POKE MAKI

MENU

JAPANESE

RESTAURANT

SALAD

- Abarco Salad _____ $12.00
- Salmon Skin Slad _____ $10.00
- Sear Tuna Salad _____ $16.00
- Wakame Salad _____ $6.00
  (Seaweed Salad)
- Sunomono Salad _____ $6.00
  (Cucumber Salad)
- Takosu Salad _____ $6.00
  (Octopus Salad)
- House Salad _____ $5.00

APPERTIZER

- Edamame _____ $5.00
- Miso _____ $3.00
- Gyoza _____ $6.00
- Hamachi Carpaco
- Monkey Brain _____ $16.95
  (Sliced Avocado, Crab Meat, and Spicy Tuna, Fried In Tempura Batter and Topped With A Spicy Eel Sauce.)

MAKI ROLL

- Tekka Maki _____ $6.95
- Salmon Skin Roll _____ $6.95
  (or Handroll)
- Salmon Maki _____ $6.95
- Oshinko Maki _____ $6.95
- Unagi And Avocado $8.95
- Kappa Maki _____ $5.95

- Alaskan Roll* _____ $8.95
  (Salmon, Avocado and Crab Salad)
- California Roll _____ $8.95
  (Crab Salad, Cucumber and Avocado)
- Philadelphia* _____ $8.95
  (Smoke Salmon, Cream Cheese and Cucumber)
- Spicy Tuna * _____ $8.95
  (or Handroll)
- Spicy Salmon* _____ $8.95
  (or Handroll)
- Spicy Albarco* _____ $8.95
  (or Handroll)
- Hawaiian* _____ $8.95
  (Salmon, Tuna, Mango and Avocado)
- Triple X * _____ $8.95
  (California, Spicy Tuna and Jalapeno)
- Futomaki _____ $8.95
  (Inari, Tamago, Cucumber and Crab Salad)
- Avocado Roll _____ $5.95
- Fresh Veggie Roll _____ $8.95
- Ebi Tempura _____ $8.95
  (Shrimp Tempura, Cucumber, Avocado and Card Salad)
- Asparagus Roll _____ $8.95
  (Cream Cheese and Asparagus)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Contains nuts (inamona is made from a tree nut)

SPECIAL ROLL

- Caterpilla _____ $16.95
  (in: unagi and cucumber/ top: avocado)
- Green Dragon ___ $17.95
  (in: cream cheese and asparagus/ top: avocado)
- Orange Country __ $17.95
  (in : avocado and ebi / top: salmon)
- Loved Joy*_____ $17.95
  (in : avocado, salmon / top: tuna)

Soy Paper (Gluten free) $2
Rice Paper (Gluten free) $1

- Salmon Lover _____ $20.95
  (Salmon nigiri with salmon, avocado roll)
- Tuna Party*_____ $20.95
  (Tuna nigiri and spicy tuna roll)
- Rainbow _____ $18.95
  (in : California / top: assorted fish)
- Dragon Roll _____ $18.95
  (in :shrimp tempura, crab salad / top: unagi, avocado and massago)
- Heart Attack*_____ $18.95
  (in: spicy tuna, cucumber and avocado / top: albarco and jalapeno, onion chips)
- Volcano Roll _____ $17.95
  (in: avocado, crab salad/ top : baked scallop)
- Samurai Roll*_____ $17.95
  (in : spicy tuna and cream cheese/ top : baked crab)
- Street Roll _____ $17.95
  (in :crab salad and shrimp tempura / top: baked salmon)

SASHIMI SPECIAL

- Albacore - 4pcs _____ $14.95
  (White Tuna)
- Maguro - 4pcs _____ $14.95
  (Tuna)
- Sake - 4pcs _____ $14.95
  (Salmon)
- Tako - 4pcs _____ $14.95
  (Octopus)
- Sashimi Combo - 12pcs _____ 34.95$
- Sashimi Combo - Chef Choice 16 pcs 44.95$

BUILD YOUR OWN POKE BOWL

Step 1: Choose Your Base

REGULAR 16$
(1 Scoop of Poke)

- White Rice & House Salad
- Brown Rice & House Salad
- Haft & Haft

Step 2: Pick A Poke

- Basic Salmon*
  (Crispy Garlic, Garlic Sauce, Masago, Sesame Oil)
- Spicy Salmon*
  (Crispy Onion, Chili Sauce, Sesame Oil, Cilantro, Jalapeno)
- Ahi Tuna*
  (Crispy Onion, Scallions, Unagi Sauce, Tobiko)
- Spicy Albacor*
  (Scallion, Chili Sauce, Sesame Oil, Crispy Onion)
- Lime Shrimp (cooked)
  (Cilantro, Lime Juice)
- Spicy Tuna*
  (Scallion, Sesame Oil, Chili Sauce, Crispy Onion)
- Tofu (vegan)
  (Crispy Onion, Cilantro, Sesame Oil)
- Bay Scallop*
  (Spicy Mayo, Masago, Cilantro)

