

Amura's wines have been carefully hand selected to compliment the extensive and diverse Asian cuisine and flavors. For sushi lovers, Riesling makes a great pairing extracting the flavors of both the food and wine.



Beer

Japanese Beers

Asahi
Sapporo
Sapporo Black
Kirin (Large)
Kirin (Small)
Kirin Light

Import

Corona
Corona Light
Guinness
Heineken
New Castle
Stella Artois
Tucher

American Craft

Jai Alai
Lagunitas
Funky Buddha
Right on Red
Sierra Nevada

Domestic

Blue Moon
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Sam Adams
Yuengling
O'Douls

**Voted One of the
"World's Finest Restaurants"
- By Zagat**

Interesting Whites and Reds

Graffigna, Malbec	8/31
Diseno, Malbec	9/35
Estancia, Zinfandel	9/35
Estancia Meritage	12/45
Beringer, White Zinfandel, California	8/31
Monkey Bay, Sauvignon Blanc	9/35
Nobilo, Sauvignon Blanc	9/35
Whitehaven, Sauvignon Blanc	11/43
Mc Williams, Shiraz	8/31

Champagne & Sparkling Wine

Korbel Brut, California (split)	8
Korbel Brut, California	35
Moet & Chandon, Imperial, France	70
Veuve Clicquot Brut, France	80
Dom Perignon	250

Riesling

Kendall Jackson "Vintners Reserve"	8/31
T Schmitt "Classic", Germany	9/35
Bartenura, Moscato, Italy	9/35
Hogue, Riesling, Johannesburg	9/35
Amura, Riesling, Mosel, Germany	9/35

Pinot Grigio

Trinity Oaks, California	8/31
Fontana Candida, Italy	8/31
Santa Margarita, Italy	12/45

Chardonnay

Trinity Oaks, California	8/31
Murphy Goode, Sonoma	9/35
Hess, California	9/35
Kendall Jackson "Vintners Reserve"	10/39
Clos du Bois, Sonoma	10/39
Napa Cellars, Napa, California	12/45
Sonoma Cutrer, Russian river	12/45
William Hill, Napa, California	13/51
Cakebread, Napa, California	100

Pinot Noir

Cellar #8, California	8/31
La Crema, Monterey	9/35
Mark West, Central Coast	10/39
Rodney Strong, Russian River	11/43
Williamette Valley "Whole Cluster"	14/55

Merlot

Trinity Oaks, California	8/31
Burgess, Napa, California	10/39
Rutherford Ranch, Napa, California	9/35
Sterling, Central Coast	12/45
Clos du Bois, Sonoma	12/45
Markham, Napa, California	12/45
Duckhorn, Napa, California	125

Cabernet Sauvignon

Trinity Oaks, California	8/31
Raymond Collection, California	8/31
Max by Errazuriz, Chile	9/35
Michael David "Freakshow", Lodi	10/39
Josh, Joseph Carr	10/39
Kenwood Six Ridges	10/39
Silver Palm, California	12/45
Rodney Strong, Alexander Valley	12/45
Napa Cellars, Napa, California	12/45
Franciscan, Napa, California	13/51
Hess, Napa, California	15/59
William Hill, Napa, California	60
Chateau Montelena, Napa, California	75
Frog's Leap, Napa, California	150
Silver Oak, Alexander Valley	180
Far Niente, Napa, California	210

Featured Cocktails,

and Martinis

The Absolut Green Dragon

Absolut Vanilla Vodka, Melon Liqueur, & Pineapple Juice,
Lime Juice, and Simple Syrup
\$11

Suntory Japanese Whiskey Sour

Premium blend Japanese whiskey with flavors of apple,
vanilla, pear, walnut, & green tea. Served on Ice with
Lychee Juice & Sour Mix.
\$10

Amura's Signature Martinis

All Martinis - \$10.50

Amura Oral Fixation

Coconut Rum, Crème de Banana, Pineapple Juice,
& Cranberry Juice

Appletini

Vodka, Sour Apple Pucker, & Sweet & Sour Mix

Berry Berry Good Martini

Vodka, Chambord, Sprite, & Lemon Juice

Blueberry Lemon Drop Martini

Blueberry Vodka, Sour Mix, Blue Curacao

Blue Hawaiian Martini

Malibu, Blue Curacao, & Pineapple Juice

Cosmopolitan Martini

Vodka, Triple Sec, Cranberry Juice, & Lime Juice

Caribbean Surfer

Malibu, Crème de Banana, & Pineapple Juice

Chocolatini

Vodka, Crème de Cocoa, Irish Cream, & Cream

Key Lime Pie Martini

Whipped Vodka, Lime Juice, Simple Syrup, Cream,
with a crushed Graham Cracker Rim

