

## Japanese Selections

- Finest Quality Sake** \$4.75  
Decanter. Served Warm
- Yaegaki Sake** \$7.50  
300 mL Bottle. Served Cold
- Yaegaki Nigori Sake** \$8.75  
300 mL Bottle. Served Cold
- Sakifini** \$5.25  
Made with premium vodka
- Momokawa Raspberry Sake or Takara Plum Wine**
- Glass \$5.75  
Bottle \$19.50

## Premium Beers



Kirin Ichiban 12 oz.  
Kirin Light 12 oz.  
Sapporo 16 oz.

Premium Domestic Selections available

## Side orders

- Fried Rice** \$2.50
- Sushi Rice** \$1.95
- Miso Soup** \$1.50
- Onion Soup** \$1.95

## Desserts

- Green Tea Ice Cream** \$2.95
- Red Bean Ice Cream** \$2.95
- Sherbet** \$1.95
- Ice Cream Tempura** \$3.75
- Fried Banana with Ice Cream** \$3.50
- Fried Cheesecake** \$3.95

## Makoto's Lunch

### Sushi Specials

Served with Salad or Miso Soup

- Sushi Combo** \$11.50  
Whole California Roll and 6 pieces of Sushi (chef's choice)
- Sushi and Sashimi Plate** \$13.50  
Sushi 6 pieces and Sashimi 8 pieces (chef's choice)
- Sushi and More** \$12.50  
Whole California Roll, 4 pieces of Sushi, and 4 pieces Sashimi (chef's choice)
- Steak and Roll** \$12.75  
New York Steak and choice of Tuna or Salmon Roll served with fried rice and carrots

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

### Bento

Combination Lunch Box Served with Steamed or Fried Rice, Carrots and Oolong Tea

\$1.00 Extra for two of the same items

- Two Item Bento \$10.95      Three Item Bento \$13.95

#### Choice Of:

- |                        |                            |                          |                         |
|------------------------|----------------------------|--------------------------|-------------------------|
| <b>Spicy Tuna</b>      | <b>Vegetable Roll</b>      | <b>Teppanyaki Shrimp</b> | <b>Chicken Tempura</b>  |
| <b>California Roll</b> | <b>Shrimp Tempura Roll</b> | <b>Hinode Shrimp</b>     | <b>Shrimp Tempura</b>   |
| <b>Tuna Roll</b>       | <b>Sea Tempura Roll</b>    | <b>Yakiniku</b>          | <b>Teriyaki Chicken</b> |

### Grilled Specials

All Grilled Specials include Salad, Fried Rice, Carrots, Mushrooms, Bean Sprouts and Liver Pate

Add Teppanyaki Shrimp for \$4.95    Items Available A La Carte

- |   |   |   |
|---|---|---|
| <b>Supreme Vegetable Fried Rice</b> \$6.85<br>Grilled mix of vegetable lightly seasoned with Butter and Soy Sauce | <b>Teriyaki Chicken with Mushrooms</b> \$7.60<br>Tender boneless Chicken Breast grilled and topped with Mushrooms and Makoto's Teriyaki Sauce | <b>Teppanyaki Shrimp</b> \$9.25<br>Grilled Shrimp lightly seasoned with Lemon, Soy Sauce and Butter, mixed with Mushrooms   |
| <b>Chicken Fried Rice</b> \$7.20<br>Grilled Chicken, Zucchini, Onion and Mushrooms                                | <b>Makoto's Fish</b> \$8.05<br>Filet of White Fish grilled and topped with a Creamy Mustard Sauce   | <b>Ocean Scallops</b> \$9.50<br>Large Tender Ocean Scallops prepared with Lemon, Soy Sauce, Butter and Creamy Mustard Sauce |
| <b>Shrimp Fried Rice</b> \$7.95<br>Lemon, Soy Sauce and Butter season tasty Grilled Shrimp and Mixed Vegetables   | <b>Mahi-Mahi</b> \$8.25<br>Delicious Mahi-Mahi Filet glazed in our slightly sweet Homemade Teriyaki Sauce                                     | <b>Teriyaki New York Steak</b> \$9.15<br>New York Steak cubed and prepared with Mushrooms and glazed with Teriyaki Sauce    |
| <b>Steak Fried Rice</b> \$7.95<br>Tasty cubes of Steak prepared to temperature accompanied with Mixed Vegetables  | <b>Sesame Chicken</b> \$8.60<br>Tender pieces of Chicken prepared with Teriyaki Sauce and Mushrooms and sprinkled with Sesame Seeds           | <b>Makoto Emperor Lunch</b>   |
| <b>House Fried Rice</b> \$8.85<br>Grilled Shrimp, Chicken and Beef, Mixed Vegetables all create a favorite dish   | <b>Yakiniku</b> \$8.50<br>Thinly sliced marinated Beef, quickly grilled with Teriyaki Sauce and Mushrooms                                     | <b>Yakiniku &amp; Sesame Chicken</b> \$10.85  |
| <b>Teriyaki Chicken Liver</b> \$6.45<br>Fresh Chicken Liver prepared with Mushrooms and Homemade Teriyaki Sauce   | <b>Hinode Shrimp</b> \$8.60<br>Lightly battered and prepared with Garlic and Tomato Sauce and Mushrooms                                       | <b>Yakiniku &amp; Hinode Shrimp</b> \$10.85   |

