



OMAKASE

おまかせ

Deriving from the phrase Omakase shimasu, which translates to “I trust you and leave it up to you, chef.” The artistry and performance of the experience reflects the character of AMA Sushi, balancing the quality of coastal seafood and the tradition at Japanese sushi counters. Arrive with an open mind as the spontaneity and skills of our chefs guides you on a quality culinary journey.

The addition of a Sake pairing harmoniously elevates this multicourse experience with the traditional rice alcohol that has been apart of Japanese culture for over 1,000 years. Paired with thoughtful intention to enhance each fish and every favor, this optional enhancement supports our belief at AMA Sushi to create something unique while honoring tradition.

Scott Yonamine
Chef de Cuisine

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.
Menu subject to change.



OMAKASE

SAKE PAIRING \$130

SAKIZUKE

Hamo No Otoshi

Pick Conger

Fukucho Junmai 'Seaside' Sparkling Sake, Hiroshima

TSUKURI

Katsuo No Tataki

Smoked Bonito

Jinyu Junmai Gingjo '100 Poems', Chiba

YAKIMONO

Amadai Matsukasa Yaki

Grilled Tilefish

Mana 1751 Yamahai Tokubetsu Junmai Muroka Genshu 'Ture Vision', Fukui

NIGIRI

Suzuki | *Sea Bass*

Kamasu | *Japanese Barracuda*

Aji | *Horse Mackerel*

Chutoro | *Medium Fatty Tuna*

Kawatsuru 'Olive' Junmai Ginjo, Kagawa

Nodoguro | *Blackthroat Seaperch*

Uni | *Santa Barbara Sea Urchin*

Toro | *Fatty Tuna*

Anago | *Conger Eel*

Toko Junmai Daiginjo 'Divine Droplets', Yamagata

TOMEWAN

Akadashi

Red Miso Soup

MIZUKASHI

Sakura Matcha Verrine

Sakura Gelee, Matcha Panna Cotta, Sakura Flower

Haru Pearl

Strawberry Chocolate Cream, Almond Streusel