

**Small Plate from Sushi Bar**

<b>MAKISU SPICY TUNA SALAD</b>	<b>12</b>
<i>Avocado, sliced cucumbers, seaweed salad, ponzu</i>	
<b>HALF SHELL OYSTER</b>	<b>15/27</b>
<i>6 or 12 pcs fresh oysters, ponzu</i>	
<b>MAKISU TARTAR</b>	<b>10</b>
<i>Tortilla chips, spicy tuna, spicy salmon</i>	
<b>EEL GARDEN ROLL</b>	<b>12</b>
<i>Fresh water eel, asparagus, cucumber, avocado, mixed greens, soybean paper, creamy ginger sauce</i>	
<b>M-80</b>	<b>12</b>
<i>Deep fried spicy tuna, crab mix, cream cheese, salmon, seaweed, spicy mayo, eel sauce</i>	
<b>SHOOTERS</b>	<b>6/9</b>
<i>Oyster/ Sea Urchin</i>	
<b>SPICY TUNA RICE CRISPY</b>	<b>12</b>
<i>Sliced jalapenos, creamy white sauce</i>	

**Sushi Entrée (Served w/ miso soup and salad)**

<b>MAKISU SUPREME (No Substitutions please)</b>	<b>82</b>
<i>Chef's choice 12 pcs nigiri, 12 pcs sashimi, rainbow roll, dragon roll, spicy tuna roll</i>	
<b>SUSHI COMBO (No Substitutions please)</b>	<b>21</b>
<i>Chef's choice 5 pcs nigiri, shrimp tempura &amp; spicy salmon rolls</i>	
<b>SUSHI DELUXE (No Substitutions please)</b>	<b>29</b>
<i>Chef's choice 9 pcs nigiri, caterpillar roll</i>	
<b>CHIRASHI (No Substitutions please)</b>	<b>27</b>
<i>Chef's choice assorted 12 pcs sashimi over sushi rice</i>	
<b>DON MONO (No Substitutions please)</b>	
• Sake - fresh salmon sashimi over sushi rice	<b>26</b>
• Tekka - big eye tuna sashimi over sushi rice	<b>27</b>
• Una-Don - fresh water eel over sushi rice	<b>27</b>
<b>POKE BOWL (No Substitutions please)</b>	<b>21</b>
<i>Tuna, salmon, or combo, with assorted vegetables, sushi rice, spicy mayo, ponzu sauce.</i>	
<b>JEWELRY BOWL (No Substitutions please)</b>	<b>26</b>
<i>Chef's choice assorted fresh cut sashimi over rice with mixed greens and side of red miso sauce</i>	

**Sashimi Sets (No Substitutions Please)**

		<b>7 PC</b>	<b>OR</b>	<b>15 PC</b>
<b>HAMACHI SASHIMI</b>	<i>Yellowtail</i>	<b>21</b>		<b>39</b>
<b>MAGURO SASHIMI</b>	<i>Tuna</i>	<b>21</b>		<b>39</b>
<b>SAKE SASHIMI</b>	<i>Salmon</i>	<b>20</b>		<b>32</b>
<b>SASHIMI COMBO (chef's choice)</b>		<b>21</b>		<b>35</b>

**Sashimi / Nigiri (1 piece in one order)**

Albacore tuna	4	Red snapper	3.5	Smoked salmon	4
Big eye tuna	4	Salmon	3.5	Super white tuna	3.5
Fluke	4	Salmon roe	4	Surf clam	3.5
Flying fish roe	3.5	Scallop	5	Squid	3
Fresh water eel	4	Sea eel	3.5	Sweet egg	3
Mackerel	3	Sea urchin	8	Sweet shrimp	4.5
Octopus	3	Smelt roe	3	Tiger Shrimp	3.5
				Yellow tail	4

