

Cocktails

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

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

Kogo \$15
butterfly pea flower gin, yuzu, lemon, elderflower

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

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, lemongrass syrup, tonic

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

Lychee Martini \$14
vodka, lychee, syrup

Frozen Drinks

Frozen Paloma \$13
tequila, grapefruit, lime, syrup

Frozen Lillikoi \$14
scotch, passionfruit ginger syrup, lemon

Happy Hour

Daily 4-7

**\$1.00 Oysters
(Seasonal Selection)*

Hite Lager \$6
House Lager \$6
Sake \$9
Pinot Noir \$9
Pinot Grigio \$8

Aperol Spritz \$9
Lychee Martini \$9
Miho \$10
Spicy Palawan \$10
Frozen Paloma \$10
Frozen Lillikoi \$10

Champagne

Moet Imperial Mini \$16
Moet Imperial \$80 (btl)

White Wine

Prosecco \$12/\$48
Sauvignon Blanc \$12/\$42
Vinho Verde \$11/\$44
Vermentino \$10/\$40
Pinot Grigio \$10/\$42
Chardonnay \$12/\$42
Rose \$12/\$42

Red Wine

Pinot Noir \$13/\$52
Bordeaux \$14/\$56

Beer

House Lager \$7 (draft)
Hite Lager \$7 (draft)
Harpoon IPA \$8 (draft)
Montauk Pilsner \$8 (draft)
San Miguel Light \$7 (bottle)
Montauk Wave Chaser IPA \$7 (can)

The Raw Bar...

Oysters* Seasonal Selection
Snow Crab \$15
Lobster Tail \$15

Shrimp Cocktail* \$11
Raw Octopus Wasabi* \$9
soy sauce, napa cabbage, red pepper

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

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

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

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

Salmon Ceviche Tacos (2pc) *\$14
crispy wonton shell, pumpkin seeds, 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 \$26
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

Ama
RAW BAR

MERCH

THANK YOU
FOR YOUR SUPPORT

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** \$1 oysters are limited to 24 per person. Oysters must be ordered in amounts of 24 or fewer at one time.

**Sales tax not included.

Ama @amarawbar | 212 845 9896