誠 MAKOTO

448 Cottage Road
South Portland, ME 04106
(207) 536-1634
makotomaine.com

DINNER

SMALL PLATES

SOUP

MISO SOUP — cup 4 / quart 9 / to go
Traditional soybean soup with a kombu and bonito flake stock, scallions, seaweed, and little neck clam (1)

WARM

EDAMAME — 5.50
Pan-seared soy beans in the pod with garlic, salted

TEMPURA SHRIMP — 10
Battered and deep fried, served with tempura sauce

TEMPURA VEGETABLES — 8
Battered and deep fried, served with tempura sauce

SOFT SHELL CRAB — mkt
Crispy fried, served with ponzu sauce

TATSUTA AGE — 10
Deep fried chicken marinated in soy, sake, and mirin

CHICKEN KATSU NANBAN — 12
Deep fried chicken with tangy sauce

JAPANESE CHICKEN WINGS — 10
Deep fried with garlic and scallions

COLD

HOUSE SALAD — 8
Local seasonal vegetables, greens, and fruit with miso dressing

OHITASHI — 8.50
Chilled seasonal vegetables, sesame seeds, light sauce

MATCHA SOBA — 12
Housemade 100% buckwheat & matcha soba noodles (limited quantities)

WOOD-FIRED GRILL

HAMACHI-KAMA — 16
Yellowtail cheek

SAKE-KAMA — 13
Salmon cheek

YAKI IKA — 17
Whole squid, soy sauce, ginger, scallions

HOKKAI YAKI — 12
Yellowtail topped with spicy mayo served "open face" maki

SAIKYO YAKI — 17
Seasoned fish marinated in miso

KAKI — 10
Oyster (3)

SABA — 12
Mackerel filet

NY SIRLOIN — 18

SAKE — 10
Salmon fillet

HOTATE — mkt
Scallops

SEASONAL VEGETABLES — 10

YAKI TORI — 8
Chicken and vegetable skewer (2)

AWABI — mkt
Abalone served with seasonal vegetables

BEEF NEGI MAKI — 16
Scallions wrapped with thinly sliced beef

CHICKEN THIGH — 12
Salt, garlic, black pepper and shiso pesto

20% gratuity will be added for parties of 6 or more.

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**Consumer advisory: Consumption of raw or undercooked foods may increase your risk of foodborne illness.*
***Contains imitation crab meat.*
Many rolls prepared with sesame seeds.

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DINNER SETS

All dinner sets served with miso soup.
Additional charges for substitutions.

SASHIMI DINNER* 40
Tuna, yellowtail, salmon, 2 chef choice
(3 pieces each), served with side of rice

NIGIRI DINNER* 40
Tuna, yellowtail, salmon, eel, surf clam, shrimp, flounder, sea urchin, Maine crab and avocado maki, tekka-maki

CHIRASHI DONBURI* 40
Assorted sashimi and vegetables over rice

TEKKA DONBURI* 30
Tuna over rice

SUSHI BAR SMALL PLATES

AVO MAGURO AE 11
Tuna, avocado, garlic, mayo, seven spice, Tabasco

SUNOMONO 11
Shrimp, smoked salmon, octopus, and flounder in vinaigrette

TAKO-SU 12
Octopus in vinaigrette

MAGURO TATAKI 12
Seared tuna, daikon, scallion, ponzu. and seven spice

TORO TATAKI mkt
Seared fatty tuna, daikon scallions, ponzu, and seven spice

USUZUKURI 15
Fresh white fish, thinly sliced, served with ponzu

TUNA TARTAR 13
Chopped tuna with uzura and Makoto tartar sauce

DESSERTS

MOCHI ICE CREAM 8
Small rounds of ice cream wrapped in mochi (rice-dough). Rotating flavors.

CHEF'S SPECIALTY DESSERTS
Please inquire with your server

SUSHI PLATTERS

SAKURA
Nigiri & rolls
120

NIGIRI* Tuna (4), yellowtail (4), salmon (4), shrimp (4), eel (2), albacore tuna (2), bonito (2), flying fish roe (2)

ROLLS* Spicy tuna, Maine crab and avocado, Godzilla, Spider

ALSO Ohitashi

UME
Nigiri, sashimi & rolls
100

NIGIRI* Albacore, maguro, shrimp, flounder, yellowtail, surf clam, bonito, mackerel, salmon, octopus, flying fish roe, eel

SASHIMI* Tuna (3), salmon (3), yellowtail (3)

ROLLS* Tekka (tuna), Maine crab and avocado

TAKE
Ten rolls
80

ROLLS* Celtics Roll, Maine Crab and Avocado Roll with flying fish roe, half Futomaki, Negi-hama, Spicy Tuna, Tekka, Una-kyu, Yasai, Katsuo-tataki, Gokudo

Please limit substitutions to two items on sushi platters.