Lemon Drop Martini

Citrus Vodka & Sour Mix, with a Sugar Rim

Plum Blossom Martini
Champagne & Plum Wine

Summer Romance Martini

Vodka, Watermelon Pucker, Sweet & Sour, & a Splash of Grenadine, with a Sugar Rim

Tropical Lifesaver

Citrus Vodka, Midori, Orange Juice, & Pineapple Juice

Sake Selection Menu

Sake is Japan's greatest cultural export. Sake quality is determined by rice variety, climate, water quality, and production technique. Our sake offerings have been specifically selected to pair perfectly with our world-class sushi, hibachi, and modern and delicious main dining dishes.



Ultra-Premium Sake



Jizake Tenzan 35
Jizake Tenzan is made from highly refined Saikai No. 134 rice that undergoes extreme scrutiny for sake brewing suitability. It is best enjoyed chilled or on the rocks. Rich, heavy, yet slightly dry, with a distinctive sake flavor.



Karatamba 24
Moderate melons and fruity aroma. Medium body with a dry texture. Slight pineapple flavor with a medium sweet finish.



Wasuremono 27
It is made using a rare process called Yamahai, which means that the brewer uses native yeasts. It has a rich rice flavor with notes of melon and has a fairly lengthy finish.



Kurosawa from Nagano 30
Traditional Sake. Made using the rare Kimoto method, this sake is very approachable and flexible. Smooth and Dry.



TY KU SUPER Premium "Black"
330 ml: 38/ 750 ml: 58
A Super Premium Junmai Ginjo sake, hand crafted in the traditional Japanese method, produced for the palate of the sophisticated sake enthusiast. Polished 40%.

Unfiltered Sake



Momo Kawa Pearl 16/37
Creamy, rich and filled with intense tropical flavors like coconut and banana, Momokawa Pearl is the number one Nigori Genshu for a reason.

Flavored Sake



Asian Pear Sake 14/32
Made from rice and the Sansuya fruit, this Sake is soft, fruity and great for the beginner or expert Sake drinker.



Bok Bun Ja Joo 23
Korean black raspberry wine, unfiltered, fruity, great with sushi or by itself.



House Sake 9.5/18

or

House Purple Haze Sake 10/19

Appetizers

(No Substitutions)

	<u>Price</u>	<i>Cal</i>
🌸 Assorted Appetizer (Shrimp Cocktail, Crispy Calamari, Lettuce Wrap, & Egg Rolls)	20	607
Edamame (with Sea Salt)	6.25	189
Edamame (Garlic or Spicy Garlic Sauce)	7.25	189
Green Bean Tempura	7	185
Lettuce Wraps (Chicken breast wokked in our homemade brown sauce with water chestnuts and served in iceberg lettuce wraps)	8	244
🌸 Gyoza (Steamed or Fried Pork and vegetable dumplings with ponzu sauce)	6	240
Harumaki Egg rolls (Pork and vegetables wrapped and deep fried to a golden brown)	6	290
7 Samurai Steak Appetizer	10	235
Honey Beef Short Ribs (Kalbee)	11	240
Spicy Calamari (wokked in our homemade Spicy Hot Sauce)	9	165
Crispy Calamari (Served with B.B.Q. Sauce)	9.5	150
Shrimp Shumai (Steamed dumplings with ponzu sauce)	6	185
Shrimp & Vegetable Tempura	8	280
Coconut Shrimp	9	208
Jumbo Shrimp Cocktail Martini	12	56
Sushi Sampler (Tuna, Salmon, Escolar, Smoked Salmon, and Shrimp)	12	167
🌸 Red Tuna Tataki (Seared Tuna)	16.5	300
Tuna Kobachi (Spicy)	16.5	165

NEW Appetizers

You can choose one protein from Tuna or Salmon

	<u>Price</u>	<i>T Cal</i>	<i>S Cal</i>
🌸 <u>Blackened Sashimi</u> (with sushi rice, fiery sauce, & ponzu)	11.99	198	238
🌸 <u>Sunomono Sashimi</u> (with cucumbers and wakame)	10.99	174	214

*There is an increased risk of pathogens in the consumption of animal foods that are raw.