**Noodles**

<b>YAKISOBA</b>	
<i>Thin or thick wheat noodles, vegetables, spicy sauce, and choice of main ingredient (Extra noodles add \$4):</i>	
• Vegetable	<b>10</b>
• Shrimp	<b>14</b>
• Chicken	<b>12</b>
• Beef	<b>13</b>
<b>TEMPURA UDON</b>	<b>15</b>
<i>Dashi broth, fish cakes, side of shrimp &amp; vegetable tempura</i>	
<b>MAKISU RAMEN</b>	<b>20</b>
<i>Miso broth, shrimp, scallops, crab sticks, egg, vegetables</i>	
<b>Vegan option available!!!</b>	<b>13</b>

**Small Plate from Kitchen**

<b>EDAMAME</b>	<b>4</b>
<i>Steamed soybeans, salt</i>	
<b>GYOZA</b>	<b>6</b>
<i>5 pcs fried or steamed beef dumplings served with spicy soy dipping sauce</i>	
<b>SHUMAI</b>	<b>6</b>
<i>6 pcs steamed shrimp dumplings served with spicy soy dipping sauce</i>	
<b>AGEDASHI TOFU</b>	<b>9</b>
<i>Lightly battered deep fried tofu, served in soy ginger dipping sauce</i>	
<b>FRIED CALAMARI</b>	<b>11</b>
<i>Served with sautéed asparagus, mushrooms, and spicy mayo</i>	
<b>ASPARAGUS BEEF ROLL</b>	<b>9</b>
<i>Grilled asparagus wrapped with sliced beef and sautéed with sweet soy sauce</i>	
<b>BEEF TATAKI</b>	<b>12</b>
<i>Thinly sliced seared NY strip, avocados, tomatoes, onions, ponzu sauce</i>	
<b>MAKISU CRAB CAKE</b>	<b>14</b>
<i>Pan seared crab cake, spicy mayo</i>	
<b>SOFT SHELL CRAB</b>	<b>10</b>
<i>Lightly tempura battered soft shell crab, ponzu</i>	
<b>TEMPURA</b>	
<i>Served with soy ginger dipping sauce:</i>	
• Vegetable	<b>6</b>
• Shrimp & Veg	<b>9</b>
• Chicken & Veg	<b>7</b>
• Calamari & Veg	<b>8</b>

**Soups / Salads / Rice**

<b>AHI TUNA DINNER SALAD</b>	<b>21</b>
<i>6oz sesame encrusted seared ahi tuna, mixed greens, ginger dressing</i>	
<b>CUCUMBER MINT SALAD</b>	<b>8</b>
<i>Cucumber, Japanese mint, mixed greens, ginger dressing</i>	
<b>GOMAE</b>	<b>6</b>
<i>Boiled spinach with sesame dressing</i>	
<b>HOUSE GREENS</b>	<b>5</b>
<i>Mixed greens, iceberg lettuce, ginger dressing</i>	
<b>MISO SOUP</b>	<b>2.5</b>
<i>Dashi broth, miso paste, seaweed, scallions, tofu</i>	
<b>SEAWEED SALAD</b>	<b>6</b>
<i>Marinated seaweed, mixed greens, ponzu</i>	
<b>MAKISU FRIED RICE</b>	
• Vegetable	<b>6</b>
• Shrimp	<b>9</b>
• Chicken	<b>7</b>
• Beef	<b>8</b>

