

## Starters

Edamame Hummus \$8  
jalapeno, radish, served with wontons

Seaweed Salad \$6  
sesame, soy, chili

Kale Caesar \$8  
egg caesar yuzu dressing, radish,  
panko, crispy anchovies

Crispy Rice Tuna\* \$15  
spicy mayo, scallions, spiced sesame, sweet soy

Spiced Szechuan Chicken Wings (6pc) \$13  
dry rub seasoning, scallion cilantro ranch

Salmon Ceviche Tacos (2pc) \*\$14  
crispy wonton shell, pine nuts, sesame, aji amarillo

## Bao Buns

Lobster (1pc) \$16  
choice of warm bonito butter or chilled spicy mayo

Shrimp (2pc) \$15  
lemongrass shrimp, sesame spicy mayo, house slaw

Sichuan Chicken (2pc) \$13  
crispy chicken, sesame, sichuan chili oil, house slaw

Crispy Oyster (2pc) \$12  
yuzu kosho aioli, sesame, house slaw

Mushroom (2pc) \$10  
crispy maitake, seasonal greens, vegan chili aioli

## Mains

Lobster Ramen \$26  
lobster tail, soft egg, scallion, sesame togarashi  
Add-ons: -extra lobster tail \$14  
-lobster wontons (3pcs) poached or fried \$8

Vegetable Ramen \$16  
mushroom, soft egg, tofu, chili sesame oil,  
seasonal vegetables

Mellow Mussels \$25  
lemongrass cilantro coconut broth, scallions,  
lime (w/nori fries)

Luscious Mussels \$35  
lemongrass lobster broth, chili lobster tail (w/nori fries)

Wasabi Brown Butter Shrimp \$25  
saute w/wasabi oyster sauce, butter, soy  
(Includes choice of side)

Fresh Fish of The Day \$28  
pan seared branzino, citrus thai chili sauce  
(Includes Choice of Side)

Drunken Mussels \$25  
sake, dashi, scallions, cilantro, butter (w/nori fries)

Angry Mussels \$25  
spicy kimchi broth, chili pepper, garlic (w/nori fries)

## Sides

Nori Fries \$7  
Kimchi \$6

Jalapeno Miso Rice \$6  
Seasonal Vegetables \$8

## Happy Hour Daily 4-7

\*\$1 .00 Oysters (Seasonal Selection)\*

Hite Lager \$6

House Lager \$6

Sake \$8

Pinot Noir \$8

Vermentino \$8

Aperol Spritz \$8

Lychee Martini \$8

Miho \$10

Palawan \$10

## Cocktails

Miho \$14  
vodka, yuzu, lemon, berry, sparkling wine

Spicy Palawan \$14  
tequila or mezcal, jalapeno, calamansi,  
lime, spicy sesame salt

Kogo \$15  
empress gin, yuzu, lemon, elderflower liquor

Sakura Season \$13 (frozen)  
tequila, martini fiero, lime, agave

Vietnamese espresso tini \$14  
rum or vodka, espresso, condensed milk, chicory

## Champagne

Moet Imperial \$70 (btl)

## Beer

House Lager \$7 (draft)

Hite Lager \$7 (draft)

Red Horse Lager \$7 (bottle)

Harpoon IPA \$8 (draft)

Party Boat IPA \$7 (can)

Montauk Wave Chaser IPA \$7 (can)

Montauk Pilsner \$8 (draft)

San Mig Pale Pilsner \$6 (bottle)

City Roots Cider \$7 (can)

Sanya Bay \$14  
rum, lychee, coconut milk, nutmeg

Tokyo Vesper \$14  
gin, vodka, plum wine, lemon

Kofuna \$14  
whiskey, asian bitters, orange

An Bong Collins \$12  
gin, tonic, lemongrass syrup

Blushing Ama \$14  
vodka, strawberry, lemongrass,  
yuzu, lemon

Frozen Lilikoi \$14 (frozen)  
scotch, ginger, lemon, passionfruit

## White Wine

Prosecco \$12/\$48

Sauvignon Blanc \$12/\$42

Vinho Verde \$11/\$44

Vermentino \$10/\$40

Chardonnay \$12/\$42

(Rose) \$12/\$42

## Red Wine

pinot noir \$13/\$52

Cabernet \$14/\$56

## The Raw Bar...

Oysters\* Seasonal Selection

Snow Crab \$15

Salmon Avocado\* \$16  
yuzu, green apple, olive oil

Raw Octopus Wasabi\* \$9  
soy sauce, napa cabbage, red pepper

Shrimp Cocktail\* \$11

Lobster Tail \$15

Yellowtail Jalapeno\* \$17  
lime ponzu, cilantro, house salsa verde

Spicy Seared Tuna\* \$15  
spiced sesame crust, sichuan chili oil

*Ama*  
RAW BAR

MERCH

THANK YOU  
FOR YOUR SUPPORT

Ama Branded Caps \$25  
Ama Branded Masks \$20