



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 slice

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

Jalapeño Margarita 14
Muddled jalapeños, Tanteo Jalapeño Tequila, fresh lime juice & agave nectar. Salt rim.

Moscow Mule 12
Hanger 1 Straight Vodka, lime juice & ginger beer

Cucumber Apple Mojito 14
Captain Morgan White Rum, Fuji apple sake, mint, cucumber, lime juice & Sprite

Yume-mosa 12
Japanese-inspired mimosa w/ Choya Yuzu liqueur & ume sparkling wine.

Spicy Pineapple Margarita 14
Don Julio Blanco Tequila, lime juice, ginger beer, & pineapple

Neo Tokyo Tea 12
Absolut Pear Vodka, Nolet's Gin, Captain Morgan White Rum, El Jimador Tequila, Midori & pineapple juice

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

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
Veuve clicquot brut 720mL 85

RED WINE

glass/bottle
Michael David Freakshow (Cabernet) 12/44
Napa Cellars (Cabernet) 15/56
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: 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

Suntory Toki

Suntory Hibiki Harmony

Yamazaki 12 Year

Yamazaki 18 Year

Hakushu 12 Year

Nikka Coffey Grain

Nikka Coffey Malt

Nikka Pure Malt (Taketsuru)

Kikori

WHISKEY

St. George Baller (Japanese inspired)

Bulleit Bourbon

Bulleit Rye

Knob Creek

Maker's 46

Woodford Reserve

Basil Hayden's

Basil Hayden's Dark Rye

Crown Royal

Dickel 8 Year

Jack Daniel's

Jameson

Redemption High Rye Bourbon

Whistle Pig Straight Rye 10 Year

Blanton's Bourbon

RUM

Captain Morgan White

Captain Morgan Spiced

Captain Morgan's Cocunt Rum

Spirits Menu

Bacardi

Sailor Jerry

Zaya Gran Reserva 16 Year (Dark Rum)

SCOTCH

Macallan 12 Year

Macallan 18 Year

Macallan Rare Cask

Johnny Walker Black Label

Johnny Walker Blue Label

Glenlivet

Glenfiddich 12 Year

Glenfiddich 14 Year

Glenfiddich 15 Year

Balvenie 12 Year

Balvenie 14 Year Caribbean Cask

COGNAC

Hennessy VS

Hennessy Privilege VSOP

Hennessy XO

Remy Martin 1738

Remy Martin XO

Martell Cordon Bleu

GIN

Nikka

Suntory Roku

Nolet's Silver

Hendricks

Tanqueray 10

Bambay Sapphire

VODKA

Tito's

Ketel One

Hangar One Straight

Hangar One Citron

Deep Eddy Ruby Red

Grey Goose

Chopin

Absolut Apeach

Absolut Pear

Absolut Peppar

TEQUILA

El Jimador Blanco

Don Julio Blanco

Don Julio Reposado

Don Julio Anejo

Don Julio 70th Anniversary

Don Julio 1942

Casamigos Reposado

Casamigos Anejo

Herradura Silver

Tanteo Jalapeno

Clase Azul Reposado

MISCELLANEOUS

Pierde Almas Mezcal

Amaro Nonino Quintessentia

Aperol Aperitivo



a m a k a r a

Happy Hour Menu

Mon - Th 2:00-6:00 pm

V = Vegetarian Option

BAR

House Wine-HH	8
Hot Sake-HH	8
Momokawa (draft sake)-HH	3
Sayuri-HH	5/22
Sake Bomb-HH	5
Draft Beer-HH (not including Coedo)	4/5
Amakara Cocktail	10
Sweet-Tart Martini	10
Lychee Martini	10
Zonin Prosecco	6

KITCHENS

Grilled Edamame - V	6.5
Grilled Shishito Peppers - V	6
Seaweed Salad - V	6
Chasu Bun	5.5
Gyoza	8
Karaage	8
Arabiki Sausages	6.5
Spicy Sesame Chicken Wings (8pcs)	9.5

SUSHI

Assorted Sashimi	13.5
Oysters on the Half Shell (1/2 dozen)	17
Spicy Poke	13.5
Shrimp Ceviche	13.5
Spicy Crunchy Rainbow	18.5
Red Dragon	17.5
Jalapeno Hamachi	9
California Roll	9
Spicy Tuna Roll	9

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



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RAW & CARPACCIO

- Assorted Sashimi** 15.5
Tuna, Salmon & Yellowtail. (7 pcs)
- Chef's Nigiri** 18
Chef's choice. (5 pcs)
- Hamachi Carpaccio** 16
Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.
- Oysters on the Half Shell** (1/2 dozen) 19
Premium oysters, ponzu, scallions & spicy sauce.
- Sesame Seared Tuna** 16
Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- Ankimo** 14
Steamed monkfish liver in ponzu sauce with sriracha, green onion shiso & daikon.
- Oyster Shooter** 11
Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+).
- Poke Tuna** 12.5
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- Spicy Poke** 15
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** 17
White fish, lime, sea salt, blackberry & shiso.

