



a m a k a r a

COCKTAILS

customer favorites

- Amakara Cocktail** 13
Absolut Apeach Vodka, peach schnapps, lychee sake, lemon juice & Chambord
- Lychee Martini** 13
Tito's, lychee sake, lychee liqueur & garnished with lychee fruit
- Sweet-Tart Martini** 13
Hangar 1 Buddha's Hand Citron Vodka, peach schnapps, watermelon pucker, sweet and sour, lemon juice & Sweet-Tart candy rim
- Paper Crane** 14
Kikori Japanese Whisky, Amaro Nonino & Aperol w/ lemon juice - on draft
- Pink Drink** 13
Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine & lime juice
- Barrel-Aged Manhattan** 15
Barrel-aged Redemption Bourbon, angostura bitters & garnished with luxardo cherry
- Toki Old Fashioned** 15
Suntory Toki Whisky, bitters, orange bitters & brown sugar garnished with Luxardo cherry & dehydrated orange slice
- Jalapeño Margarita** 15
Muddled jalapeños, Tanteo Jalapeño Tequila, fresh lime juice & agave nectar. Salt rim.
- Moscow Mule** 13
Ketel One Vodka, lime juice & ginger beer
- Cucumber Apple Mojito** 15
Captain Morgan White Rum, Fuji apple sake, mint, cucumber, lime juice, simple syrup, soda & Sprite
- Yume-mosa** 13
Japanese-inspired mimosa w/ Yuzu liqueur & ume sparkling wine.
- Spicy Pineapple Margarita** 14
Don Julio Blanco Tequila, lime juice, ginger beer, arbol chile & pineapple
- Neo Tokyo Tea** 13
Absolut Pear Vodka, Nolet's Gin, Captain Morgan White Rum, Lunazul Tequila, Midori & pineapple juice
- Matcha Mule** 13
Ketel One Vodka, green tea, ginger beer, lime juice, w/ a matcha rim and matcha shaved coconut - on draft

Drink Menu

WHITE WINE

- Wente Riva Ranch (Chardonnay) 10/36
- Sonoma Cutrer (Chardonnay) 12/44
- Newton Skyside (Chardonnay) 10/36
- 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

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
- Asahi (Lg) 8
- Kirin (Lg) 8
- 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, 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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Spirits Menu

JAPANESE WHISKEY

Hakushu 12 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
Bulleit Bourbon
Bulleit Rye
Crown Royal
Dickel 8 Year
Jack Daniel's
Jameson
Knob Creek
Maker's 46
Redemption High Rye Bourbon
Skrewball Peanut Butter Whiskey
St. George Baller (Japanese inspired)
Whistle Pig Straight Rye 10 Year
Woodford Reserve

RUM

Captain Morgan White
Captain Morgan Spiced
Captain Morgan's Coconut Rum
Bacardi
Sailor Jerry
Zaya Gran Reserva 16 Year (Dark Rum)

SCOTCH

Balvenie 12 Year
Balvenie 14 Year Caribbean Cask
Glenfiddich 12 Year
Glenfiddich 14 Year
Glenfiddich 15 Year
Glenlivet
Highland Park Viking's Honor
Highland Park Magnus
Johnny Walker Black Label
Johnny Walker Blue Label
Laphroaig
Macallan 12 Year
Macallan 18 Year
Macallan Rare Cask

COGNAC

Hennessy Privilege VSOP
Hennessy VS
Hennessy XO
Martell Cordon Bleu
Remy Martin 1738
Remy Martin XO

GIN

Bambay Sapphire
Gray Whale Gin
HendricksNikka
Nolet's Silver
Suntory Roku
Tanqueray 10

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

TEQUILA

Clase Azul Reposado
Don Julio 1942
Don Julio 70th Anniversary
Don Julio Anejo
Don Julio Blanco
Don Julio Primavera
Don Julio Repsado
Casamigos Anejo
Casamigos Reposado
Herradura Silver
Lunazul Blanco
Tanteo Jalapeno

MISCELLANEOUS

Amaro Nonino Quintessentia
Aperol Aperitivo
Gran Marnier
Mezcal
Rumchata



a m a k a r a

Happy Hour Menu

Mon - Th 2:00-6:00 pm

V = Vegetarian Option

BAR

House Wine-HH (Terrazzas Chardonnay or Cabernet)	8
Hot Sake-HH	8
Momokawa (draft sake)-HH	3
Sayuri-HH	5/22
Sake Bomb-HH	6
Draft Beer-HH (not including Coedo)	4/5
Amakara Cocktail	11
Sweet-Tart Martini	11
Lychee Martini	11
Prosecco	6