**Kitchen Entrée (Served w/ miso soup, salad, and rice)**

<b>BRAISED PRIME SHORT RIB</b>	<b>28</b>
<i>Served with vegetable medley, kabocha croquette</i>	
<b>CHICKEN TERIYAKI</b>	<b>22</b>
<i>Two 6oz chicken breasts, vegetable medley, kabocha croquette</i>	
<b>MISO ALASKAN HALIBUT</b>	<b>30</b>
<i>8oz Alaskan halibut with vegetable medley, kabocha croquette, miso glaze</i>	
<b>NEW YORK STRIP STEAK</b>	<b>30</b>
<i>10oz hand cut steak, vegetable medley, kabocha croquette, teriyaki sauce</i>	
<b>SEAFOOD FEAST</b>	<b>37</b>
<i>Three jumbo shrimps, three jumbo scallops, Makisu crab cake, vegetable medley, kabocha croquette, teriyaki sauce</i>	
<b>DONKATSU</b>	<b>24</b>
<i>Panko breaded deep fried pork cutlets, vegetable medley, kabocha croquette, Japanese BBQ sauce</i>	
<b>SALMON TERIYAKI</b>	<b>25</b>
<i>8oz pan roasted Atlantic salmon, vegetable medley, kabocha croquette, teriyaki sauce</i>	



### Classic Rolls

<b>ALASKAN</b>	9
<i>Salmon, crab mix, avocado, and crunch</i>	
<b>BOSTON</b>	7
<i>Tuna and avocado</i>	
<b>CALIFORNIA</b>	5.5
<i>Crab mix, cucumber, and avocado</i>	
<b>CALIFORNIA WITH MASAGO</b>	6
<i>Crab mix, cucumber, avocado, and smelt roe</i>	
<b>CHICAGO</b>	7
<i>Tuna, salmon, and avocado</i>	
<b>CREAMY SCALLOP</b>	8
<i>Fresh dry scallops, masago, and creamy white sauce</i>	
<b>JALISCO</b>	9
<i>Fresh yellowtail, jalapeno, avocado, cilantro, chili oil</i>	
<b>NEGI HAMACHI</b>	6
<i>Yellowtail and scallion</i>	
<b>NEGI SUPER WHITE TUNA</b>	6
<i>Super white tuna and scallion</i>	
<b>PHILADELPHIA</b>	7
<i>Smoked salmon, avocado, and cream cheese</i>	
<b>SALMON AVOCADO</b>	7
<i>Salmon and avocado</i>	
<b>SALMON SKIN</b>	7
<i>Salmon skin, avocado, and cucumber</i>	
<b>SHRIMP TEMPURA</b>	7
<i>Shrimp tempura, cucumber, avocado, spicy mayo</i>	
<b>SPICY SALMON</b>	7
<i>Salmon, scallion, and spicy mayo</i>	
<b>SPICY TAKO</b>	7
<i>Octopus, cucumber, avocado, and spicy mayo</i>	
<b>SPICY TUNA</b>	8
<i>Tuna, scallion, chili oil, and spicy mayo</i>	
<b>SPICY SCALLOP</b>	8
<i>Scallop, masago, scallion, sprouts, and spicy mayo</i>	
<b>SPIDER</b>	9
<i>Soft shell crab, cucumber, avocado, and spicy mayo</i>	
<b>TEKKA</b>	4
<i>Choice of tuna, salmon, or super white tuna</i>	
<b>EEL CUCUMBER</b>	7
<i>Fresh water eel, cucumber, and eel sauce</i>	

\*\*\* Make any classic or vegetarian rolls into a hand roll add \$1

### Vegetarian Rolls

<b>AAC</b>	6
<i>Asparagus, avocado, and cucumber</i>	
<b>ASPARAGUS</b>	4
<b>AVOCADO</b>	5
<b>KAPPA</b>	4
<i>Cucumber</i>	
<b>MIX VEGETABLE ROLL</b>	9
<i>Asparagus, avocado, cucumber, shitake mushroom, oshinko, spring mix, soybean paper</i>	
<b>MUSHROOM</b>	5
<i>Shitake mushroom</i>	
<b>OSHINKO</b>	4
<i>Pickled radish</i>	
<b>SWEET POTATO TEMPURA</b>	6

\*\*\* Groups of six or more will have 18% gratuity added to their bill.  
\*\*\* Substitutions and additions are subject to extra charge.  
\*\*\* Consuming under cooked meats, poultry, seafood, shellfish or dairy may increase risk of food-borne illness.  
\*\*\* **FOOD ALLERGY WARNING!** Please be advised that our food may contain dairy, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.  
\*\*\* Menu items or prices subject to change without notice.

