

 MAKOTO
OCEAN

\$60 COVER CHARGE PER PERSON

SIGNATURE SUSHI COURSE

SUNOMONO 
SEAWEED, PICKLED CUCUMBER, TOSAZU VINAIGRETTE



MISO SOUP
SILKEN TOFU, WAKAME



TORO TAKUAN HAND ROLL*
BLUEFIN TUNA BELLY, PICKLED DAIKON RADISH, SCALLION



BLUEFIN TUNA* (1 PIECE)
KAESHI

TAI* (1 PIECE)
SESAME, YUZU KOSHO

KING SALMON* (1 PIECE)
SESAME, LEMON ZEST

BOTAN EBI* (1 PIECE)
KOMBU OIL



SNOW CRAB HAND ROLL
YUZU KOSHO AIOLI



YELLOWTAIL* (1 PIECE)
YUZU KOSHO, SERRANO

SCALLOP* (1 PIECE)
CITRUS, SEA SALT

SEARED BLUEFIN TUNA BELLY* (1 PIECE)
MOMIJI OROSHI, PONZU, CHIVES

UNAGI (1 PIECE)
SESAME, SANSHO PEPPER



MOCHI ICE CREAM
MISO CARAMEL, HONEY CRUMB

 Vegetarian

**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.*

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

#MAKOTOOCEAN

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SUSHI OR SASHIMI
2 PIECES PER ORDER

MAGURO* TUNA	14
CHU-TORO* MEDIUM FATTY TUNA...	22
OH-TORO* FATTY TUNA	25
SAKE* KING SALMON	15
HAMACHI* KING YELLOWTAIL	16
UNAGI BBQ FRESHWATER EEL.....	13
TAI* SNAPPER	12
HOTATE* SCALLOP	16
IKURA* SALMON ROE	13
IKA* SQUID	14
TAKO OCTOPUS	12
TAMAGO TRADITIONAL EGG OMELETTE	8
WAGYU* JAPANESE BEEF	20
BOTAN EBI* SPOT PRAWN	22

URAMAKI
RICE OUTSIDE

SPICY TUNA*	
CHILI AIOLI, SCALLION	17
SPICY YELLOWTAIL*	
WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO	16
SALMON AVOCADO*	
SESAME SEEDS	15
SPICY SCALLOP*	
CHILI AIOLI, TOBIKO	18
SHRIMP TEMPURA	
ASPARAGUS, CHILI AIOLI	14
CALIFORNIA	
CRAB MIX, CUCUMBER, AVOCADO ...	16
RAINBOW*	
CRAB MIX, TUNA, SALMON, YELLOWTAIL, CUCUMBER, AVOCADO	18
CATERPILLAR	
BBQ FRESHWATER EEL, CUCUMBER, KANPYO, AVOCADO, BONITO, EEL SAUCE.....	16
THE GARDEN 	
CARROT, CUCUMBER, KANPYO, AVOCADO, ASPARAGUS, YUZU KOSHO AIOLI	13

A LA CARTE MENU

*(please note, à la carte items are not included in
the Princess Premier package)*

HOSOMAKI

SEAWEED OUTSIDE

TEKKA* TUNA, SCALLION, SHISO ...	16
NEGI TORO*	
FATTY TUNA, SCALLION, SHISO.....	18
TORO TAKU*	
FATTY TUNA, PICKLED DAIKON RADISH .	17
TAI SERRANO*	
SNAPPER, SERRANO.....	12
KAPPA  CUCUMBER, SESAME	8
SALMON*	
WHITE SESAME, YUZU KOSHO	12
AVOCADO 	
UME, SHISO, WASABI	10

STARTERS

EDAMAME  SEA SALT.....	8
MISO SOUP	
SILKEN TOFU, WAKAME	7
TUNA CRISPY RICE*	
SERRANO CHILI	17

SALADS

SASHIMI*	
MIXED GREENS, CHOREGI DRESSING .	24
KANI	
CUCUMBER, YUZU KOSHO AIOLI....	22
SUNOMONO 	
SEAWEED, PICKLED CUCUMBER, TOSAZU VINAIGRETTE.....	15

RAW

TORO TARTARE*	
CHERRY BLOSSOM SALT, SESAME MISO	24
TRUFFLE SALMON*	
CRYSTALLIZED SOY, CITRUS	18
HAMACHI PONZU*	
WHITE PONZU, CILANTRO	17

FISH + MEAT

MISO SEA BASS	
CRISPY KALE, UME MISO	26
CHICKEN TERIYAKI	
ASPARAGUS	15
A5 WAGYU* 4 OZ	45

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