KITCHENS

Grilled Edamame - V	7
Grilled Shishito Peppers - V	6.5
Seaweed Salad - V	6.5
Chasu Bun	6
Gyoza	8.5
Arabiki Sausages	7.5
Spicy Sesame Chicken Wings (8pcs)	11

SUSHI

Assorted Sashimi	15
Oysters on the Half Shell (1/2 dozen)	20
Spicy Poke	15
Shrimp Ceviche	15
Spicy Crunchy Rainbow	20
Red Dragon	19
Jalapeno Hamachi	10
California Roll	10
Spicy Tuna Roll	10
Mixed Hosomaki	11
Chef's Nigiri (5 pcs)	18

Parties of 6 or more may be subject to gratuity



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a m a k a r a

RAW & CARPACCIO

- Assorted Sashimi** 17.5
Tuna, Salmon & Yellowtail. (7 pcs)
- Chef's Nigiri** 22
Chef's choice. (5 pcs)
- Hamachi Carpaccio** 19
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** 18.5
Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- Ankimo** 16.5
Steamed monkfish liver in ponzu sauce with sriracha, green onion shiso & daikon.
- Oyster Shooter** 12.5
Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+).
- Poke Tuna** 14.5
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- Spicy Poke** 17.5
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**..... 18
White fish, lime, sea salt, berry & shiso.

SMALL BITES

- Steamed Edamame - V** 7.5
- Fried Calamari** 18.5
(Cilantro ponzu)
- Karaage Chicken**..... 11.5
(Rosemary salt)
- Agedashi Tofu** 7.5
- Fried Oysters** 11.5
- Fried Gyoza** 9.5
- Takoyaki** 9
- Spicy Sesame** 14
- Chicken Wings** (8pcs)
- Steamed Buns** 7.5 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**..... 9.5
(Miso Glazed Eggplant)
- Hiyayakko**.....9
(Cold tofu, soy sauce, ginger, bonito flakes, green onions & baby anchovies)

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

Starter Menu

V = Vegetarian Option

TEMPURA

- Mixed Tempura** 17.5
Tempura shrimp, kisu, broccoli, asparagus, carrot onion, sweet potato, kabocha squash, dashi
- Vegetable Tempura** 13.5
Asparagus, broccoli, carrot, onion, sweet potato, kabocha squash, dashi
- Shishito Tempura** 9.5
- Soft Shell Crab** 17.5
Soft shell crab, basil lemon aioli & chili sauce
- Crab Stuffed Jalapenos** 12.5
Crab & cream cheese mix

SALAD

- Sashimi Salad** 26
Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- Tuna Ceviche Salad** 20
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and sesame wonton chips.
- Shrimp Ceviche** 19
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- Salmon Skin Salad** 14
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- Tako Kimchee Salad** 16
Octopus, cucumber, 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

PAN FRIED

- Asparagus Beef Wrap**... 17.5
Cilantro, tomatoes, jalapeno, onion & ponzu.
- Seared Scallops** 13.5
Sautéed spinach in soy butter - 3 pcs.

SIDES

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



a m a k a r a

Robata Menu

"Grill"

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

V = Vegetarian Option

VEGETABLES

Grilled Edamame - V9.5
Garlic salt & olive oil

Shishito - V 9.5
Shishito peppers, olive oil & garlic salt

Sweet Potato - V 8
Honey butter, sesame seeds (3pcs)

Corn - V 8
Soy butter & shichimi

Maitake Mushroom - V15
Thyme, olive oil & soy sauce

Asparagus - V10
Goma-ae sauce

SEAFOOD

Hamachi Kama Reg 15/Lg 22
Hamachi collar & ponzu

Squid 18
Soy & shichimi aioli

Oysters (2 pcs)
- w/ Truffle butter 14
- w/ Mozzarella & Pesto..... 10

MEAT

Beef & Eggplant 22
Soy butter sauce

Arabiki Sausage (5 pcs)10
Served with dijon mustard

Tontoro17
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 14.5

Chicken Katsu 14.5

Plain Ramen 14.5

Plain Udon 14.5

Beef Teriyaki 18

(For Guests 12 & Under.)

Dessert Menu

Green Tea Ice Cream6.5

Vanilla Ice Cream..... 6.5

Creamy Coconut Sorbet.....8.5

Exotic Bomba10
Mango, passion fruit & raspberry sorbetto coated in white chocolate.

