Ama
RAW BAR

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

Mains

Lobster Ramen $26
lobster tail, soft cooked 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,
bok choy

Mellow Mussels $25
lemongrass cilantro coconut broth, scallions,
lime, with nori fries

Luscious Mussels $35
lemongrass lobster broth, chili lobster tail with nori fries

Drunken Mussels $25
sake, dashi, scallions, cilantro, butter, with nori fries

Angry Mussels $25
spicy kimchi broth, chili pepper, garlic, with 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

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

Sides

Nori Fries $7   Jalapeno Miso Rice $6

Kimchi $6   Seasonal Vegetables $8

MERCH

Ama Branded Caps $25

Ama Branded Masks $20