

Let Amura take you on an imaginatively and skillfully executed pacific fusion small-plate adventure. Enjoy our exquisite small-conceived plates as starters or as part of a multi-course meal.



Wine and Specialty Sake are expertly paired with Asian Tapas and Sushi.



Appetizer

Assorted Appetizer Platter: 19.99

Delicious combination of Shrimp Martini, Calamari, Chicken Lettuce Wraps, and Japanese Spring Rolls

Fire Stone Beef: 12

Succulent thinly sliced steak grilled at your table on a hot stone Toban served with 38 Billion years old Himalayan Rock salt. (additional beef order 8)

Honey Beef Short Rib: 8.99

Tender short ribs basted with sweet Korean BBQ sauce and grilled to perfection

Seared Beef Pressed Sushi: 12

Grilled sirloin oshi boxed and pressed on sushi rice, touched with brown butter sauce

Diamond Beef: 8

Fried Beef and Macadamia Nut with a little spicy

Beef Negi Maki: 8

Baby asparagus and fresh scallion rolled with grilled tender beef

Beef Tartar: 12

Marinated diced top grade sirloin, served with spicy sesame sauce and pine nuts

N.Y. Strip Dancing Roll: 12

Seared N.Y. strip steak wrapped in mixed greens

Volcano Amura: 12

Salamander roasted toping with sweet scallop and spicy crab mix on salmon roll

Coconut Shrimp: 8.99

Jumbo shrimp dipped in coconut batter and fried golden

Prawns Cocktail: 9

Like shrimp cocktail, but bigger and better, served with house-made Asian cocktail sauce

Shrimp & Vegetable Tempura Appetizer: 7

Jumbo shrimp and assorted vegetables dipped in light tempura batter and fried to perfection

Crispy Calamari: 8

Calamari lightly dusted with Japanese batter and Asian spices and fried golden

Spicy Calamari Stir-fry: 8.99

Tender calamari stir-fried and coated with red pepper sauce

Oyster Tempura appetizer: 8

Fresh oysters dipped in light batter and fried to perfection

Tuna Kobachi: 15.99

Diced fresh Ahi Tuna marinated with sesame oil, scallion, and 7 flavor spice

Crunch Spi

cy Tuna: 12

Crispy sushi rice with spicy tuna topping drizzled with white sauce

Tuna Lover's Trio: 13

Tasting of top sushi grade tuna trinity – fresh tuna sashimi, Tuna Kobachi, and seared Tuna Tataki

Red Tuna Tataki: 13.99

Seared top grade tuna slices served with ponzu sauce and roasted garlic

Seaweed salad with Spicy Tuna: 9

Seaweed tossed with sesame sauce and fresh top sushi grade tuna

Tuna Bruschetta delight: 8

Top sushi grade tuna served on toasted bruschetta

Drunken Tuna: 13

Spicy Tuna on tortilla chips

Crunch Tuna Shiso: 6

Spicy tuna in sesame sauce and scallions, wrapped in fresh shiso leaf and flash fried golden

Jump Up and Kiss Me Sashimi Plate: 12

Fresher than fresh Escolar pieces lightly seared

Hamachi Kama: 11

Japanese favorite delicacy, yellowtail cheek, grilled and lightly salted served with lemon ponzu sauce

Fancy Salmon: 10

Fresh salmon flash fried and served with creamy honey miso sauce with balsamic vinegar

Coconut Fish Finger: 7

Fresh white fish fillet dipped in coconut batter and fried golden

Diamond Chicken: 8

Fried Chicken and Macadamia Nut with a little spicy

Sesame Chicken with Orange-Ginger sauce: 6

Crispy chicken breast pieces with tangy ginger-infused orange sauce

Asian Chicken Wings: 7

Crispy chicken wings coated with delicious Asian glaze – Specify sweet or spicy or lemon salt

Coconut Chicken Finger: 7

Delicious chicken breast pieces dipped in coconut batter and flash fried golden

Yakitori: 6

Chicken breast cube grilled on skewers, glazed with ginger-infused glaze

Gyoza: 5

Japanese pot-stickers filled with vegetables and pork – Specify steamed or fried

Harumaki spring rolls: 5.99

Japanese spring rolls filled with vegetables and pork, fried golden

Shrimp Shumai: 5

Japanese dumplings filled with shrimp, steamed, and served with Ponzu Sauce

Edamame: 4.99

Steamed Soy beans with kosher salt

Shiitake Mushroom: 6

Fresh shiitake mushrooms basted with sweet Asian sauce and pan-grilled

Lettuce Wrap: 7.99

Delicious diced chicken breast and vegetables served with fresh lettuce pieces for wrapping