Tempura Ice Cream.....9.5
Tempura vanilla ice cream, Caramel & powdered sugar

Grilled Pineapple Sundae9.5
Pineapple, rum brown sugar, cinnamon & vanilla ice cream

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a m a k a r a

Entrees & Dinner Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

SUSHI & SASHIMI

- Mixed Sashimi**41
Chef's best sashimi selection of the day & Steamed white rice
- Tuna Sashimi**34
12 pcs. & Steamed white rice
- Combination Sushi**26
5 pcs nigiri & choice of one roll: California, Spicy Tuna or Unagi.
- Sushi Sashimi Combination**40
7 pcs nigiri & 7 slices assorted sashimi.

SEAFOOD

Served w/ rice & spring mix salad

- Salmon Teriyaki**29.5
Pan fried salmon, teriyaki sauce
- Salmon Shioyaki**29.5
Seasoned, grilled salmon
- Saba Shioyaki**18
Seasoned, grilled mackerel w/ grated radish
- Mixed Tempura**24
Assorted veggies, shrimp & kisu

DONBURI

Served over rice - Choice of miso soup or salad

- Chirashi**41
Sashimi assortment over sushi rice - Nori
- Tekka Don**32
Tuna over sushi rice - Nori
- Trio**36
Tuna, unagi & tempura shrimp over sushi rice - Nori
- Unagi Don**31
Whole eel filet, steamed rice, unagi sauce & sesame seeds
- Katsudon**22
Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.
- Chicken Katsudon**22
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.
- Gyudon**19
Beef, yellow onion, red ginger & half egg
- Beef Tomato Curry**19/24
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**16.5
Seaweed, green onion, corn, arugula, half egg & roasted black garlic paste - Pork broth
- Chasu Ramen**19.5
Ramen with chasu- Pork broth
- Maze Ramen**16.5
Chasu, cilantro, green onions, half egg, sesame oil, roasted black garlic paste & lime - *Dry tossed*
- Udon or Soba**14.5
Seaweed, tempura bits, green onions, inari & fish cake - Dashi broth
- Tempura Udon**22
Udon with assorted tempura
- Cold Soba**15.5
Buckwheat noodles, tempura bits, green onions, grated daikon & sesame seeds - Chilled dashi broth
- Tempura Cold Soba**22
Cold Soba with assorted tempura
- Spicy Gyoza Soup**13.5
Gyoza, tofu, shiitake mushroom, arugula, cilantro – Pork broth
- Clam Ramen**22
Manilla clams, butter, green onion – Chicken broth

MEAT

Served w/ rice & spring mix salad

- Chicken Teriyaki**22.5
Grilled chicken thighs, teriyaki sauce – *Substitute grilled chicken breast for an add'l \$2*
- Beef Teriyaki**29
Grilled and sliced ribeye, teriyaki sauce
- Sesame Chicken**23
Tempura chicken w/ sweet ginger sauce & sesame seeds
- Tonkatsu**21
Panko pork cutlets - Cabbage salad
- Chicken Katsu**21
Panko chicken thighs - Cabbage salad
- Ribeye Steak**46
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 BellyMP
Chutoro - Med. Fatty Tuna BellyMP
Uni - Sea UrchinMP
BluefinMP
Amaebi - Sweet Shrimp 15
Aji - Spanish Mackerel 8/16
Ebi - Shrimp 6
Engawa - Fluke Rim 9/18
Hamachi - Yellowtail 7.5/15
Hamachi Toro - Yellowtail Belly .. 8.5/17
Hirame - Fluke 8/16

Hotate - Scallop 7.5/15
Ika - Squid 6/12
Ikura - Marinated Salmon Roe 9
Kani - Snow Crab 7.5/15
Kanpachi - Amber Jack 7.5/15
Kurodai - Sea Bream 7.5/15
Mirugai - Geo Duck MP
Maguro - Tuna 7.5/15
Mutsu - Escolar 7.5/15
Saba - Mackerel 7/14
Sake - Salmon 7.5/15

Sake Toro - Salmon Belly 8.5/17
Shiro Maguro - Albacore 7.5/15
Shiitake Mushroom 6
Snow Crab Basil 9
Tako - Octopus 6.5/13
Tamago - Sweet Egg Omelet 5.5
Tobiko - Flying Fish Roe 6
Unagi - Fresh Water Eel 7
Wild Sockeye Salmon 8/16
Spicy Salmon (seared) 8/16