### Our Famous Salad Dressings \$3.75 each

Take home a bottle of our famous Ginger Salad Dressing, Honey Ginger Dressing, Orange Ginger Dressing, Ginger Slaw or Vegetable Sauce



# MAKOTO®

## Japanese Steakhouse • Sushi Bar

# SUSHI BAR

### Hours of Operation

Lunch

Monday – Saturday 11 a.m. – 4 p.m.

Dinner

Monday – Thursday 4 p.m. – 9 p.m.

Friday and Saturday 4 p.m. – 10 p.m.

Sunday

12 p.m. – 8 p.m.

785 S. Babcock Street, Melbourne, FL 32901

321.724.8751

www.makotsmelbourne.com

## Appetizers

<b>Red Tuna Takaki</b> <b>\$9.50</b> Seared Tuna served with Ponzu Sauce	<b>Escolar (White Tuna) Tataki</b> <b>\$8.95</b> Seared White Tuna Sashimi served with Ponzu Sauce	<b>Tuna Tartar</b> <b>\$8.95</b> Spicy Tuna served with Shrimp Crackers
<b>Sushi Appetizer</b> <b>\$8.25</b> <i>Chef's Choice</i> 6 pieces of Nigiri	<b>Baby Octopus</b> <b>\$6.95</b> Marinated and Chilled Baby Octopus	<b>Hyayako Tofu</b> <b>\$6.95</b> Served with Green Onions and Fresh Ginger
<b>Tempura Appetizer</b> <b>\$6.95</b> Crispy Golden Fried your choice of Shrimp, Chicken, Vegetable, or Seafood Combination	<b>Sashimi Appetizer</b> <b>\$9.95</b> <i>Chef's Choice</i> 9 pieces of Sashimi	<b>Agedashi</b> <b>\$6.95</b> Fried Tofu
<b>Hirame Uzuzukuri</b> <b>\$9.15</b> Flounder Sashimi served with Ponzu Sauce ( <i>Seasonal</i> )	<b>Soft Shell Crab</b> <b>\$9.95</b> Lightly fried and served with Katsu Sauce	<b>Edamame</b> <b>\$4.95</b> Tender Whole Soybeans served in the pod

## Salads

<b>Seaweed Salad</b> <b>\$4.95</b>	<b>Triple Fish Salad</b> <b>\$7.50</b> A Combination of Tuna, Salmon and White Fish* on top of Spring Mix Salad	<b>Squid Salad</b> <b>\$6.95</b> Cooked Marinated and Chilled pieces of Squid with Sweet Vinaigrette Sauce
<b>Ahi Poki Salad</b> <b>\$9.95</b> Fresh raw Tuna Cube, Cucumber served with Ginger & Garlic infused Sauce presented in Martini Glass	<b>Sunomono</b> <b>\$7.25</b> A mix of Cucumber Salad, Seaweed, Squid, Krab and Shrimp tossed with Sweet Vinaigrette Dressing	<b>Jellyfish Salad</b> <b>\$7.95</b> Chopped, pickled Jellyfish with cucumbers

## Tempura Entrées

Served with Steamed or Fried Rice, Salad and Oolong Tea  
All Tempura Entrees served with Tempura Sweet Potatoes, Mushrooms, Zucchini, Onion, and Broccoli

<b>Shrimp Tempura</b> <b>\$12.95</b> 6 pieces Shrimp	<b>Fish Tempura</b> <b>\$13.95</b> 5 pieces Fish
<b>Chicken Tempura</b> <b>\$13.95</b> 5 pieces Chicken	<b>Seafood Tempura</b> <b>\$15.95</b> 2 Shrimp, 2 Scallops, 2 Krab, 2 Fish