Step 3: Add Sides & Toppings

PICK 2 SIDES

- Seaweed Salad (Vegan, Not Gluten Free)
- Baby Corn (Contains Fish)
- Cabbage Slaw
- Hijiki Edamame (Vegan)
- Crab Salad
- Cucumber
- Pineapple
- Pickled Radish (Tukuan)

CUSTOMIZE WITH TOPPINGS & SAUCES

- White Sauce
- Ponzu Sauce
- Ginger Dressing
- Cucumber Sauce
- Sesame Oil
- Spicy Mayo
- Garlic Sauce
- Unagi Sauce

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NIGIRI 2pcs

- Albacore* _____ $6
  White Tuna
- White albacore* $6
  Super White Tuna
- Ebi _____ $6
  Cooked Prawn
- Maguro* _____ $6
  Tuna
- Kani _____ $6
  Imitation Crab
- Hotategai _____ $6
  Creamy Scallops Or Regular
  Circle One

Unagi _____ $7
Fresh Water Eel

- Inari _____ $4
  Fried Bean Curd
- Masago _____ $6
  Smelt Egg
- Sake* _____ $6
  Salmon
- Seared salmon $6
- Tako _____ $6
  Octopus
- Tamago _____ $6
  Cooked Egg
- Tobiko _____ $6
  Flying Fish Egg:
  Regular Or Circle One

UDON

- Tempura Udon _____ $17
  Thick white noodles served with tempura
- Seafood Udon _____ $18
  Thick white noodles served with shrimp, scallops, and fish.
- Yasai Udo _____ $16
  Thick white noodles served with tofu, carrots, and broccoli.
- Tonkotsu Ramen _____ $18
  Pork, fish cake, egg,corn, bamboo shoot, green onion
- Miso Ramen _____ $18
  Pork, fish cake, egg,corn, bamboo shoot, green onion

Add on

Egg	$2
Bamboo shoot	$2
Shrimp tempura	$3 (2 pcs)
Corn	$2
Pork	$4 (3pcs)
Tofu	$2

DRINK

- Lychee Orange Refresher ___ $6
  (Mogu, Orange Juice)
- Lychee Refresher ___ $6
  (Mogu, Butterfly Pea Tea, Lemon)
- Hallabong Ade ___ $6
  (Honey Hallabong Tea, Butterfly Pea Tea)

- Soft Drink ___ $2
- Hot Tea ___ $2
- Fentimans Rose Lemonade $5
- Strawberry Lemonade ___ $4

We reserve the right to refuse service to anyone.

Togo sauce $ 0.5 per container.

BEER

- Sapporo $5
- Asahi $5
- IPA $5
- Heineken $5
- Corona $5
- Kirin $5

SAKE

	Small	Large
• G Fifty Gensu Small (Subtle Notes Suggestive Of Nectarine, Grape, and Pear with a Balanced Finish.)	$13	$17
• Moonstone Coconut Lemongrass (All-natural Creamy Coconut and Tangy Exotic Lemongrass-infused Flavor.)	$11	$14
• Hakutsuru Superior - Junmai Ginjo (This Flowery Fragrant Sake With Silky, Well-balanced Smoothness)	$12	$15
• Hakutsuru Sayuri Nigori Hints of White Grape And Elements of Cherry Blossom Tie In Seamlessly To Create A Lush, Creamy Sake.	$12	$15
• Hakutsuru Draft (Aromas Of Sweet Rice, Nuts And Barely-ripe Pear, With Green Melon, Young Coconut and Light Cream)	$11	$14
• Murai Family Nigori Genshu (Vanilla Followed By Flavors Of Coconut, Currant, Cream, And Spice With A Velvety, Lingering Finish.	$13	$17
• Yoshi No Gawa Winter Warrior (Melon, Lightly Floral Aromatics with Honeydew and Lychee On The Palate.)	$12	$16
• Ozeki Sake (A Fine White Wine with A Fruity Bouquet and Clear Dry Aftertaste.)	$12	$15

AMF cocktail

Midori illusion

COCKTAIL

- Tokyo Iced Tea $11
  (Dry Gin, Tequila, White Rum, Vodka, Lemon Juice, Midori)
- Amf - Adios Motherf**cker $11
  (Gin, Rum, Tequila, Vodka, Blue Curacao, Lemon Juice)
- Midori Illusion $11
  (Midori, Vodka, Triple Sec, Pineapple Juice, Lemon Juice)
- It's Berry Lovely $9
  (Empress 1908 Gin, Orange Juice, Cranberry Juice)
- Jasmine $9
  (Gin, Cointreau, Campari, Lemon Juice)
- Lemon Drop $12
  (Vodka, Cointreau, Lemon Juice, Sugar Syrup)
- Japanese Slipped $12
  (Midori, Cointreau, Lemon Juice)
- Lemonade Gin $10
  (Rose Lemonade, Empress Gin 1908)