Salads

	<u>Price</u>	<u>Cal</u>
Ginger Salad	3	35
Seaweed Salad	6.5	45
Fancy Mixed Green Salad with Grilled Chicken	14	342
Fancy Mixed Green Salad with Grilled Salmon	15	321

Soups and Rice

(No Substitutions / Not an Entrée)

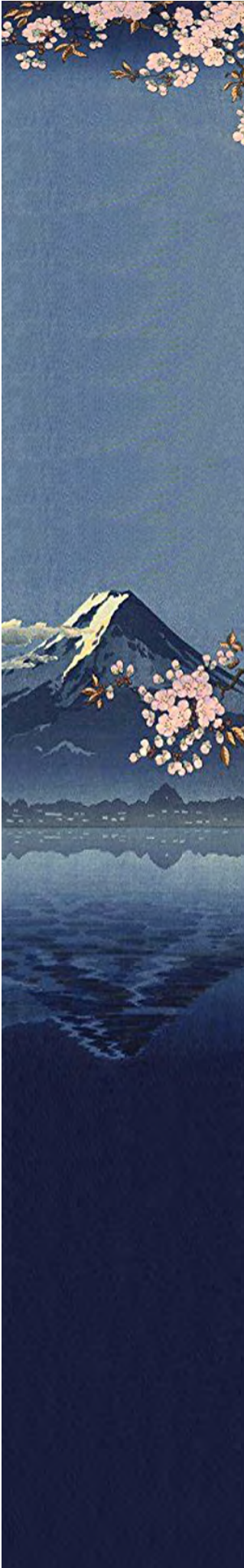
Clear Soup	2.5	30
Miso Soup	2.5	32
Dumpling Soup	6	150
U Dong Noodle Soup Bowl	11.5	335
Spicy Fiery Beef Noodle Soup Bowl	12.5	605
Clear Spicy Chicken Noodle Soup Bowl	12.5	438
Ultra Spicy Beef Noodle Soup Bowl	13	835
✿ Ultra Spicy Chicken Noodle Soup Bowl	13	673
Ultra Spicy Seafood Noodle Soup Bowl	13	630
Lobster Bisque	8	350
White Rice	2.5	100
Peking Style Fried Rice	11.5	290
✿ (with Shrimp, Chicken, & Vegetables)		

Children's Menu

(Strictly 9 and Under)

Choice of white rice (80 Cal) or with French fries (90 Cal)

	<u>Price</u>	<u>Cal</u>
Chicken Teriyaki	7	171
Sesame Chicken	7	145
Sweet Shrimp	7.5	260
Chicken Nuggets	7.5	288
Yakisoba Noodles	7	257
*Noodles do not include choice of white rice or French fries		
Side Order of French Fries	3	182
Special Tokyo Fun Drink for Kids	3	
(Japanese Sprite)		

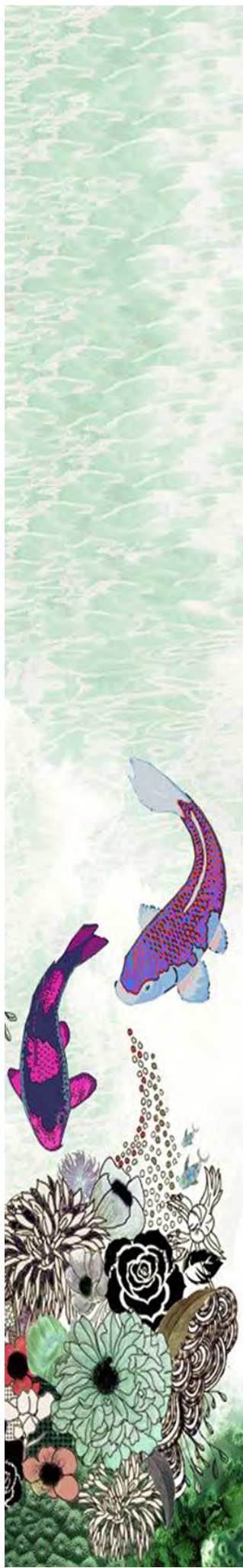


Entrées

(No Substitutions)

All Entrees include choice of Miso Soup or Ginger Salad, white rice, and vegetables.