## Sushi & Sashimi Entrées

Served with Soup & Salad, and Oolong Tea

<b>Simply Sushi</b> <b>\$17.95</b> 8 pieces Sushi ( <i>Chef's Choice</i> ) And California Roll	<b>Sashimi Deluxe</b> <b>\$19.25</b> Sliced Fish-18 pieces Served with Sushi Rice ( <i>Chef's Choice, 6 different items</i> )	<b>Love Boat for 2</b> <b>\$39.95</b> 2 rolls (California, Rainbow) 10 pieces Sashimi ( <i>Chef's Choice</i> ) 10 pieces Sushi Nigiri ( <i>Chef's Choice</i> )
<b>Sushi Deluxe</b> <b>\$19.95</b> 10 Pieces ( <i>Chef's Choice</i> ) plus your choice of 1 "Sushi Roll"	<b>Simply Sushi &amp; Sashimi</b> <b>\$19.95</b> California Roll, 6 pieces Sashimi ( <i>Chef's Choice</i> ) 5 pieces of Sushi Nigiri ( <i>Chef's Choice</i> )	<b>Party Sushi &amp; Sashimi for 3</b> <b>\$59.95</b> 3 Rolls (California, Spicy Rainbow Roll, Chef Special Roll), 18 pieces Sashimi ( <i>Chef's Choice</i> ) and 15 pieces Sushi Nigiri ( <i>Chef's Choice</i> )
<b>Simply Sashimi</b> <b>\$16.75</b> Combination of 15 pieces Served with Sushi Rice ( <i>Chef's Choice, 5 different items</i> )	<b>Chirashi</b> <b>\$17.25</b> Sushi Rice with 15 pieces of Fish ( <i>Chef's Choice</i> )	

## Combination Dinners

All include Salad, Vegetable and Fried Rice

<b>Teriyaki Steak &amp; Sushi Combo</b> <b>\$16.95</b> Grilled Teriyaki Steak, 4 pieces of California Roll and choice of 4 pieces of Sashimi or 4 pieces of Nigiri. ( <i>Chef's Choice</i> )	<b>Teriyaki Chicken &amp; Sushi Combo</b> <b>\$15.25</b> Grilled Teriyaki Chicken, 4 pieces of California Roll and choice of 4 pieces of Sashimi or 4 pieces of Nigiri. ( <i>Chef's Choice</i> )	<b>Teppanyaki Shrimp &amp; Sushi Combo</b> <b>\$16.95</b> Grilled Teppanyaki Shrimp, 4 pieces of California Roll and choice of 4 pieces of Sashimi or 4 pieces of Nigiri. ( <i>Chef's Choice</i> )
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## Vegetarian Entrées

Choice of Fried Rice\*, Sushi Rice, or Tofu  
*\*Fried Rice made with Chicken Broth.*

<b>Makoto's Dish</b> <b>\$12.95</b> All of the Makoto's Dinner accompaniments with grilled Zucchini, Carmelized Onions, and Mushrooms.	<b>Makoto's Supreme Choice</b> <b>\$14.95</b> As delightful as the Makoto's Dish but jeweled with Snow Peas, Carrots, Broccoli, Zucchini, Onions and Mushrooms.
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‡ = Cooked

## Sushi Rolls

*ANY ROLL Volcano Toppings Add \$6.75, Tempura Whole Roll Add \$1.00, Soy Paper/Rice Paper Add \$1.00*

