Salad - V</i> .....	5.5
<i>Chasu Bun</i> .....	5
<i>Gyoza</i> .....	7.5
<i>Karaage</i> .....	7.5
<i>Arabiki Sausages</i> .....	6.5
<i>Spicy Sesame Chicken Wings (8pcs)</i> .....	9

### SUSHI

<i>Assorted Sashimi</i> .....	13
<i>Oysters on the Half Shell (1/2 dozen)</i> .....	16
<i>Spicy Poke</i> .....	13
<i>Shrimp Ceviche</i> .....	13
<i>Spicy Crunchy Rainbow</i> .....	18
<i>Red Dragon</i> .....	17
<i>Jalapeno Hamachi</i> .....	8.5
<i>California Roll</i> .....	8.5
<i>Spicy Tuna Roll</i> .....	8.5
<i>Mixed Hosomaki</i> .....	10
<i>Chef's Nigiri (5 pcs)</i> .....	15

### BAR

<i>House Wine-HH</i> .....	8
<i>Hot Sake-HH</i> .....	8
<i>Momokawa (draft sake)-HH</i> .....	3
<i>Sayuri-HH</i> .....	5/22
<i>Sake Bomb-HH</i> .....	5
<i>Draft Beer-HH (not including Coedo)</i> .....	4/5
<i>Draft Cocktails-HH</i> .....	8

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



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**RAW & CARPACCIO**

- Assorted Sashimi** ..... 14.5  
Tuna, Salmon & Yellowtail. (7 pcs)
- Chef's Nigiri** ..... 17  
Chef's choice. (5 pcs)
- Hamachi Carpaccio** ..... 15  
Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.
- Oysters on the Half Shell** (1/2 dozen) ..... 18  
Premium oysters, ponzu, scallions & spicy sauce.
- Sesame Seared Tuna** ..... 15  
Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- Ankimo** ..... 13  
Steamed monkfish liver in ponzu sauce with sriracha, green onion shiso & daikon.
- Oyster Shooter** ..... 10  
Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+).
- Poke Tuna** ..... 11.5  
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- Spicy Poke** ..... 14  
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 Blackberry** ..... 16  
White fish, lime, sea salt, blackberry & shiso.

**SMALL BITES**

- |  |  |
|--|--|
| <b>Steamed Edamame -V</b> 6.5                      | <b>Steamed Buns</b> ..... 6 ea<br>(topped w/ cilantro, red onion, jalapeño & chili mayo)                 |
| <b>Fried Calamari</b> ..... 15<br>(Cilantro ponzu) | - Chasu (Sesame Sauce)   |
| <b>Karaage Chicken</b> ..... 9<br>(Rosemary salt)  | - Kisu (Tartar Sauce)  |
| <b>Agedashi Tofu</b> ..... 6                       | - Eggplant (Sesame Sauce)  |
| <b>Fried Oysters</b> ..... 9                       | - Chicken Katsu (Katsu Sauce)  |
| <b>Fried Gyoza</b> ..... 9.5                       | <b>Nasu Dengaku - V</b> ..... 7.5<br>(Miso Glazed Eggplant)  |
| <b>Takoyaki</b> ..... 8                            | <b>Hiyayakko</b> ..... 8<br>(Cold tofu, soy sauce, ginger, bonito flakes, green onions & baby anchovies) |
| <b>Spicy Sesame</b> ..... 11                       |  |
| <b>Chicken Wings (8pcs)</b>                        |  |

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**Starter Menu**

**V = Vegetarian Option**

**TEMPURA**

- Mixed Tempura** ..... 14  
Tempura shrimp, kisu, broccoli, asparagus, carrot onion, sweet potato, kabocha squash, dashi
- Vegetable Tempura** ..... 10.5  
Asparagus, broccoli, carrot, onion, sweet potato, kabocha squash, dashi
- Shishito Tempura** ..... 7.5
- Soft Shell Crab** ..... 14  
Soft shell crab, basil lemon aioli & chili sauce
- Crab Stuffed Jalapenos** ..... 9  
Snow crab & cream cheese mix

