Omakase Macy
SUSHI BAR

Small Dishes

Sautéed Edamame 7
Edamame sautéed with butter, chili-garlic, soy, and lime.

Fried Calamari 12
Crispy calamari dusted with Japanese chili spices, served with chili-garlic sauce.

Lobster Tacos 18
Crispy tempura-fried nori shells filled with lobster tail salad.

Tuna Tataki 18
Pan-seared, sesame-crusted tuna on a wonton crisp, topped with wasabi aïoli.

Wagyu Carpaccio 30
Thin slices of A5 Wagyu ribeye, lightly drizzled with olive oil, black pepper, salt, and citrus soy.

Takoyaki Croquettes 15
Octopus cooked with sake and soy, Japanese mountain vegetables, potato mousseline, panko, and Sriracha-lime aïoli.

Soups

Dashi Broth 8
A clear, deeply savory broth.

Miso Soup 4
A comforting classic.

Daily Bisque 8
Chef's changing French-inspired bisque.

Salads

Macy Salad 10
Squid, julienned cucumber, seaweed, fresh ginger, sesame oil, and yuzu-soy vinaigrette.

Sunomono 7
A bright Japanese cucumber salad.

OMAKASE MACY

JAPANESE FLAVORS / FRENCH TECHNIQUE

Omakase Experiences

The Omakase Atelier 250

12-16 courses: exceptional fish and meats, Japanese ingredients, and French technique.

Exclusively at the sushi bar and in the private room. One seating daily: 16 private-room guests and 5 sushi-bar guests. Reservations required.

Every omakase begins with soup, salad, and appetizer and finishes with dessert. Nigiri and sashimi courses contain three pieces each.

Omakase 2-10 and à la carte: main dining room only. Approximately 26 seats. Reservations recommended.

Omakase 2 75
6 courses / Sushi and sashimi.

Omakase 3 85
6 courses / Sashimi and a specialty roll.

Omakase 4 70
6 courses / Sushi and a regular roll.

Omakase 5 120
9 courses / 15 pieces of nigiri across five courses.

Omakase 6 105
8 courses / 12 pieces of nigiri across four courses.

Omakase 7 95
8 courses / 9 pieces of nigiri across three courses, plus maki.

Omakase 8 111
11 courses / 21 pieces of sashimi across seven courses.

Omakase 9 95
9 courses / 15 pieces of sashimi across five courses.

Omakase 10 69
7 courses / 9 pieces of sashimi across three courses.

OMAKASE PRICES ARE PER GUEST

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Regular Rolls

California Roll	7
Philadelphia Roll	11
Spicy Tuna Roll	8
Spicy Salmon Roll	8
Shrimp Tempura Roll	9
Spider Roll	12
Eel Roll	9
Vegetable Roll	8

Desserts

Fried Ice Cream 9
Vanilla or matcha ice cream wrapped in a delicate pancake, dipped in a crisp citrus tempura batter, and fried to order.

Mochi Trio 7
Mango, matcha, and strawberry mochi set over a ribbon of raspberry coulis.

Vanilla & Lavender Steamed Custard 9
A silky, French-inspired take on chawanmushi, gently scented with vanilla and a whisper of lavender.

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JAPANESE FLAVORS / FRENCH TECHNIQUE

Rolls, Sushi & Sashimi

Specialty Rolls

Mountain Garden Roll 16
Asparagus, carrot, cucumber, and avocado, topped with mango.

The Yin and Yang 38
Two whole rolls presented together: a Rainbow and a Dragon, honoring the red-and-black emblem of Omakase Macy.

Tuna in the Dark 24
Shrimp tempura, goat cheese, avocado, and cucumber, topped with fresh tuna and Chef Macy's spicy chopped tuna, seaweed salad, fresh ginger, lime zest, and tempura crumbs.

The Flying Dragon 22
Fried crab stick, a touch of blue cheese, and avocado; topped with Scottish salmon, flying fish roe, and truffle ponzu.

The Oruga (The Caterpillar) 20
Cucumber, rice, and nori wrapped and crowned with overlapping avocado, eel sauce, and black sesame.

The Magnate 33
Lobster tail, asparagus, and a touch of blue cheese beneath delicate flounder, paper-thin lime, and fine strands of black nori.

Nigiri & Sashimi

Selection	Nigiri (2)	Sashimi (6)
Salmon	**8**	**22**
Tuna	**8**	**22**
Yellowtail	**8**	**22**
Albacore	**7**	**20**
Flounder	**MP**	**MP**
Scallop	**MP**	**MP**
Octopus	**7**	**20**
Shrimp	**7**	**20**
Unagi	**8**	**22**
Bluefin toro	**MP**	**MP**

A5 Wagyu nigiri (2): MP / Chef's selection: MP

MP = market price. Selections depend on daily sourcing.

MAIN DINING ROOM ONLY / RESERVATIONS RECOMMENDED

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Beverages

Yuzu Spritz 7
Yuzu, sparkling water, and a touch of sweetness over ice.

Bottled Water

VOSS Still 11
Glass bottle.

S.Pellegrino Sparkling 7
Glass bottle.

Topo Chico 4
Sparkling mineral water.

Japanese Soda

Ramune 4
Original, strawberry, melon, lychee, or grape.

Classic Sodas

Sodas 3
Coca-Cola, Diet Coke, Dr Pepper, Sprite, or orange soda.

Tea

Iced Tea 4
Black tea, sweet tea, or Japanese green tea.

Hot Tea 5
Matcha, sencha, genmaicha, hojicha, or chamomile.

OMAKASE MACY

JAPANESE FLAVORS / FRENCH TECHNIQUE

From the Kitchen

Unagi Don 37
Glazed eel over rice.

Katsudon 29
Choice of chicken or pork cutlet, with egg and onion over rice.

Chirashi Don 42
Chef-selected sashimi over sushi rice.

Tempura Udon 22
Udon in warm broth with shrimp and vegetable tempura.

Fried Rice 12 / 15 / 18
Choice of chicken, beef, shrimp, or combination.

Chicken 12 / Beef or shrimp 15 / Combination 18

Yakisoba 12 / 15 / 18
Stir-fried noodles; chicken, beef, shrimp, or combination.

Chicken 12 / Beef or shrimp 15 / Combination 18

Chicken Teriyaki 22
Chicken glazed with house teriyaki sauce, served with rice and stir-fried vegetables.

Teriyaki Ribeye 26
Ribeye steak with house teriyaki sauce, served with rice and stir-fried vegetables.

Miso-Glazed Chilean Sea Bass 48
On a sushi rice cake, with a small Asian slaw garnish and white soy-miso basil beurre blanc.

Crispy-Skin Salmon 28
Ginger-soy glaze, scallions, and a light dashi sauce, served with rice and stir-fried vegetables.

Please tell us about allergies before ordering. Our kitchen handles fish, shellfish, wheat, soy, dairy, eggs, sesame, and other allergens; cross-contact may occur.

Consuming raw or undercooked seafood, meat, or eggs may increase the risk of foodborne illness, especially for guests with certain health conditions.

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