<b>California Roll</b> ‡ <b>\$5.75</b> Krab, Cucumber and Avocado	<b>Eel Roll</b> ‡ <b>\$7.50</b> Eel and Cucumber	<b>Crunch Roll</b> ‡ <b>\$7.25</b> Krab, Avocado, Topped with Tempura Chips and Eel Sauce
<b>Spicy Tuna Roll</b> <b>\$6.75</b> Spicy Tuna, Cucumber	<b>With Love from Saigon Roll</b> <b>\$8.99</b> Tuna, Krab, Asparagus, Seaweed Salad and Cucumber Wrapped with Rice Paper served with Ponzu Sauce	<b>Dancing Eel California Roll</b> ‡ <b>\$9.95</b> Eel, Cucumber and Avocado topped with Avocado and Eel Sauce
<b>Shrimp Tempura Roll</b> ‡ <b>\$8.15</b> Shrimp Tempura, Mayonnaise, and Avocado	<b>Tuna Roll</b> <b>\$5.75</b> Tuna, Rice, Seaweed 6 pieces	<b>Thunder Roll</b> <b>\$9.25</b> Shrimp Tempura, Mayonnaise, Asparagus, Smoked Salmon topped with Eel Sauce
<b>Rainbow Roll</b> <b>\$9.75</b> California Roll with layered Tuna, Salmon and White Fish*	<b>Salmon Roll</b> <b>\$5.75</b> Salmon, Rice, Seaweed 6 pieces	<b>Crazy Maki Roll</b> <b>\$9.75</b> Salmon Skin, Cucumber topped with Smoked Salmon, Eel and Eel Sauce
<b>Rock 'N Roll</b> <b>\$9.95</b> Shrimp Tempura, Avocado, Mayonnaise topped with Smoked Salmon and Eel	<b>Yellow Tail Roll</b> <b>\$5.75</b> Yellow Tail, Rice, Seaweed 6 pieces	<b>Volcano Roll</b> ‡ <b>\$9.95</b> California Roll topped with Krab, Scallops, Conch, spicy Mayonnaise and Smelt Roe
<b>Spider Roll</b> ‡ <b>\$9.50</b> Fried Soft Shell Crab, Asparagus, Cucumber and Masago	<b>Salmon Skin Roll</b> ‡ <b>\$6.25</b> Grilled Salmon Skin, Cucumber and Eel Sauce	<b>Panko Roll</b> ‡ <b>\$9.50</b> Salmon, Krab, Cream Cheese and Panko
<b>Spicy Samurai Roll</b> <b>\$9.25</b> Spicy Tuna and Cucumber topped with Tuna	<b>Mexican Roll</b> ‡ <b>\$8.75</b> Shrimp Tempura, Spicy Mayonnaise, Avocado, Masago	<b>Red Dragon Roll</b> <b>\$9.75</b> Krab, Cucumber and Avocado topped with Red Tuna
<b>Super Crunch Roll</b> <b>\$9.95</b> Krab and Avocado inside, Smoked Salmon, Tempura Chips and Eel Sauce on the outside	<b>Red Dragon Roll</b> <b>\$9.75</b> Krab, Cucumber and Avocado topped with Red Tuna	<b>Japanese Bagel Roll</b> <b>\$9.25</b> Smoked Salmon, Cream Cheese, Avocado with Smoked Salmon and Eel Sauce on top
<b>Philadelphia Roll</b> <b>\$7.50</b> Smoked Salmon, Cream Cheese and Avocado	<b>Florida Roll</b> <b>\$8.50</b> Tempura Flounder, Mayonnaise and Avocado topped with Yellow Tail	<b>Bubba Roll</b> ‡ <b>\$9.95</b> Shrimp Tempura, Cucumber, Avocado and Cream Cheese topped with Shrimp and Avocado
<b>Caterpillar Roll</b> ‡ <b>\$9.95</b> Eel, Cream Cheese, Krab topped with Avocado, Caviar and Eel Sauce	<b>Spicy Rainbow Roll</b> <b>\$9.75</b> Spicy Tuna and Cucumber topped with Tuna, Salmon, White Fish*, & Avocado	<b>Dynamite Roll</b> ‡ <b>\$9.95</b> Baked Seafood over California Roll served with Spicy Mayonnaise
		<b>Mango Tango Roll</b> ‡ <b>\$9.95</b> Shrimp Tempura, Cream Cheese, topped with Mango and Coconut Flakes