**SALAD**

- Sashimi Salad** ..... 22  
Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- Tuna Ceviche Salad** ..... 17  
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and sesame wonton chips.
- Shrimp Ceviche** ..... 15  
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- Salmon Skin Salad** ..... 12.5  
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- Tako Kimchee Salad** ..... 13  
Octopus, cucumber, tomatoes. Kimchee sauce.
- Cucumber Salad** ..... 6.5  
Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.
- House Salad - V** ..... 6  
Spring mix or shredded cabbage, cucumber & tomato. Miso sesame dressing.
- Seaweed Salad - V** ..... 6.5

**PAN FRIED**

- |   |   |
|---|---|
| <b>Asparagus Beef Wrap</b> ..... 14<br>Cilantro, tomatoes, jalapeno, onion & ponzu. | <b>Seared Scallops</b> ..... 11.5<br>Sautéed spinach in soy butter & ponzu. |
|---|---|

**SIDES**

- |                             |                                  |
|-----------------------------|----------------------------------|
| <b>White Rice</b> ..... 2.5 | <b>Wakame Tofu Miso Soup</b> 2.5 |
| <b>Brown Rice</b> ..... 3.5 | <b>Spicy Miso Soup</b> ..... 3.5 |



**a m a k a r a**

# Robata Menu

"Grill"

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

**V = Vegetarian Option**

## VEGETABLES

**Grilled Edamame - V** .....7.5  
Garlic salt & olive oil

**Shishito - V** ..... 7.5  
Shishito peppers, olive oil & garlic salt

**Sweet Potato - V** ..... 6.5  
Honey butter (3pcs)

**Corn - V** .....6.5  
Soy butter & shichimi

**Maitake Mushroom - V** ..... 12  
Thyme, olive oil & soy sauce

**Asparagus - V** ..... 8  
Goma-ae sauce

**Garlic - V** ..... 6  
Soy & olive oil

## SEAFOOD

**Bronzini (Sea Bass)** .....27  
Whole bronzini & cilantro aioli

**Hamachi Kama** ..... Reg 12/Lg 18  
Hamachi collar & ponzu

**Squid** ..... 14  
Soy & shichimi aioli

**Shishamo** .....8.5  
Smelt fish & shichimi aioli

**Oysters (2 pcs)**  
- w/ Truffle butter ..... 10  
- w/ Mozzarella & Pesto.....8.5

## MEAT

**American Wagyu Bavette (8oz)** ....27  
American Wagyu flank steak, truffle butter,  
sweet herb soy, fried potatoes &  
wasabi cream

**Beef & Eggplant** ..... 18.5  
Soy butter sauce

**Arabiki Sausage (5 pcs)** .....8.5  
Served with dijon mustard

**Tontoro** ..... 14.5  
Fatty pork, sesame seeds, green onion, &  
sesame kimchee sauce

## Kid's Menu

Served with rice, miso soup, & 1 scoop of  
ice cream. (No miso soup or rice for noodle dishes)

**Chicken Teriyaki** .....12

**Chicken Katsu** ..... 12

**Plain Ramen** ..... 12

**Plain Udon** ..... 12

**Beef Teriyaki** ..... 14

## Dessert Menu

**Green Tea Ice Cream** ..... 5

**Vanilla Ice Cream**..... 5

**Creamy Coconut Sorbet**..... 7

**Tempura Ice Cream**..... 8  
Tempura vanilla ice cream, Caramel &  
powdered sugar

**Grilled Pineapple Sundae** ..... 8  
Pineapple, rum brown sugar, cinnamon &  
vanilla ice cream

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# Entrees & Dinner Menu

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## SUSHI & SASHIMI

<b>Mixed Sashimi</b> .....	<b>35</b>
Chef's best sashimi selection of the day & Steamed white rice	
<b>Tuna Sashimi</b> .....	<b>29</b>
12 pcs. & Steamed white rice	
<b>Combination Sushi</b> .....	<b>22</b>
5 pcs nigiri & choice of one roll: California, Spicy Tuna or Unagi.	
<b>Sushi Sashimi Combination</b> .....	<b>34</b>
7 pcs nigiri & 7 slices assorted sashimi.	

