



**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 a 20% 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**



## A LA CARTE MENU

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

### 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
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

### 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, SHIO KOMBU .....	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

### SALADS

KANI	
CUCUMBER, YUZU KOSHO AIOLI....	22
SUNOMONO 	
SEAWEED, PICKLED CUCUMBER, TOSAZU VINAIGRETTE.....	15

### RAW

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	
ZUCCHINI, SPICY PONZU .....	45

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