SMALL BITES

- Steamed Edamame -V** 6.5
- Fried Calamari** 16
(Cilantro ponzu)
- Karaage Chicken** 9.5
(Rosemary salt)
- Agedashi Tofu** 6.5
- Fried Oysters** 9.5
- Fried Gyoza** 9.5
- Takoyaki** 8.5
- Spicy Sesame** 12
- Chicken Wings** (8pcs)
- Steamed Buns** 6 ea
(topped w/ cilantro, red onion, jalapeño & chili mayo)
 - Chasu (Sesame Sauce)
 - Kisu (Tartar Sauce)
 - Eggplant (Sesame Sauce)
 - Chicken Katsu (Katsu Sauce)
- Nasu Dengaku - V** 8
(Miso Glazed Eggplant)
- Hiyayakko** 8
(Cold tofu, soy sauce, ginger, bonito flakes, green onions & baby anchovies)

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Starter Menu

V = Vegetarian Option

TEMPURA

- Mixed Tempura** 15
Tempura shrimp, kisu, broccoli, asparagus, carrot onion, sweet potato, kabocha squash, dashi
- Vegetable Tempura** 11
Asparagus, broccoli, carrot, onion, sweet potato, kabocha squash, dashi
- Shishito Tempura** 8
- Soft Shell Crab** 15
Soft shell crab, basil lemon aioli & chili sauce
- Crab Stuffed Jalapenos** 10
Snow crab & cream cheese mix

SALAD

- Sashimi Salad** 23
Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- Tuna Ceviche Salad** 18
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and sesame wonton chips.
- Shrimp Ceviche** 16
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- Salmon Skin Salad** 13
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- Tako Kimchee Salad** 14
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

- Asparagus Beef Wrap** 15
Cilantro, tomatoes, jalapeno, onion & ponzu.
- Seared Scallops** 12
Sautéed spinach in soy butter & ponzu.

SIDES

- White Rice** 2.5
- Brown Rice** 3.5
- Wakame Tofu Miso Soup** 2.5
- Spicy Miso Soup** 3.5



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Robata Menu

"Grill"

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

V = Vegetarian Option

VEGETABLES

Grilled Edamame - V 8
Garlic salt & olive oil

Shishito - V 8
Shishito peppers, olive oil & garlic salt

Sweet Potato - V 6.5
Honey butter (3pcs)

Corn - V 6.5
Soy butter & shichimi

Maitake Mushroom - V 12.5
Thyme, olive oil & soy sauce

Asparagus - V 8
Goma-ae sauce

SEAFOOD

Hamachi Kama **Reg 12/Lg 19**
Hamachi collar & ponzu

Squid 15
Soy & shichimi aioli

Shishamo 8.5
Smelt fish & shichimi aioli

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

MEAT

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

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

SUSHI & SASHIMI

- Mixed Sashimi**36
 Chef's best sashimi selection of the day & Steamed white rice
- Tuna Sashimi**29
 12 pcs. & Steamed white rice
- Combination Sushi**23
 5 pcs nigiri & choice of one roll: California, Spicy Tuna or Unagi.
- Sushi Sashimi Combination**35
 7 pcs nigiri & 7 slices assorted sashimi.

SEAFOOD

Served w/ rice & spring mix salad

- Salmon Teriyaki**26
 Pan fried salmon, teriyaki sauce
- Salmon Shioyaki**26
 Seasoned, grilled salmon
- Saba Shioyaki**16
 Seasoned, grilled mackerel w/ grated radish
- Mixed Tempura** 21
 Assorted veggies, shrimp & kisu

DONBURI

Served over rice - Choice of miso soup or salad

- Chirashi** 36
 Sashimi assortment over sushi rice - Nori
- Tekka Don**28
 Tuna over sushi rice - Nori
- Trio**31
 Tuna, unagi & tempura shrimp over sushi rice - Nori
- Unagi Don** 28
 Whole eel filet, steamed rice, unagi sauce & sesame seeds
- Katsudon** 19
 Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.
- Chicken Katsudon**19
 Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.
- Gyudon**16
 Beef, yellow onion, red ginger & onsen tamago
- Beef Tomato Curry**16/21
 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

- Ramen** 13.5
 Seaweed, green onion, corn, mizuna, onsen tamago & roasted black garlic paste - Pork broth
- Chasu Ramen** 16.5
 Ramen with chasu- Pork broth
- Maze Ramen** 14.5
 Chasu, cilantro, green onions, onsen tamago, sesame oil, roasted black garlic paste & lime - Dry tossed
- Udon or Soba** 12
 Seaweed, tempura bits, green onions, inari & fish cake - Dashi broth
- Tempura Udon** 19
 Udon with assorted tempura
- Cold Soba** 12
 Buckwheat noodles, tempura bits, green onions, grated daikon & sesame seeds - Chilled dashi broth
- Tempura Cold Soba** 19
 Cold Soba with assorted tempura
- Spicy Gyoza Soup** 11
 Gyoza, tofu, shiitake mushroom, mizuna, cilantro – Pork broth
- Clam Ramen** 19.5
 Manilla clams, butter, green onion – Chicken broth