## SEAFOOD

*Served w/ rice & spring mix salad*

<b>Salmon Teriyaki</b> .....	<b>25</b>
Pan fried salmon, teriyaki sauce	
<b>Salmon Shioyaki</b> .....	<b>25</b>
Seasoned, grilled salmon	
<b>Saba Shioyaki</b> .....	<b>16</b>
Seasoned, grilled mackerel w/ grated radish	
<b>Mixed Tempura</b> .....	<b>20</b>
Assorted veggies, shrimp & kisu	

## DONBURI

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

<b>Chirashi</b> .....	<b>35</b>
Sashimi assortment over sushi rice - Nori	
<b>Tekka Don</b> .....	<b>28</b>
Tuna over sushi rice - Nori	
<b>Trio</b> .....	<b>30</b>
Tuna, unagi & tempura shrimp over sushi rice - Nori	
<b>Unagi Don</b> .....	<b>28</b>
Whole eel filet, steamed rice, unagi sauce & sesame seeds	
<b>Katsudon</b> .....	<b>19</b>
Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.	
<b>Chicken Katsudon</b> .....	<b>19</b>
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.	
<b>Gyudon</b> .....	<b>16</b>
Beef, yellow onion, red ginger & onsen tamago	
<b>Beef Tomato Curry</b> .....	<b>16/21</b>
Beef, yellow onions, potatoes, carrots, tomatoes & curry – add Katsu or Chicken Katsu	

## NOODLES & SOUP

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

<b>Ramen</b> .....	<b>13</b>
Seaweed, green onion, corn, mizuna, onsen tamago & roasted black garlic paste - Pork broth	
<b>Chasu Ramen</b> .....	<b>15.5</b>
Ramen with chasu- Pork broth	
<b>Maze Ramen</b> .....	<b>14</b>
Chasu, cilantro, green onions, onsen tamago, sesame oil, roasted black garlic paste & lime - Dry tossed	
<b>Udon or Soba</b> .....	<b>11.5</b>
Seaweed, tempura bits, green onions, inari & fish cake - Dashi broth	
<b>Tempura Udon</b> .....	<b>18</b>
Udon with assorted tempura	
<b>Cold Soba</b> .....	<b>12</b>
Buckwheat noodles, tempura bits, green onions, grated daikon & sesame seeds - Chilled dashi broth	
<b>Tempura Cold Soba</b> .....	<b>18</b>
Cold Soba with assorted tempura	
<b>Spicy Gyoza Soup</b> .....	<b>11</b>
Gyoza, tofu, shiitake mushroom, mizuna, cilantro – Pork broth	
<b>Clam Ramen</b> .....	<b>19</b>
Manilla clams, butter, green onion – Chicken broth	

## MEAT

*Served w/ rice & spring mix salad*

<b>Chicken Teriyaki</b> .....	<b>19</b>
Grilled chicken thighs, teriyaki sauce – <i>Substitute grilled chicken breast for an add'l \$2</i>	
<b>Beef Teriyaki</b> .....	<b>24</b>
Grilled and sliced ribeye, teriyaki sauce	
<b>Sesame Chicken</b> .....	<b>20</b>
Tempura chicken w/ sweet ginger sauce & sesame seeds	
<b>Tonkatsu</b> .....	<b>18</b>
Panko pork cutlets - Cabbage salad	
<b>Chicken Katsu</b> .....	<b>18</b>
Panko chicken thighs - Cabbage salad	
<b>Ribeye Steak</b> .....	<b>40</b>
Medium rare ribeye w/ sautéed arugula & garlic butter soy - No salad	

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# Sushi Menu

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MP = Market Price | V = Vegetarian Option

