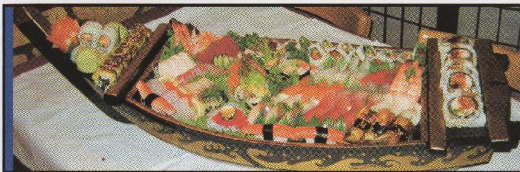


Makiman's Party Boats



Party Boat 1 34.⁹⁵

20 Pieces of assorted Sushi & 6 Pieces of California

Party Boat 2 70.⁰⁰

40 Pieces of assorted Sushi, and 6 Pieces of California & 6 Pieces of Spicy Tuna

Party Boat 3 85.⁰⁰

30 pieces of assorted Sushi, 5 Pieces of Eagles, 5 pieces of Spider, 8 pieces of Caterpillar roll, 6 pieces of California, 6 pieces of Cap'N Crunch & 6 Pieces of Spicy Tuna

Super Party Boat 119.⁹⁵

30 Pieces of assorted Sushi, 24 Pieces of assorted Sashimi, 6 Pieces of California, 6 Pieces of Spicy Tuna, 5 Pieces of Spider, 5 Pieces of Eagles, 6 Pieces of Cap'N Crunch, 8 Pieces of Caterpillar

• No substitutions for Sushi Entrées •

Makiman Sushi Entrées



Sushi Regular 16.⁵⁰

6 Pieces of assorted sushi and 6 Pieces of Tuna or Spicy Tuna Roll

Sushi Deluxe 19.⁹⁵

6 Pieces of Tuna or Spicy Tuna Roll and 10 Pieces of assorted Sushi

Sashimi Regular 17.⁹⁵

12 Pieces of assorted Sashimi served with Rice

Sashimi Deluxe 20.⁹⁵

18 Pieces of assorted Sashimi served with Rice

California Lover's Dinner 15.⁹⁵

18 Pieces of California Roll

Chirashi 17.⁹⁵

Assorted Sashimi served on a bed of Sushi Rice

Tuna & Salmon Sashimi Entree 24.⁹⁵

9 Pieces of Tuna Sashimi and 9 Pieces of Salmon Sashimi served with Rice

Makimono Dinner 15.⁹⁵

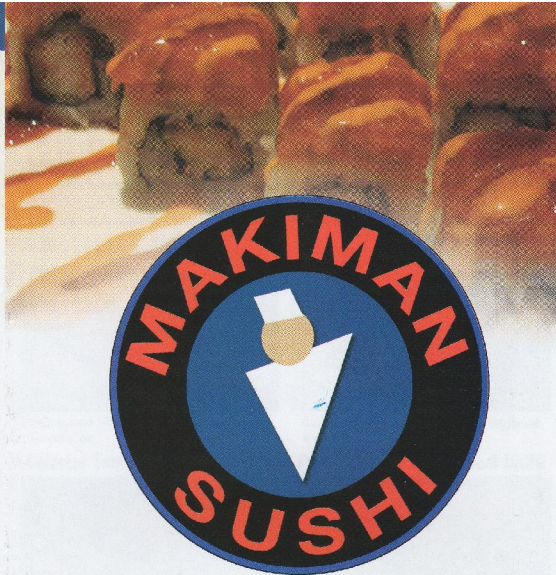
6 Pieces of Tuna roll, 6 Pieces of California roll, and 6 Pieces of Cucumber roll

Choose Your Own Makimono Dinner 16.⁹⁵

Pick any three rolls under Hosu Maki & Reverse-Maki list

Sushi Sashimi Combination 24.⁹⁵

6 Pieces of Sushi, 12 Pieces of Sashimi, and 6 Pieces of Tuna roll



Do You Like It Raw?



All You Can Eat Sushi Monday Night

Open 7 Days!

Business Hours: Monday-Thursday 11:30am-10pm
Friday & Saturday 11:30am-10:30pm • Sunday 3pm-9:30pm

(609) 654-7772

185 Route 70 • Medford, NJ 08055

Free Delivery!
BYOB



www.makimanonline.com

Prices are subject to change without notice

Soups

- Miso Soup** 2.00 Soybean paste soup
- Dumpling Soup** 4.00 Pork dumplings served in broth with scallions & fish cake
- Clam Soup** 4.95 Clams served in broth with scallions and ginger

Salads



- House Salad** 3.50 Green salad served with homemade ginger dressing
- Sunomono** 8.50 Shrimp, Crab, and Octopus served on shredded Daikon and Cucumber in homemade Panzu Sauce
- Salmon Skin Salad** 7.50
- TNT Tar Tar** 9.50 Tuna, Tomato, Red Onion mixed in Sauce
- Seaweed Salad** 4.50
- