

Let Amura take you on an imaginatively and skillfully executed pacific fusion small-plate adventure. Enjoy our exquisite small-conceived plates as starters or as part of a multi-course meal.



Wine and Specialty Sake
are expertly paired with
Asian Tapas and Sushi.

 **Appetizer****Assorted Appetizer Platter: 20**

Delicious combination of Shrimp Martini, Calamari, Chicken Lettuce Wraps, and Japanese Spring Rolls

Fire Stone Beef: 13

Succulent thinly sliced steak grilled at your table on a hot stone Toban served with salt. (Additional beef order: 8)

Honey Beef Short Rib: 9

Tender short ribs basted with sweet Korean BBQ sauce and grilled to perfection

7 Samurai Steak: 9

Sirloin steak marinated in our homemade "7samurai seasoning"
(Kiwi, onion, honey, garlic, soy sauce, mirin, and hint of black pepper)

Samurai Baby Back Ribs: 10

Spicy sweet tender baby back ribs with spicy ponzu sauce

Mussels Amura: 10

Fresh black mussels sautéed in curry garlic white wine sauce

Coconut Shrimp: 9

Jumbo shrimp dipped in coconut batter and fried golden

Prawns Cocktail: 9

Like shrimp cocktail, but bigger and better, served with housemade Asian cocktail sauce

Jumbo Soft Shell Crab: 11**Shrimp & Vegetable Tempura Appetizer: 7**

Jumbo shrimp and assorted vegetables dipped in light tempura batter and fried to perfection

Hawaiian Ahi Poke: 13

Fresh tuna with avocado, seaweed salad and pineapple in ponzu sauce, topped with Tobiko

Crispy Calamari: 8

Calamari lightly dusted with Japanese batter and Asian spices and fried golden

Spicy Calamari Stir-fry: 9

Tender calamari stir-fried and coated with red pepper sauce

Oyster Tempura appetizer: 8

Fresh oysters dipped in light batter and fried to perfection

Baby Octopus: 6

Tender whole baby octopus smoked & marinated in sweet sesame sauce

Ika Salad: 6

Tender, thinly sliced calamari pieces smoked and tossed in Japanese spicy vinaigrette

Crunch Spicy Tuna: 13

Crispy sushi rice with spicy tuna topping drizzled with white sauce

Tuna Lover's Trio: 14

Tasting of top sushi grade tuna trinity – fresh tuna sashimi, Tuna Kobachi, and seared Tuna Tataki

Red Tuna Tataki: 14

Seared top grade tuna slices served with ponzu sauce and roasted garlic

Seaweed salad with Spicy Tuna: 9

Seaweed tossed with sesame sauce and fresh top sushi grade tuna

Yellowtail Check Broiled–Hamachi Kama: 12

Japanese favorite delicacy, yellowtail cheek, grilled and lightly salted served with lemon ponzu sauce

Chicken Wings Spicy: 7

Chicken Wings Sweet: 7

Chicken Wings Lemon Pepper: 7

Yakitori: 6

Chicken breast cube grilled on skewers, glazed with ginger-infused glaze

Gyoza: 5

Japanese pot-stickers filled with vegetables and pork – Specify steamed or fried

Harumaki spring rolls: 6

Japanese spring rolls filled with vegetables and pork, fried golden

Shrimp Shumai: 5

Japanese dumplings filled with shrimp, steamed, and served with Ponzu Sauce

Edamame: 5

Steamed Soy beans with kosher salt

Lettuce Wrap: 8

Delicious diced chicken breast and vegetables served with fresh lettuce pieces for wrapping

Seaweed Salad (Hiyashi Wakame): 5

Spicy Seaweed Salad (Karai Hiyashi Wakame): 5

Sushi Sampler: 10

Tuna, Salmon, Smoked Salmon, Escolar, and Shrimp

Sashimi Sampler: 10

2 Tuna, 2 Salmon, and 2 Escolar

 **Salads****Ginger Salad: 3**

Baby mixed greens tossed in ginger and orange vinaigrette

Mixed Green Salad with Seared Salmon: 15

Fresh top Sushi grade Salmon seared and served on bed of baby mixed greens with Japanese vinaigrette

