

**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



## Appetizer

**Assorted Appetizer** ( Shrimp, Calamari, Lettuce Wrap, & Harumaki ): 19.99

**Lettuce Wrap:** 7.99

**Mountain Lettuce Hand Roll:** Spicy Tuna, Krab, Shrimp Tempura: 8.99

**Chicken Moo Shu:** Tender chicken sautéed with mixed vegetable, in moo shu shell : 5.99

**Crab Cake:** 10.99

**Ceviche Endive:** Lemon white fish, shrimp, guacamole on endive leaves: 10.99

**Soft Shell – Hotel Size:** 10.99

**Coconut Shrimp:** 8.99

**Shrimp Shumai** (Steamed dumpling with Spicy Ponzu Sauce): 4.99

**Calamari woked in spicy hot sauce:** 8.99

**Crispy Calamari w/ B.B.Q. sauce:** 7.99

**Shrimp & Veg. Tempura:** 6.99

**Skyfire Pork Sfari :** 6.99

**Honey Beef Short Rib (Kalbee):** 8.99

**Beef Kebob:** 7.99

**Chicken Wing Spicy:** 6.99

**Chicken Wing Sweet:** 6.99

**Chicken Wing Lemon Pepper:** 6.99

**Edamame** (Steamed Soy beans with kosher salt): 4.99

**Gyoza**(pan steamed dumplings with a ponzu sauce): 4.99

**Harumaki Egg rolls:** 5.99

**Sushi Sampler** (Tuna, Salmon, White tuna, Smoked Salmon and Shrimp): 9.99

**Sashimi Sampler** ( 2 Tuna, 2 Salmon and 2 White Tuna): 9.99

**Jumbo Shrimp Cocktail Martini:** 9.99

**Hawaiian Ahi Poke:** Fresh tuna with avocado, seaweed salad and pineapple in ponzu sauce, topped with Tobiko: 12.99

**Ahi-Tuna Taco:** Spicy ahi tuna, guacamole, lettuce in taco shell (2pces): 7.99

**Baby Octopus** (marinated with mild sesame spice): 5.99



## Salads

Ginger Salad: 2.99

Kimchee Spicy Salad: 3.99

Oriental Salad: 7.99

Seared Tuna Salad: 9.99

Fancy Mixed Green Salad with Seared Salmon: 14.99

Fancy Mixed Green Salad with Grilled Chicken: 13.99

## Soups and Rice

Clear Soup: 1.99

Miso Soup: 1.99

Dumpling Soup: 3.99

Hot & Sour Soup: 4.99

U Dong Soup: 9.99

Lobster Bisque: Fresh lobster in a sherry cream reduction: 6.99

Peking Style Fried Rice: 9.99

## Children's Menu (Strictly 9 and under)

Chicken Terriyaki with French fries: 6.99

Sesame Chicken with French fries: 6.99

Sweet Shrimp with French fries: 6.99

Chicken Nuggets with French fries: 6.99

Yakisoba Noodles with shrimp, chicken and vegetables: 6.99

Side Order French Fries: 2.99

Special Fun Drink for Kid: 2.99

## Entrees



**Cowboy Steak:** A bone in rib-eye steak, juicy and tender: 22oz: 33.99

**Rib-eye Steak(12oz):** 27.99

**New York Beef Teriyaki( 9-10oz ):** 22.99

**New York Strip and Garlic Spear shrimp:** 27.99

**Honey Beef Short Rib (Korean BBQ Kalbee) 22oz:** 24.99

**Broccoli Beef:** 19.99

**Filet Mignon Steak( 9-10oz ):** 28.99

**Filet Mignon(6oz) & Shrimp:** 29.99

**Lobster Tail & Filet Mignon(6oz):** 38.99

**Wagyu Beef:** Introducing Real Kobe Filet Mignon, the world's most famous beef Kobe beef cattle eat specially selected grain, drink beer, listen to classical music, and are given muscle-relaxing massages to produce Kobe beef, regarded as the best in the world: 95.99

**Wagyu Beef & Spear Shrimp:** 49.99



**Pork Ossobuco:** Slowly roasted pork shank served : 19.99

**Pork Spicy B.B.Q.:** Sliced Pork w/ special " Korean Hot Bean " sauce : 22.99

 **Chicken**

**Broiled Chicken** with Edamame rice: 18.99

Cashew Chicken: 17.99

Sesame Chicken: 17.99

**Broccoli Chicken** : 17.99

**Kung Pao Chicken with Peanut:** 17.99

Fiery Spicy Garlic Chicken: 17.99

Chicken Teriyaki Glaze: 17.99

Trio Delight: Shrimp, Beef & Chicken 19.99

Malaysian Curry Chicken: 18.99

 **Seafood**

**Ocean Combo** (tuna kobachi, salmon, Chilean seabass, scallop, & shrimp tem.): 29.99

Tempura Shrimp and Vegetables: 16.99

Spicy Garlic Shrimp: 18.99

**Kung Pao Shrimp with Peanut:** 18.99

Garlic Jumbo Scallops and Shrimp: 26.99

**Mahi-Mahi** with Edamame rice : 23.99

Chilean Seabass with Ginger Scallion: 29.99

**Broiled Salmon** with Edamame rice : 23.99

Salmon Grilled with Lobster Cream Sauce: 25.99

Salmon Teriyaki: 23.99

 **Noodle & Vegetarian**

Yakisoba noodle: 15.99

Tofu Vegetarian: 15.99



 **Sushi & Sashimi** (No Substitutions)

**Sushi Combo:** 7pcs of Sushi, 2pcs of California roll, 2pcs of Bubba Roll, and 2pcs of Crunch Munch: 21.99

**Super Sushi Combo:** 10pcs of nigiri Sushi, 2pcs of California roll, 2pcs of Bubba roll, 2pcs of Spicy Tuna Roll, and 2pcs of Crunch Munch: 29.99

**Sashimi Combo:** Twenty one pcs of Sashimi fish, including Tuna, Salmon and Yellow tail: 29.99

**Sushi & Sashimi Combo:** Seven pcs of nigiri Sushi, nine pcs of Sashimi, California roll and four pieces of Bubba roll: 38.99

**Unazu:** Sweet BBQ Eel served over a bed of steamed rice: 19.99

**Deluxe Lake Mary Boat:** Six pcs of nigiri Sushi, nine pcs of Sashimi, Rainbow, Philadelphia roll, and Super Crunch: 49.99

**Deluxe Heathrow Boat:** Twelve pcs of nigiri Sushi, twelve pcs of Sashimi, Rainbow roll, Crab Rangoon roll, Super Crunch, Africa roll, and Electric shock roll: 87.99

**Deluxe Seminole Boat:** Twelve pcs of nigiri Sushi, twelve pcs of Sashimi, Rainbow roll, Africa roll Crab Rangoon roll, Bubba Roll, Salmon lovers' roll, Calif roll, Mexican roll, and Super Crunch roll: 118.99

**\*\* See Our Dessert Menu \*\***

## Sake

**Sake** is Japan's greatest cultural export. Sake quality is determined by rice variety, climate, water quality, and production technique. Sake brewing rice is larger than regular rice and as a result contains more starch.

Our portfolio of ultra-premium Jizake is exclusively procured from independent local producers. All are handcrafted utilizing perfected traditional techniques passed down through generations of brewers.

Our offerings are of the highest caliber.

Longevity is a testament to Sake of **Amura's** expertise, foresight, and unrelenting focus on customer service.

We are proud to offer you our tradition of unremitting excellence.

**Ask our Special Sake Menu.**

