



## 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  
*Executive Chef*

*\* 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

Hotaru Ika, Sumiso Gake

*Firefly Squid, Asparagus, Miso Sauce*

*Fukucho Junmai 'Seaside' Sparkling Sake, Hiroshima*

## TSUKURI

Madai, Mozuku

*Sea Bream, Okinawa Seaweed*

*Jinyu Junmai Gingjo '100 Poems', Chiba*

## HONJITSU

Sawara

*Spanish Mackerel Grilled with Special Soy Sauce*

*Hamakawa Shoten Bijofu Tokubetsu Junmai 'The Gentleman', Kochi*

## NIGIRI

Sayori | *Halfbeak*

Kinmedai | *Golden Eye Snapper*

Sumi-Ika | *Cuttlefish*

Chutoro | *Medium Fatty Tuna*

*Kawatsuru 'Olive' Junmai Ginjo, Kagawa*

Sakura-Masu | *Cherry Trout*

Toro | *Fatty Tuna*

Uni | *Santa Barbara Sea Urchin*

Anago | *Saltwater Eel*

*Toko Junmai Daiginjo 'Divine Droplets', Yamagata*

## TOMEWAN

Akadashi

*Red Miso Soup*

## MIZUKASHI

Haru Pearl

*Strawberry Chocolate Cream, Almond Streusel*

Matcha Yuzu Verrine

*Yuzu Cream, Matcha Panna Cotta, Candied Kumquats*