Mixed Green Salad with Spicy Tuna: 15

Fresh top Sushi grade Spicy Tuna and served on bed of baby mixed greens with Japanese vinaigrette

Mixed Green Salad with Grilled Chicken: 14

Tender chicken breast grilled and served on bed of baby mixed greens with Japanese vinaigrette

 **Soups and Rice****Clear Soup: 2**

Delicious beef broth served with mushroom and spring onion

Miso Soup: 2

Classic soybean paste soup served with tofu, seaweed, and spring onion

Lobster Bisque: 7

Fresh lobster in a rich sherry cream reduction

Udon Noodle Soup: 10.99

Udon noodles cooked in rich brown dashi broth

Dumpling Soup: 4

Our housemade dumpling cooked in rich brown dashi broth

Forbidden-City Style Fried Rice: 10

Peking royal family style, with Shrimp, chicken and diced combo vegetables

 **Children's Menu** (Strictly 9 and under)

Sweet Chicken wing with French fries: 6.99

Orange Chicken with French fries: 6.99

Sweet Shrimp with French fries: 6.99

Chicken Nuggets with French fries: 6.99

Yakisoba Noodles with shrimp, chicken and vegetables: 6.99

N.Y. Steak with French fries: 9.99

Side Order French Fries: 2.99

Special Fun Drink for Kids: 3.25



New York Beef Teriyaki: 26

New York strip steak marinated in our housemade teriyaki sauce and grilled to your preference

New York Strip and Shrimp: 29

New York strip steak grilled to your preference and served with shrimp stir-fried in garlic sauce

7 Samurai Steak: 18

Sirloin steak marinated in our homemade "7samurai seasoning"
(Kiwi, onion, honey, garlic, soy sauce, mirin, and hint of black pepper)

Honey Beef Short Rib (Kalbee) (1.5lb): 25

BBQ Tender short ribs basted with sweet Korean BBQ sauce and grilled to your preference

Spicy Beef Short Rib (Kalbee) (1.5lb): 26

BBQ Tender short ribs basted with sweet Korean BBQ sauce and grilled to your preference

Beef Broccoli: 18

Cowboy Steak: 39

Bone in rib-eye steak, juicy and tender: 22oz, grilled to your preference

Filet Mignon Steak: 29

Filet Mignon steak, tender as could be, and grilled to your preference

Filet Mignon (6oz) & Shrimp: 30

Filet Mignon steak grilled to your preference with a healthy serving of grilled shrimp

Petit Filet Mignon (6oz): 20

Filet Mignon steak, petite but still perfect, and grilled to your preference

Lobster Tail & Filet Mignon: 44

Filet Mignon steak grilled to your preference and served with the ideal side, buttery lobster

Chicken

Crispy Cornish Hen: 21

Crispy flash fried whole Cornish hen served with wokked vegetables

Fiery Spicy Garlic Chicken: 19

Chicken tender and vegetables wokked with garlic and red hot chili pepper sauce

Chicken Teriyaki Glaze: 19

Chicken tender grilled and coated with our housemade teriyaki sauce

Crunchy Crispy Chicken Katsu: 19

Fried chicken tender with Japanese "Panko" (breadcrumbs) and a house signature sauce on the side

Orange Chicken: 18

Crispy chicken tender pieces coated with orange-infused glaze

Cashew Chicken: 18

Chicken tender and vegetables wokked with classic brown sauce studded with cashews

Sesame Chicken: 18

Crispy chicken tender rolled in sweet Asian sauce and sesame seeds

Trio Delight: Shrimp, Beef & Chicken: 19.99

Tender chicken tender, succulent beef and jumbo shrimp wokked in classic brown sauce

Malaysian Curry Chicken: 19

Chicken breast pieces and vegetables stir-fried with coconut and yellow madras curry sauce

Thai Spicy Red or Green Curry Chicken: 19



Mini Tour through the Far East Japan, the Land of the Rising Sun

Shabu-Shabu: \$30.00/person: For two persons

Served at your table in a Japanese Hot-Pot. Use chopsticks to swish the beef slices and vegetable in simmering dashi broth, then enjoy the morsels with dipping sauce. Shabu Shabu is the sound of the delicious meat swished about in the dashi. The Japanese perfected the art of dipping and cooking food way before fondue!