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SUSHI NIGIRI + SASHIMI

NIGIRI (1 piece) price shown
SASHIMI (2 pieces) add $2.00 *except as listed*

VEGETARIAN

AVOCADO	3.25
INARI Sweet tofu	3
KAIWARE Radish sprouts	2.75

RAW

BENI-SAKE* Sockeye salmon	5.50
BINCHO MAGURO* Albacore tuna	5
BOTAN EBI* Large sweet shrimp	8/12
HAMACHI* Yellowtail	6
HIRAME* Flounder	5.5
HOTATE* Scallop	6
IKURA* Salmon roe	7/10
IKA* Squid	6
KAKI* Local oyster	mkt
KANPACHI* Amberjack	6
KATSUO* Bonito, seared	4.50
KING SALMON*	6
MAGURO* Tuna	6
SABA* Mackerel	4
SAKE* Salmon	4.50
SUZUKI* Striped bass	4
TAI* Sea bream	mkt
TOBIKO* Flying fish roe	5.50
WASABI TOBIKO*	5.50
TORO* Fatty tuna	mkt
UNI* Sea urchin	mkt
UZURA* Quail egg	2
WAGYU BEEF	mkt

COOKED

ANKIMO Monkfish liver (seasonal)	6.25
EBI Steamed shrimp	4.50
HOKKI GAI Arctic surf clam	4
KANI Maine crab	7
KANIKAMA** Fish stick	3.50
SMOKED SALMON	6
TAKO Octopus	5
TAMAGO Egg omelet, made in house	3.50
UNAGI Freshwater eel	6

SUSHI	General term that includes all preparation of fish/seafood served with vinegared rice; including nigiri, maki and temaki
NIGIRI	Items served atop a small handful of rice
MAKI	Items rolled up with rice and nori, sliced into pieces
TEMAKI	Items rolled into a handheld cone made of rice and nori
SASHIMI	Items served *without* rice

Substitutions may change price

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MAKI SUSHI – ROLLS

VEGETARIAN

ASPARAGUS 4.50

AVO-KYU 4.50
Avocado, cucumber

GOBO 5
Pickled burdock

INARI 4.50
Sweet tofu

KANPYO 4.50
Marinated gourd

KAPPA 4.50
Cucumber

OSHINKO 4.50
Pickled radish

SHIITAKE 5
Cooked mushroom marinated in tamari & mirin

UME KYU 4.50
Plum paste, cucumber

YASAI 7.50
Asparagus, avocado, carrot, cucumber, lettuce, yama-imo

RAW

CELTICS* 6
Salmon, cucumber

GOKUDO* 7
Mackerel, ginger, scallion, lemon zest, spicy mayo

HAT TRICK* 16
Tuna, yellowtail, shrimp, salmon, avocado, tobiko
½ Hat Trick 9

JADED LADY* 17
Scallops, wild salmon, wasabi tobiko, lemon zest, cucumber

KATSUO TATAKI* 6
Bonito, ginger, scallion

NEGI-HAMA* 8
Yellowtail, scallion

NEGI-TORO* mkt
Fatty tuna, scallion

OK'SAN* 13.50
Salmon outside, cucumber, lemon zest, shiso leaf, ume paste inside

OYAKO* 13
Wild salmon, salmon roe, shiso, cucumber

RAINBOW* 14
Yellowtail & flying fish roe inside, shrimp, whitefish, tuna, avocado, mackerel & salmon on top

RAM ROLL* 7
Albacore, avocado

SPICY TUNA* 7
Tuna, spicy mayo

TEKKA* 6.50
Tuna

TITANIC* 18
Tuna, shrimp tempura, crabmeat, cucumber, crunchies, seven spice, cream cheese, spicy mayo, eel sauce

TUNA SUPREME* 16
Tuna, toro, albacore, avocado

COOKED

BAGEL ROLL 8
Smoked salmon, cream cheese

CALIFORNIA ROLL** 5.50
Fish stick, avocado

CHARPIE SHUT OUT 16
Eel, shiitake mushroom, avocado, crunchies, eel sauce
½ Charpie 9

CRAB & AVOCADO 14
Maine crab, avocado

CATERPILLAR 15
Eel inside, avocado outside, eel sauce

FUTOMAKI 15
House made sweet egg omlet, kanpyo, gobo, shiitake, cucumber, avocado
½ Futomaki 8

GODZILLA 14
Shrimp tempura, eel, avocado, eel sauce

NEW YORK YANKEES 11
Grilled salmon skin, scallion, cucumber, bonito flakes, kaiware

SHRIMP TEMPURA 8
Shrimp tempura, lettuce, avocado, eel sauce

SPICY SCALLOP 16
Scallops broiled with seven spice and mayo

SPIDER mkt
Soft shell crab with avocado, cucumber, spicy mayo

TAMAGO 5
Japanese egg omelet

UNA AVO 9
Eel, avocado, eel sauce

UNA KYU 9
Eel, cucumber, eel sauce

MAKOTO 30
Toro and crabmeat inside, topped with avocado and Wagyu

YOSAKU 13
Tempura-fried spicy tuna roll with wasabi mayo

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