## NIGIRI/SASHIMI

**Toro** - Fatty Tuna Belly.....MP  
**Uni** - Sea Urchin.....MP  
**Bluefin** .....MP  
**Amaebi** - Sweet Shrimp ..... 13  
**Aji** - Spanish Mackerel ..... 7/14  
**Ebi** - Shrimp.....5  
**Engawa** - Fluke Rim..... 8/16  
**Hamachi** - Yellowtail..... 6.5/13  
**Hamachi Toro** - Yellowtail Belly...7.5/15  
**Hirame** - Fluke ..... 7/14  
**Hotate** - Scallop..... 6.5/9.5

**Ika** - Squid ..... 5/10  
**Ikura** - Marinated Salmon Roe ..... 8  
**Kani** - Snow Crab.....6.5/13  
**Kanpachi** - Amber Jack.....7.5/15  
**Kurodai** - Sea Bream .....6.5/13  
**Mirugai** - Geo Duck..... 13/26  
**Maguro** - Tuna.....6.5/13  
**Mutsu** - Escolar .....6.5/13  
**Saba** - Mackerel ..... 6/12  
**Sake** - Salmon.....6.5/13  
**Sake Toro** - Salmon Belly..... 7.5/15

**Shiro Maguro** - Albacore.....6.5/13  
**Shiitake Mushroom** .....5  
**Snow Crab Basil** .....7  
**Tako** - Octopus.....5.5/11  
**Tamago** - Sweet Egg Omelet ..... 4.5  
**Tobiko** - Flying Fish Roe.....5  
**Unagi** - Fresh Water Eel.....6  
**Wild Sockeye Salmon**..... 7/14  
**Spicy Salmon (seared)**.....7  
**Japanese Wagyu Beef** ..... 12  
 Garlic paste, sriracha, green onion, cilantro & ponzu.

## COMMON ROLLS

**California** .....9.5  
*Real crab meat, avocado, cucumber & tobiko*  
**Fried California** ..... 12  
*Real crab meat and avocado w/ teriyaki*  
**Rainbow** ..... 18  
*California topped with assorted fish*  
**Dragon** ..... 16.5  
*Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits*  
**Unakyu** ..... 9.5  
*Fresh water eel, cucumbers, teriyaki*  
**Avocado Mango - V**..... 7

**Caterpillar** .....12  
*Unagi & cucumber w/ avocado & teriyaki*  
**Spicy Tuna** .....9.5  
*Tuna tartar, cucumber, spicy sauce & sesame seeds*  
**Philadelphia** ..... 14.5  
*Cream cheese & cucumbers w/ smoked salmon, red onions and capers*  
**Fried Philadelphia** .....12  
*Smoked salmon & cream cheese w/ red onions, capers & teriyaki*  
**Mango Salmon** ..... 9.5

**Spider** ..... 12.5  
*Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko*  
**Tempura Shrimp** .....9.5  
*Tempura shrimp, avocado, cucumber & kaware w/ tempura bits & teriyaki*  
**Salmon Skin** .....9.5  
*Grilled salmon skin, shiso, yamagobo, kaware, cucumber*  
**Golden Shrimp** .....11  
*Panko fried shrimp, snow crab, cucumber, avocado - Spicy mayo*  
**Avocado Cucumber - V**..... 6.5

## TRADITIONAL HOSOMAKI

**Kappa Maki - V** .....5.5  
*Cucumber roll*  
**Oshinko Maki - V**..... 6  
*Pickled radish & shiso*  
**Yamagobo Maki - V** ..... 6.5  
*Pickled burdock root & shiso*  
**Umeshiso Maki - V**..... 6  
*Pickled plum paste, shiso & cucumber*  
**Grilled Eggplant - V** .....7.5  
*Grilled eggplant & shiso*  
**Futo Maki**.....8.5

