



Cover charges apply

MAKOTO OCEAN SIGNATURE SUSHI COURSE

YAKI EDAMAME   
CHARRED SOYBEAN



MISO SOUP  
SILKEN TOFU, WAKAME, SCALLIONS



BLUEFIN TORO TARTARE\*  
CURED EGG YOLK SAUCE, NORI RICE CRACKER



SPANISH BLUEFIN TUNA NIGIRI\*  
(2 PIECES)

ATLANTIC ORA KING SALMON NIGIRI\*  
(2 PIECES)



CHU-TORO TEMAKI\*  
BLUEFIN MEDIUM FATTY TUNA HAND ROLL



SUSHI SELECTION\*  
DUTCH YELLOWTAIL | CANADIAN SCALLOP | SEARED SPANISH BLUEFIN FATTY TUNA  
JAPANESE BBQ FRESH WATER EEL  
(1 PC OF EACH)



SNOW CRAB TEMAKI\*  
KOREAN SNOW CRAB HAND ROLL



MOCHI ICE CREAM  
MISO CARAMEL, HONEY CRUMB



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

*\*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.  
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.*

# MAKOTOEXPERIENCE

# MAKOTO OCEAN

## A LA CARTE MENU

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

### MAKI

#### URAMAKI RICE OUTSIDE

##### THE GARDEN

ASPARAGUS, CARROT, AVOCADO,  
CUCUMBER, PICKLED DAIKON RADISH... | 3

##### SHRIMP TEMPURA

ASPARAGUS, SPICY AIOLI ..... | 6

##### SPICY TUNA\*

SCALLIONS, SPICY AIOLI ..... | 7

##### SPICY YELLOWTAIL\*

JAPANESE CHOPPED WASABI,  
AVOCADO, CUCUMBER, SCALLIONS,  
SERRANO CHILI ..... | 6

SALMON & AVOCADO\* ..... | 5

##### CALIFORNIA

CRAB MIX, AVOCADO, CUCUMBER .. | 6

#### HOSOMAKI SEAWEED OUTSIDE

##### TEKKA\*

TUNA, SHISO, SCALLIONS, WASABI .. | 2

##### NEGI TORO\*

CHOPPED FATTY TUNA, SCALLIONS,  
SHISO, WASABI ..... | 8

##### SNOW CRAB\*

AIOLI ..... | 6

##### SALMON\*

WASABI ..... | 2

##### KAPPA

CUCUMBER ..... 8

AVOCADO  ..... | 0

##### TAKUAN

PICKLED DAIKON RADISH..... | 0

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### SUSHI or SASHIMI (2 PCS) (3 PCS)

##### MAGURO\*

SPANISH BLUEFIN TUNA ..... | 4

##### CHU-TORO\*

SPANISH BLUEFIN MEDIUM  
FATTY TUNA..... 22

##### OH-TORO\*

SPANISH BLUEFIN FATTY TUNA ..... 25

##### SAKE\*

ATLANTIC ORA KING SALMON ..... | 5

##### HAMACHI\*

DUTCH YELLOWTAIL ..... | 6

##### UNAGI\*

JAPANESE BBQ FRESH WATER EEL ... | 3

##### IKURA\*

JAPANESE SALMON ROE ..... | 3

##### HOTATE\*

CANADIAN SCALLOP ..... | 6

### SPECIALTIES

##### YAKI EDAMAME

CHARRED SOYBEAN ..... 8

##### MISO SOUP

SILKEN TOFU, WAKAME, SCALLIONS.... 7

##### KANI SALAD

CUCUMBER, YUZU KOSHO AIOLI.... 22

##### SUNOMONO SALAD

SEAWEED, PICKLED CUCUMBER.... | 5

##### TRUFFLE SALMON\*

SEA SALT, CITRUS..... 25

##### HAMACHI PONZU\*

WHITE PONZU, CHIVES ..... 20

##### BLUEFIN TORO TARTARE\*

CURED EGG YOLK SAUCE,  
NORI RICE CRACKER..... 22

##### CHILEAN SEA BASS\*

CRISPY KALE, SHISO MISO ..... | 8

##### SWEET SOY-GLAZED CHICKEN

GRILLED ASPARAGUS ..... | 5

##### A5 WAGYU 4 OZ MIYAZAKI, JAPAN\*

EEL PONZU SAUCE ..... 45

##### WASABI FRIED RICE

VEGGIES, PICKLED GINGER ..... | 2

##### CHIRASHI ZUSHI\*

SCATTERED FISH + MISO SOUP..... 30