Sushi Sampler: 10

Tuna, Salmon, Smoked Salmon, Escolar and Shrimp

Sashimi Sampler: 10

2 Tuna, 3 Salmon, and 2 Escolar

Spicy Seaweed Salad (Karai Hiyashi Wakame): 5

Seaweed Salad (Hiyashi Wakame) 5

Baby Octopus: 6

Tender whole baby octopus smoked & marinated in sweet sesame sauce

Ika Salad: 6

Tender, thinly sliced calamari pieces smoked and tossed in Japanese spicy vinaigrette

 **Salads****Ginger Salad: 3**

Baby mixed greens tossed in ginger and orange vinaigrette

Mixed Green Salad with Seared Salmon: 14

Fresh top Sushi grade salmon seared and served on bed of baby mixed greens with Japanese vinaigrette

Spicy Tuna Salad: 14

Fresh top Sushi grade Spicy Tuna and served on bed of baby mixed greens with Japanese vinaigrette

Fancy Mixed Green Salad with Grilled Chicken: 13

Tender chicken breast grilled and served on bed of baby mixed greens with Japanese vinaigrette

Kimchee: 3

Korean cabbage salad pickled in spicy red pepper sauce

 **Soups and Rice****Clear Soup: 2**

Delicious beef broth served with mushroom and spring onion

Miso Soup: 2

Classic soybean paste soup served with tofu, seaweed, and spring onion

Lobster Bisque: 7

Fresh lobster in a rich sherry cream reduction

Udon Noodle Soup: 10

Udon noodles cooked in rich brown dashi broth

Dumpling Soup: 4

Our housemade dumpling cooked in rich brown dashi broth

Forbidden-City Style Fried Rice: 10

Peking royal family style, with Shrimp, chicken and diced combo vegetables

 **Children's Menu** (Strictly 9 and under)**Sweet Chicken wing with French fries: 6****Orange Chicken with French fries: 6****Sweet Shrimp with French fries: 7****Chicken Nuggets with French fries: 6****Yakisoba Noodles with shrimp, chicken and vegetables: 7****N.Y. Steak with French fries: 10****Side Order French Fries: 3**

愛 *Entrees***Beef****Cowboy Steak:** 39

Bone in rib-eye steak, juicy and tender: 22oz, grilled to your preference

New York Beef Teriyaki: 26

New York strip steak marinated in our housemade teriyaki sauce and grilled to your preference

New York Strip and Shrimp: 29

New York strip steak grilled to your preference and served with shrimp stir-fried in garlic sauce

Honey Beef Short Rib (Kalbee) (1.5lb): 25

BBQ Tender short ribs basted with sweet Korean BBQ sauce and grilled to your preference:

Filet Mignon Steak: 29

Filet Mignon steak, tender as could be, and grilled to your preference

Bone-In-Filet Mignon: 35

Bone in Filet Mignon steak, perfectly succulent, and grilled to your preference

Filet Mignon (6oz) & Shrimp: 29

Filet Mignon steak grilled to your preference with a healthy serving of grilled shrimp

Petit Filet Mignon (6oz): 20

Filet Mignon steak, petite but still perfect, and grilled to your preference

Lobster Tail & Filet Mignon: 44

Filet Mignon steak grilled to your preference and served with the ideal side, buttery lobster

愛 **Noodle & Vegetarian****Yakisoba noodle:** 15

Served with vegetables, chicken strips and shrimp.

Vegetarian Tofu Dinner: 15

Tofu brushed with sesame oil, basted and grilled, served with assortment of vegetables

Chicken**Fiery Spicy Garlic Chicken: 18**

Chicken tender and vegetables wokéd with sweet garlic and red hot chili pepper sauce

Chicken Teriyaki Glaze: 18

Chicken tender grilled and coated with our housemade teriyaki sauce

Whole Cornish Hen: 20

Crispy flash fried whole Cornish hen served with wokéd vegetables

Orange Chicken: 17

Crispy chicken tender pieces coated with orange-infused glaze

Cashew Chicken: 17

Chicken tender and vegetables wokéd with classic brown sauce studded with cashews

Sesame Chicken: 17

Crispy chicken tender rolled in sweet Asian sauce and sesame seeds

Trio Delight: Shrimp, Beef & Chicken: 19

Tender chicken tender, succulent beef and jumbo shrimp wokéd in classic brown sauce

Malaysian Curry Chicken: 19

Chicken breast pieces and vegetables stir-fried with coconut and yellow madras curry sauce

Seafood**Fiery Spicy Garlic Shrimp: 18**

Fresh shrimp stir-fried with intensely flavorful sweet spicy garlic sauce

Garlic Shio Salt Jumbo Scallops and Shrimp: 26

Fresh scallops and shrimp wokéd with dry Shio salt and garlic spice rub

Shrimp & Scallops Wokéd with Vegetables: 24

Fresh scallops and shrimp stir-fried with vegetables and lightly seasoned

Tempura Shrimp and Vegetables: 17

Jumbo shrimp and assorted vegetables dipped in light tempura batter and fried to perfection