## Makotos Specialty Rolls

<b>Lollipop Roll</b> <b>\$10.95</b> A tasty combination of Tuna, Salmon, Krab, Masago and Avocado, Wrapped with Cucumber dressed with Sweet Vinaigrette Sauce	<b>Makoto Signature Lobster Roll</b> ‡ <b>\$18.95</b> <i>"The Tsunami"</i> Whole 6 oz. Lobster Fried with Tempura and Panko, rolled with Asparagus, Krab with Mayonnaise, Tempura Chips, Masago topped with Eel Sauce and Caviar	<b>Deep Sea Roll</b> <b>\$12.95</b> Eel, Smoked Salmon, Cream Cheese and Asparagus topped with Spicy Tuna and drizzled with Eel Sauce
<b>Beauty and the Beast Roll</b> <b>\$13.95</b> Shrimp Tempura, Cream Cheese, and Avocado layered with Tuna and Eel, topped with Tempura Chips, Masago, Eel Sauce and Spicy Mayonnaise	<b>Dragon Roll</b> ‡ <b>\$12.75</b> Shrimp Tempura and mayonnaise with Avocado and Eel on the inside, generously drizzled with Eel Sauce	<b>Tuna Extreme Roll</b> <b>\$13.95</b> Spicy Tuna, Cucumber topped with Tuna
<b>Taj Mahal Roll</b> <b>\$12.25</b> White Fish*, Smoked Salmon, Snow Crab with Mayonnaise, Asparagus, Fried with Tempura accompanied with Eel Sauce and Caviar	<b>Alaskan King Roll</b> <b>\$13.95</b> Alaskan King Crab, Tuna, Krab, Salmon with Cucumber, Avocado, Asparagus, and Caviar Roll, rolled together and deep fried	<b>King and I Roll</b> <b>\$12.95</b> Tuna, Smoked Salmon, Tempura King Crab roll with Rice and Double wrapped with Soy Paper served with Japanese horsey Mayonnaise, Eel Sauce and Caviar
<b>Sunshine Roll</b> <b>\$9.95</b> Krab Salad, Mayonnaise and Asparagus, topped with Seared Tuna, Avocado, Eel Sauce and Masago	<b>Yellow Tail Extreme Roll</b> <b>\$13.95</b> An Extreme Portion of Yellow Tail with Green Onion, Avocado, and Cucumber	<b>Geisha Roll</b> <b>\$13.95</b> Soft Shell Crab, Spicy Tuna, White Fish*, Avocado topped with Krab Salad, Mayonnaise and Red Sauce  White Fish* ( <i>Grouper, Snapper, or Talapia</i> ) Seasonal*

## Nigiri Sashimi

Served 2 Pieces on top rice      Served 3 Pieces Fish only

<b>Kani</b> ‡ <b>\$3.50</b>	<b>\$4.50</b>
<b>Soybean Curd</b> ‡ <b>\$3.50</b>	<b>\$4.50</b>
<b>Tamago</b> ‡ <b>\$3.50</b> <i>Sweet Egg</i>	<b>\$4.50</b>
<b>Mackerel</b> <b>\$4.00</b>	<b>\$5.00</b>
<b>Shrimp</b> ‡ <b>\$4.00</b>	<b>\$5.00</b>
<b>Ika Squid</b> <b>\$4.00</b>	<b>\$5.00</b>
<b>Eel</b> ‡ <b>\$4.50</b>	<b>\$5.50</b>
<b>Octopus</b> ‡ <b>\$4.50</b>	<b>\$5.50</b>
<b>Masago</b> <b>\$4.50</b> <i>Smelt Roe</i>	<b>\$5.50</b>
<b>Conch</b> ‡ <b>\$4.75</b>	<b>\$5.75</b>
<b>Salmon</b> <b>\$4.75</b>	<b>\$5.75</b>
<b>Smoked Salmon</b> <b>\$4.75</b>	<b>\$5.75</b>
<b>Shiromi</b> <b>\$4.75</b> White Fish* ( <i>Grouper, Snapper, or Talapia</i> ) Seasonal*	<b>\$5.75</b>
<b>Surf Clam</b> <b>\$4.75</b>	<b>\$5.75</b>
<b>Tuna</b> <b>\$4.75</b>	<b>\$5.75</b>
<b>Yellow Tail</b> <b>\$4.75</b>	<b>\$5.75</b>
<b>Ikura</b> <b>\$5.00</b> <i>Add Quail Egg 50¢ each</i>	<b>\$6.00</b>
<b>Dynamite Scallop</b> <b>\$5.50</b>	<b>\$6.50</b>
<b>Uni Seasonal</b> <b>\$6.50</b>	<b>\$7.50</b>
<b>Tobiko</b> <b>\$5.00</b> <i>Flying Fish Roe</i>	<b>\$6.00</b>
<b>King Crab</b> ‡ <b>\$5.00</b>	<b>\$6.00</b>

## Vegetarian Rolls

<b>Cucumber Roll</b> <b>\$4.95</b>
<b>Asparagus Roll</b> <b>\$5.15</b>
<b>Asparagus Tempura Roll</b> <b>\$5.25</b>
<b>Avocado Roll</b> <b>\$5.25</b>
<b>Vegetarian Saigon Roll</b> <b>\$10.25</b>
<b>Lollipop Vegetarian Roll</b> <b>\$11.95</b>

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.