Thank You for your business!

### MAKISU Specialty Rolls

<b>BLACK DRAGON</b>	16
<i>Eel over spicy scallop, avocado, cucumber topped with black tobiko</i>	
<b>CALIFORNIA CRUNCH</b>	14
<i>Snow crab mix &amp; avocado lightly fried topped with spicy mayo &amp; sweet soy sauce</i>	
<b>CALIFORNIA SUNSET</b>	15
<i>Fresh salmon over snow crab mix, avocado &amp; cucumber</i>	
<b>CATERPILLAR</b>	16
<i>Avocado over snow crab mix and cucumber. Topped with assorted tobiko and drizzled with house creamy sauce</i>	
<b>CRUNCH</b>	13
<i>Shrimp tempura, cucumber, and avocado with crunch &amp; eel sauce on top</i>	
<b>DRAGON</b>	16
<i>Eel over shrimp tempura</i>	
<b>FIRE CRACKER</b>	18
<i>Lightly battered spicy tuna, cream cheese, avocado, asparagus, shitake mushrooms, and wasabi tobiko wrapped with soybean paper &amp; drizzled with creamy wasabi &amp; sweet soy sauce dressing</i>	
<b>GODZILLA</b>	16
<i>Shrimp tempura, cream cheese, eel, avocado and scallions drizzled with sweet soy &amp; creamy sauce</i>	
<b>GREEN TURTLE</b>	14
<i>Shrimp over eel, avocado &amp; tempura crunch presented like a turtle</i>	
<b>KAMIKAZE</b>	15
<i>Tuna over spicy tuna</i>	
<b>KING KONG</b>	16
<i>Shrimp tempura, spicy tuna, snow crab and avocado. Lightly battered and fried and served with spicy mayo &amp; sweet soy sauce</i>	
<b>MERCY</b>	12
<i>Tempura crunch over Jalapeno &amp; spicy tuna</i>	
<b>MINI GODZILLA</b>	15
<i>Spicy salmon over spicy octopus</i>	
<b>RAINBOW</b>	14
<i>Tuna, salmon, shrimp, super white tuna over snow crab mix, cucumber, avocado</i>	
<b>RED DRAGON</b>	16
<i>Tuna over soft shell crab, avocado, &amp; cucumber</i>	
<b>SNOW WHITE</b>	15
<i>Super white tuna over snow crab mix, avocado, &amp; cucumber topped with chili tobiko</i>	
<b>LOUIS VUITTON ROLL</b>	19
<i>Lobster, shrimp tempura, smoked salmon, cream cheese, avocado, spicy mayo, eel sauce, red tobiko</i>	
<b>TOTORO KANI</b>	18
<i>Spicy tuna over king crab, avocado, cucumber, drizzled with creamy sauce &amp; radish sprouts</i>	
<b>KING COBRA</b>	18
<i>Shrimp tempura, spicy tuna, cucumbers, avocado, jalapeno, sriracha, eel sauce</i>	
<b>WHITE DRAGON</b>	16
<i>Super white tuna over shrimp tempura, avocado, &amp; cucumber</i>	

### Desserts

<b>WARM DOUBLE CHOCOLATE LAYER CAKE</b>	7
<i>Add scoop of vanilla or green tea ice cream for \$2 extra</i>	
<b>NEW YORK CHEESECAKE</b>	7
<i>Served with chocolate sauce, strawberries, and whipped cream</i>	
<b>MOCHI ICE CREAM</b>	5
<i>Green tea, mango, red bean, strawberry, or chocolate</i>	
<b>VANILLA ICE CREAM</b>	5
<b>GREEN TEA ICE CREAM</b>	5