***Ask your server for special fish**

COMMON ROLLS

California 11.5
 Crab, avocado, cucumber & tobiko
Fried California 14.5
 Crab and avocado w/ teriyaki
Rainbow 20.5
 California topped with assorted fish
Dragon 19
 Crab and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits
Unakyu 11.5
 Fresh water eel, cucumbers, teriyaki
Avocado Mango - V 9.5

Caterpillar 13
 Unagi & cucumber w/ avocado & teriyaki
Spicy Tuna 11.5
 Tuna tartar, cucumber, spicy sauce & sesame seeds
Philadelphia 17
 Cream cheese & cucumbers w/ smoked salmon, red onions and capers
Fried Philadelphia 14.5
 Smoked salmon & cream cheese w/ red onions, capers & teriyaki
Mango Salmon 11.5

Spider 15
 Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko
Tempura Shrimp 11.5
 Tempura shrimp, avocado, cucumber & kaware w/ tempura bits & teriyaki
Salmon Skin 11.5
 Grilled salmon skin, shiso, yamagobo, kaware, cucumber
Golden Shrimp 13.5
 Panko fried shrimp, snow crab, cucumber, avocado - Spicy mayo
Avocado Cucumber - V 8.5

TRADITIONAL HOSOMAKI

Kappa Maki - V 7.5
 Cucumber roll
Oshinko Maki - V 8
 Pickled radish & shiso
Yamagobo Maki - V 8
 Pickled burdock root & shiso
Umeshiso Maki - V 8
 Pickled plum paste, shiso & cucumber
Grilled Eggplant - V 8.5
 Grilled eggplant & shiso
Futo Maki 10.5

Mixed Hosomaki (9 pcs) 15
 Tekka Maki, Sake Maki, Negihama Maki
Tekka Maki 9.5
 Tuna roll
Sake Maki 9.5
 Salmon roll
Negi Hama Maki 9.5
 Yellowtail & green onions
Negi Toro Maki MP
 Fatty tuna belly & green onions
Inari (2 pcs) - V 6

HAND ROLLS

Uni MP
Unagi 9.5
California 9.5
Spicy Tuna 9.5
Negi Hama 9.5
Salmon Skin 9.5
Spicy Scallop 9.5

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Amakara Original Rolls

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SPICY ROLLS

Spicy Crunchy Rainbow23	Scallop Paradise12.5
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
Red Dragon 22	Seared Albacore20
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
Chili Spider Salmon 22.5	Albacore Escolar Medley21
Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits	Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits
Spicy Sesame Seared Tuna22	Hamachi Bite20
Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip	Crab, cilantro and tomatoes w/ hamachi & spicy radish
Jalapeno Hamachi11.5	Hawaiian Delight22
Hamachi, jalapeño, & avocado	Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple
Double Jalapeño21	Albacore Caprese19
Jalapeño hamachi w/ sesame seared tuna, sesame seared salmon, pickled jalapeño & wasabi cream	Seared albacore atop a fresh mozzarella caprese with pesto, avocado, tomato, balsamic and soy sauce. Tobiko, jalapeño, and red onion - 4 pcs

NON SPICY ROLLS

Klondike Express 20.5	Lemon Salmon 20
Crab, tempura shrimp w/ avocado, scallop mayo, 3 flavors of tobiko, tempura bits & teriyaki	California roll w/ salmon, lemon slices & kaiware
Shrimp Mango 21	California Deluxe 20
Crab, tempura shrimp w/ avocado, ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.	California roll w/ unagi, avocado, tobiko, & teriyaki
Italian Dragon 21	Tempura Asparagus Roll - V14.5
Crab, tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil	Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces - Spring mix salad
Cucumber Wrap 20	Three of a Kind18.5
White fish, shiso, kaiware, yamagobo & ponzu	Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko
Cherry Blossom20.5	
Salmon and avocado w/ tuna & tobiko	
Lime Scallop19.5	
Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko	

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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 – 19.5

Premium: Select 1 item from A and 2 items from B – 24

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 19.5

Beef Teriyaki 23

Salmon Teriyaki 24

Tonkatsu 19

Chicken Katsu 19

Sesame Chicken 20

Salmon Shioyaki 24

Saba Shioyaki 16

Gyudon 17

Beef, yellow onion, red ginger & half egg - no salad

Beef Tomato Curry 17

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 24

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

Poke Bowl 18

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

LUNCH NOODLES

Ramen 16

Spicy Ramen 17

Udon or Soba 14

Cold Soba 15

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