Chilean Seabass with Ginger Scallion: 29

Fresh Chilean Seabass broiled served with exquisite ginger and scallion topping

Chilean Seabass with Black Bean sauce: 29

Fresh Chilean Seabass broiled and served with Peking style black bean sauce

Salmon with Lobster Sauce: 20

Salmon grilled and drizzled with creamy lobster sauce

Salmon Teriyaki: 19

Salmon grilled and glazed with our housemade teriyaki sauce

Hamachi Kama (Grilled yellowtail cheek): 22

Japanese favorite delicacy, yellowtail cheek, grilled and lightly salted

Saba Shio yaki (Japanese style broiled mackerel): **Mini Tour through the**

Far East Japan, the land of the rising sun

Shabu-Shabu: \$30.00/person: For two persons

Served at your table in a Japanese Hot-Pot. Use chopsticks to swish the beef slices and vegetable in simmering dashi broth, and then enjoy the morsels with dipping sauce. Shabu Shabu is the sound of the delicious meat swished about in the dashi. The Japanese perfected the art of dipping and cooking food way before fondue!

Sukiyaki: \$30.00/person: For two persons

Kansai style-sliced NY strip beef steak, tofu, vegetables, and clear noodles in a sweet beef broth with a touch of sesame. Served in a sukiyaki- hot pot on a stove at your table.

Yosenabe: \$30.00/person: For two persons

Served at your table in a Japanese hot-pot with variety of seafood and vegetables.



China, a nation of Chrysanthemums

Asian Bouillabaisse: 15

Hot & spicy seafood soup with clams, shrimp, calamari, mussels, and shrimp

Spicy Seafood Noodle Soup: 15

Noodles served in spicy seafood-based broth, with calamari, shrimp, mussels, and scallop



Mongolia, a Nation of Horse Whisperers

Mandoo Dumpling Soup: 14

Housemade Mongolian pot stickers filled with vegetables and pork, served in clear broth

Mandoo Dumplings: 14

Housemade Mongolian pot stickers filled with vegetables and pork – Specify fried or steamed



Korea, the Hermit Kingdom

Spicy Tofu Stew (Soon Tofu): 13

Hot-pot stew with shrimp, clams, tofu, egg, and vegetables

Korean Mixed Rice Bowl (Bi Bim Bop): 14

Variety of steamed and stir-fried vegetables served on bed of rice. Topped with Korean BBQ shredded beef and a sunny side up egg. It is best enjoyed with a red hot chili pepper paste sauce.

Hot-Pot Dolsot Bibim Bop: 16

Topped with variety of steamed and stir-fried vegetables served on bed of rice. The hot pot makes a crispy crust of rice, a special treat.



Sushi & Sashimi (No Substitutions)

Sushi Combo: 19

7 pc Sushi, 2pc California roll, 2pc Bubba Roll, and 2pc crunch Munch

Super Sushi Combo: 27

10pc nigiri Sushi, 2pc California roll, 2pc Bubba roll, 2pc Spicy Tuna Roll, and 2pc Crunch Munch

Sashimi Combo: 30

21 pc of Sashimi fish, including Tuna, Salmon and Escolar: 30

Sushi & Sashimi Combo: 39

7pc nigiri Sushi, 9 pc Sashimi, California roll and 4pc Bubba roll

Spicy Chirashi Bowl: 19

Rice bowl with variety of chopped sashimi fish and salad served on a bed of rice. It is best enjoyed with a red hot chili pepper paste sauce.

Unazu: 19

Japanese authentic style sweet BBQ Eel served over a bed of steamed rice

Deluxe Sand Lake Boat: 49

6 pc nigiri Sushi, 9 pc Sashimi, Rainbow, Phila, and Super Crunch

Deluxe Windermere Boat: 88

12 pc nigiri Sushi, 12 pc Sashimi, Rainbow roll, Crab Rangoon roll, Super Crunch, Africa roll, and Electric shock roll

Deluxe Isles Worth Boat: 119

12 pc nigiri Sushi, 12 pc Sashimi, Rainbow roll, Africa roll, Bubba Roll, Crab Rangoon roll, Salmon lovers' roll, Calif roll, Mexican roll, and Super Crunch roll: 119

**** Please See Our Dessert Menu****

*Additional charges for substitution orders

*18% Service charge will be added for parties of 5 or more persons



Amura has been
Nationally recognized as
Best in America and
Internationally recognized as
World Top Restaurant
By Zagat Survey.

Amura has been locally
Recognized as Number 1
Sushi Restaurant by
Orlando Sentinel,
Orlando Weekly,
Orlando Business Journal,
Orlando Magazine,
City Search,
Wesh2 CW18,
Best of Local,
Best of Seminole,
Best of Orlando AOL.com

*Food Code 3-603.11 states that:

There is an increased risk of pathogens in the consumption of Animal
foods that are Raw.

Undercooked, or not otherwise processed to Eliminate Pathogens in
Beef, Fish, or Shellfish.

*All food items are recommended FDA food code temperature.