**Mixed Hosomaki (9 pcs)** .....12  
*Tekka Maki, Sake Maki, Negihama Maki*  
**Tekka Maki** .....7.5  
*Tuna roll*  
**Sake Maki** .....7.5  
*Salmon roll*  
**Negi Hama Maki** .....7.5  
*Yellowtail & green onions*  
**Negi Toro Maki** ..... MP  
*Fatty tuna belly & green onions*  
**Inari (2 pcs) - V**.....4.5

## HAND ROLLS

**Uni** ..... MP  
**Unagi**..... 8  
**California** ..... 8  
**Spicy Tuna** ..... 8  
**Negi Hama** ..... 8  
**Salmon Skin**..... 8  
**Spicy Scallop** ..... 8  
**Shishamo** ..... 8

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# Amakara Original Rolls

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## SPICY ROLLS

<b>Spicy Crunchy Rainbow</b> ..... 19.5	<b>Scallop Paradise</b> ..... 10.5
Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko	Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions, tomatoes & 3 kinds of tobiko - 4 pcs
<b>Red Dragon</b> ..... 18.5	<b>Seared Albacore</b> ..... 17
Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki & red onions.	Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions
<b>Chili Spider Salmon</b> ..... 19	<b>Hamachi Bite</b> ..... 17
Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits	Crab, cilantro and tomatoes w/ hamachi & spicy radish
<b>Spicy Sesame Seared Tuna</b> ..... 18.5	<b>Hawaiian Delight</b> ..... 19
Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip	Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple
<b>Jalapeno Hamachi</b> ..... 10	<b>Albacore Escolar Medley</b> ..... 18.5
Hamachi, jalapeño, & avocado	Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits
<b>Double Jalapeño</b> ..... 17.5	
Jalapeño hamachi w/ sesame seared tuna, sesame seared salmon, pickled jalapeño & wasabi cream	

## NON SPICY ROLLS

<b>Albacore Caprese</b> ..... 16	<b>Cherry Blossom</b> ..... 17.5
Seared albacore atop a fresh mozzarella caprese with pesto, avocado, tomato, balsamic and soy sauce. Tobiko, jalapeño, and red onion - 4 pcs	Salmon and avocado w/ tuna & tobiko
<b>Klondike Express</b> ..... 17.5	<b>Lime Scallop</b> ..... 17.5
Crab, tempura shrimp w/ avocado, scallop mayo, 3 flavors of tobiko, tempura bits & teriyaki	Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko
<b>Shrimp Mango</b> ..... 18.5	<b>Lemon Salmon</b> ..... 17
Crab, tempura shrimp w/ avocado, ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.	California roll w/ salmon, lemon slices & kaiware
<b>Italian Dragon</b> ..... 18.5	<b>California Deluxe</b> ..... 17
Crab and tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil	California roll w/ unagi, avocado, tobiko, & teriyaki
<b>Cucumber Wrap</b> ..... 17	<b>Tempura Asparagus Roll - V</b> ..... 11.5
White fish, shiso, kaiware, yamagobo & ponzu	Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces - Spring mix salad
	<b>Three of a Kind</b> ..... 15.5
	Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko

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



**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

## 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 – 16

**Premium:** Select 1 item from A and 2 items from B – 20

**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 ..... 16

Beef Teriyaki ..... 19

Salmon Teriyaki ..... 20

Tonkatsu ..... 15

Chicken Katsu ..... 15

Sesame Chicken ..... 16

Salmon Shioyaki ..... 20

Saba Shioyaki ..... 13

Gyudon ..... 15

Beef, yellow onion, red ginger & onsen tamago - no salad

Beef Tomato Curry ..... 15

Beef, yellow onions, tomatoes, potatoes, carrots, curry w/ Katsu or Chicken Katsu (add'l \$4) - no salad

## LUNCH SUSHI

Served with miso soup (No miso soup for takeout)

Combination Sushi ..... 20

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

Poke Bowl ..... 15

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

## LUNCH NOODLES

Ramen ..... 12

Spicy Ramen ..... 13

Udon or Soba ..... 10.5

Cold Soba ..... 11

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