

# Ama

## RAW BAR

### Brunch Beverages

**Fresh OJ \$5**

**Americano \$4**

**Espresso \$4**

**Cappuccino \$5**

*(whole milk or soy milk)*

**Matcha Latte \$6**

*(whole milk or soy milk)*

**Hot Tea \$3**

*(oolong, green tea, chrysanthemum)*

**Thai Ice Tea \$5**

### Brunch Cocktails

**Mimosa Service \$45**

*bottle of prosecco, lychee, calamansi, yuzu juice*

**Ama's Bloodymary \$12**

*house made smokey spiced tomatoe juice  
choice of vodka , tequila , mezcal*

**Japanese spa day \$12**

*sake, mint, cucumber, lemon*

**Mermaid on the horizon \$14**

*matcha, egg white, lychee, lemon*

**Ca phe say \$14**

*rum, vietnamese style coffee, condensed milk, chicory*

**Miho \$13**

*vodka, yuzu, lemon, berry, sparkling wine*

**Spicy Palawan \$13**

*tequila or mezcal, jalapeno, calamansi*

**Sanya Bay \$14**

*rum, lychee, coconut milk, nutmeg*

### Champagne

**Moet Imperial \$16 (mini bottle)**

**Moet Imperial \$70 (full bottle)**

### 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**

**Lambrusco (chilled) \$12/\$48**

**Cabernet \$14/\$56**

### Beer

**Party Boat IPA \$7 (can)**

**Montauk Watermelon \$7 (can)**

**Montauk Wave Chaser IPA \$7 (can)**

**Bright Lights Pale Ale \$7 (16oz can)**

**Sweet Baby Jesus Porter \$7 (bottle)**

**Peak Organic IPA \$8 (draft)**

**Brooklyn Lager \$7 (draft)**

**Hite Lager \$7 (draft)**

**Mermaid Pilsner \$8 (draft)**

*Ama*  
RAW BAR

MERCH  
THANK YOU FOR  
YOUR SUPPORT

**Ama Branded Caps \$25**  
**Ama Branded Masks \$20**  
*Free Drink w/ Purchase*

# Brunch Menu

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## Starters

### Edamame Hummus \$8

jalapeno, cilantro & radish, served w/ wontons

### Crispy Rice Tuna \$14

spicy mayo, scallions, sesame, sweet soy

### Kale Caesar Salad \$8

egg yuzu dressing, radish, lemon panko, crispy anchovies

### Seaweed Salad \$6

sesame, soy, chili

## Bao Buns

### Baked Egg Baos (2pc)

w/ miso glazed thick cut bacon \$12

w/ Thai chicken sausage, coconut red curry \$12

w/ crispy maitake mushroom, spicy mayo \$10

Add cheese \$1

## Mains

### Lobster Ramen \$26

Lobster tail, soft egg, scallion, sesame togarashi

#### Add-ons

-extra lobster tail \$14

-lobster wontons (3pcs) poached or fried \$9

### Vegetable Ramen \$16

Mushroom, soft egg, tofu, chili sesame oil, seasonal vegetables

### Sichuan Chicken Bowl \$16

Miso jalapeno rice, sesame slaw, baby kale salad

## Sides

**Thai chicken sausage w/ coconut red curry \$6**

**Scallion pancake w/ coconut red curry \$5**

**Bao buns (2pc) steamed or fried  
w/ whipped condensed milk butter \$4**

## Dim Sum

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### Lobster Wontons (3pcs) \$10

fried or poached wontons served in lobster lemongrass broth

### Vegetable Shumai (6pcs) \$10

steamed dumpling w/ chili soy sauce

### Chicken Broth Dumplings (2pc) \$6

steamed with ginger, black vinegar, soy

### Cheeseburger Eggroll (2pc) \$10

american cheese, onion, spicy mayo & ketchup

### Crispy Rice Paper Shrimp (3pc) \$12

served w/ sweet thai chili sauce

### Eggs & Miso Jalapeno Rice \$15

2 eggs any style, choice of miso bacon, thai chicken sausage, or crispy maitake

### Smoked Salmon & Scallion Pancakes \$16

Cream cheese, capers, baby kale salad

### Shrimp & Green Tea Rice \$16

Poached egg, genmai cha dashi, mushroom oyster sauce, butter

### Gluten Free Almond Pancakes \$14

w/ tapioca pearl coconut maple syrup & bananas

**Nori Fries \$6**

**Miso glazed bacon \$6**

**Miso Jalapeno Rice \$6**

**2 eggs any style \$6**

\*please note due to limited table space we have a 90 minute limit on all tables\*