Sukiyaki: \$30.00/person: For two persons

Kansai style-sliced NY strip beef steak, tofu, vegetables, and clear noodles in a sweet beef broth with a touch of sesame. Served in a sukiyaki- hot pot on a stove at your table.

Seafood

Ocean Combo: 30

Tuna Kobachi, Salmon Teriyaki, Chilean Seabass, Woked Scallops, and Shrimp Tempura

Deep Sea Delight: 25

Hibachi style shrimp, scallops, mussels, and calamari with broccoli and onions cooked in an oyster sauce

Fiery Spicy Garlic Shrimp: 19

Fresh shrimp stir-fried with intensely flavorful spicy garlic sauce

Garlic Shio Salt Jumbo Scallops and Shrimp: 26

Fresh scallops and shrimp woked with dry Shio salt and garlic spice rub

Shrimp & Scallops Woked with Vegetables: 25

Fresh scallops and shrimp stir-fried with vegetables and lightly seasoned

Tempura Shrimp and Vegetables: 18

Jumbo shrimp and assorted vegetables dipped in light tempura batter and fried to perfection

Salmon with Lobster Sauce: 26

Salmon grilled and drizzled with creamy lobster sauce

Salmon Teriyaki: 24

Salmon grilled and glazed with our housemade teriyaki sauce

Fiery Salmon Teriyaki: 24

Chilean Seabass: 30

Fresh Chilean Seabass broiled served with exquisite ginger and scallion topping

Noodle & Vegetarian

Yakisoba Noodles: 16

Served with vegetables, chicken strips and shrimp

Vegetarian Tofu Dinner: 16

Tofu brushed with sesame oil basted and grilled, served with assortment of vegetables



Sushi & Sashimi (No Substitutions)

Sushi Combo*: 22

7 pc Nigiri Sushi*, 2pc California roll, 2pc Bubba roll, and 2pc Crunch Munch roll

Super Sushi Combo*: 30

10pc Nigiri Sushi*, 2pc California roll, 2pc Bubba roll, 2pc Spicy Tuna Roll*, and 2pc Crunch Munch roll

Sashimi Combo*: 30

21 pc Sashimi*, including Tuna*, Salmon*, and Escolar*

Sushi & Sashimi Combo*: 39

7pc Nigiri Sushi*, 9 pc Sashimi*, California roll and 4pc Bubba roll

Spicy Chirashi Bowl*: 20

Rice bowl with variety of chopped sashimi* fish and salad served on a bed of rice. It is best enjoyed with a red hot chili pepper paste sauce.

Unazu: 25

Japanese authentic style sweet BBQ Eel served over a bed of steamed rice

Deluxe Sand Lake Boat*: 49

8 pc Nigiri Sushi*, 6 pc Sashimi*, Rainbow roll*, Philadelphia roll*, and Super Crunch roll

Deluxe Windermere Boat*: 88

12 pc Nigiri Sushi*, 9 pc Sashimi*, Rainbow roll*, Kani Rangoon roll, Super Crunch roll, Africa roll*, and Electric Shock roll

Deluxe Isles Worth Boat*: 119

12 pc Nigiri Sushi*, 9 pc Sashimi*, Rainbow roll*, Africa roll*, Bubba roll, Kani Rangoon roll, Salmon Lovers' roll, California roll, Mexican roll, and Super Crunch roll: 119

*Contains raw or undercooked seafood, shellfish, or eggs

- Please See Our Dessert Menu-



Amura has been nationally recognized as Best in America and internationally recognized as "World Top Restaurant" By Zagat Survey.

Amura has been locally recognized as Number 1 Sushi Restaurant by Orlando Sentinel, Orlando Weekly, Orlando Business Journal, Orlando Magazine, City Search, Wesh2 CW18, Best of Local, Best of Seminole, Best of Orlando, and AOL.com

*Food Code 3-603.11 states that:
There is an increased risk of pathogens in the consumption of Animal foods that are Raw. Undercooked, or not otherwise processed to Eliminate Pathogens in Beef, Fish, or Shellfish.
*All food items are recommended FDA food code temperature.