	<u>Price</u>	<u>Cal</u>
Beef		
7 Samurai Steak	19	670
New York Beef Teriyaki	27	821
New York Strip and Garlic Spear Shrimp	31	644
* Honey Beef Short Rib (Korean BBQ Kalbee)	27	728
Broccoli Beef	20	440
Filet Mignon Steak (9-10oz)	32	880
Filet Mignon (6oz) & Shrimp	32	584
* Cowboy Steak (A bone in rib-eye steak, juicy and tender)	35	1120
Filet Mignon & Lobster Tail	41	607
Malaysian Curry Beef	20	650
Chicken	<u>Price</u>	<u>Cal</u>
Crunchy Crispy Chicken	19	600
Cashew Chicken	19	641
* Sesame Chicken	19	765
Broccoli Chicken	19	500
Kung Pao Chicken with Peanuts	19	735
Fiery Spicy Garlic Chicken	19	520
Chicken Teriyaki Glaze	19	500
Trio Delight (Shrimp, Beef, & Chicken)	21	730
* Malaysian Curry Chicken	19	582
Pork	<u>Price</u>	<u>Cal</u>
Pork Ossobuco Slowly roasted pork shank	23	560
* Spicy B.B.Q. Pork (Thinly Sliced BBQ Pork Filet marinated in spicy Gochu Sauce)	26	460



Seafood+

	<u>Price</u>	<u>Cal</u>
✿ Ocean Combo (Salmon, Mahi Mahi, Scallops, Spicy Tuna, & Shrimp Tempura)	35	830
Tempura Shrimp and Vegetables	18	540
Spicy Garlic Shrimp	22	570
Kung Pao Shrimp with Peanuts	20	500
Garlic Jumbo Scallops and Shrimp covered in Japanese bread crumbs, seasoned, and fried golden brown	29	580
Fiery Salmon	26	510
Salmon with Lobster Cream Sauce	27	585
Salmon Teriyaki	25	500
Salmon with Miso Glaze	26	520
✿ Caribbean Crusted Mahi Mahi	27	389

NEW Blackened Fish

All Blackened Entrees include your choice of Miso Soup or Ginger Salad, White Rice, Vegetables, and is topped with our Signature Fiery Sauce.	<u>Price</u>	<u>Cal</u>
Blackened Mahi Mahi	27	289
Blackened Salmon	27	485

Vegetarian

	<u>Price</u>	<u>Cal</u>
Tofu Vegetarian	15	394
Veggie Peking Rice	11.5	400
✿ Malaysian Curry Tofu	17	548

Noodles (No Substitutions / Not an Entrée)

	<u>Price</u>	<u>Cal</u>
Yakisoba Noodles ✿(Shrimp, Chicken, & Vegetables)	16	515
U Dong Noodle Soup	11.5	335
Spicy Fiery Beef Noodle Soup Bowl	12.5	250
Clear Spicy Chicken Noodle Soup Bowl	12.5	255
Ultra Spicy Beef Noodle Soup Bowl	13	835
Ultra Spicy Chicken Noodle Soup Bowl	13	673
Ultra Spicy Seafood Noodle Soup Bowl	13	630

🌸 **Sushi & Sashimi** 🌸

(No Substitutions - Includes Chef Selections)

	Price	Cal
Sushi Combo Seven pieces of Sushi, Two pieces of California Roll, Two pieces of Bubba Roll, and Two pieces of Super Crunch Roll.	25	566
Super Sushi Combo Ten pieces of Nigiri Sushi, Two pieces of California Roll, Two pieces of Bubba Roll, Two pieces of Spicy Tuna Roll, and Two pieces of Super Crunch Roll.	32	739
Sashimi Combo Twenty one pieces of Sashimi, including Tuna, Salmon, Yellow tail, and more.	33	460
Sushi & Sashimi Combo Seven pieces of Nigiri Sushi, nine pieces of Sashimi, California Roll, and four pieces of Bubba Roll.	42	1,395
Deluxe Lake Mary Boat Six pieces of Nigiri Sushi, nine pieces of Sashimi, Rainbow Roll, Philadelphia Roll, and Super Crunch Roll.	59	2,920
Deluxe Heathrow Boat Twelve pieces of Nigiri Sushi, twelve pieces of Sashimi, Rainbow Roll, Krab Rangoon Roll, Super Crunch Roll, Africa Roll, and Electric Shock Roll.	99	3,832
Deluxe Seminole Boat Twelve pieces of Nigiri Sushi, twelve pieces of Sashimi, Rainbow Roll, Africa Roll, Krab Rangoon Roll, Bubba Roll, Salmon Lover's Roll, California Roll, Mexican Roll, and Super Crunch Roll.	129	5,050

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This symbol is reserved for a selection of our favorite and *Signature* items.

All calories are calculated based on information from the USDA Nutritional Database. All calorie information are estimates based on data from various restaurants and supermarkets that make their information publicly available and based on data collected from various internet sources.

Please note that **miso soup is not offered complimentary with your entrée or lunch box for takeout orders. **Miso soup** can be purchased for takeout orders for an additional charge.