MEAT

Served w/ rice & spring mix salad

- Chicken Teriyaki** 19.5
 Grilled chicken thighs, teriyaki sauce – *Substitute grilled chicken breast for an add'l \$2*
- Beef Teriyaki** 25
 Grilled and sliced ribeye, teriyaki sauce
- Sesame Chicken** 20.5
 Tempura chicken w/ sweet ginger sauce & sesame seeds
- Tonkatsu** 18.5
 Panko pork cutlets - Cabbage salad
- Chicken Katsu** 18.5
 Panko chicken thighs - Cabbage salad
- Ribeye Steak** 40
 Medium rare ribeye w/ sautéed arugula & garlic butter soy - No salad

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Sushi Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

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 **8**
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**

COMMON ROLLS

California **10**
Real crab meat, avocado, cucumber & tobiko
Fried California **12.5**
Real crab meat and avocado w/ teriyaki
Rainbow **18.5**
California topped with assorted fish
Dragon **17**
Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits
Unakyu **10**
Fresh water eel, cucumbers, teriyaki
Avocado Mango - V..... **7.5**

Caterpillar **12.5**
Unagi & cucumber w/ avocado & teriyaki
Spicy Tuna **10**
Tuna tartar, cucumber, spicy sauce & sesame seeds
Philadelphia **15**
Cream cheese & cucumbers w/ smoked salmon, red onions and capers
Fried Philadelphia **12.5**
Smoked salmon & cream cheese w/ red onions, capers & teriyaki
Mango Salmon **10**

Spider **13**
Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko
Tempura Shrimp **10**
Tempura shrimp, avocado, cucumber & kaware w/ tempura bits & teriyaki
Salmon Skin **10**
Grilled salmon skin, shiso, yamagobo, kaware, cucumber
Golden Shrimp **11.5**
Panko fried shrimp, snow crab, cucumber, avocado - Spicy mayo
Avocado Cucumber - V..... **7**

TRADITIONAL HOSOMAKI

Kappa Maki - V **6**
Cucumber roll
Oshinko Maki - V..... **6.5**
Pickled radish & shiso
Yamagobo Maki - V **6.5**
Pickled burdock root & shiso
Umeshiso Maki - V.....**6.5**
Pickled plum paste, shiso & cucumber
Grilled Eggplant - V **7.5**
Grilled eggplant & shiso
Futo Maki..... **9**

Mixed Hosomaki (9 pcs) **12.5**
Tekka Maki , Sake Maki, Negihama Maki
Tekka Maki **8**
Tuna roll
Sake Maki **8**
Salmon roll
Negi Hama Maki **8**
Yellowtail & green onions
Negi Toro Maki **MP**
Fatty tuna belly & green onions
Inari (2 pcs) - V.....**4.5**

HAND ROLLS

Uni **MP**
Unagi..... **8.5**
California**8.5**
Spicy Tuna**8.5**
Negi Hama**8.5**
Salmon Skin..... **8.5**
Spicy Scallop**8.5**
Shishamo**8.5**

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Amakara Original Rolls

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SPICY ROLLS

Spicy Crunchy Rainbow20.5

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

Red Dragon 19.5

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

Chili Spider Salmon 20

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

Spicy Sesame Seared Tuna19.5

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

Jalapeno Hamachi10.5

Hamachi, jalapeño, & avocado

Double Jalapeño18.5

Jalapeño hamachi w/ sesame seared tuna, sesame seared salmon, pickled jalapeño & wasabi cream

Scallop Paradise11

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

Seared Albacore17.5

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

Hamachi Bite17.5

Crab, cilantro and tomatoes w/ hamachi & spicy radish

Hawaiian Delight19.5

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

Albacore Escolar Medley19

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

NON SPICY ROLLS

Albacore Caprese16.5

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

Klondike Express18

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

Shrimp Mango19

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

Italian Dragon19

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

Cucumber Wrap17.5

White fish, shiso, kaiware, yamagobo & ponzu

Cherry Blossom18

Salmon and avocado w/ tuna & tobiko

Lime Scallop17.5

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

Lemon Salmon17.5

California roll w/ salmon, lemon slices & kaiware

California Deluxe17.5

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

Tempura Asparagus Roll - V12

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

Three of a Kind16

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

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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 – 17

Premium: Select 1 item from A and 2 items from B – 21

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 17

Beef Teriyaki 20

Salmon Teriyaki 21

Tonkatsu 16

Chicken Katsu 16

Sesame Chicken 17

Salmon Shioyaki 21

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 21

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

Poke Bowl 16

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

LUNCH NOODLES

Ramen 13

Spicy Ramen 14

Udon or Soba 11.5

Cold Soba 12

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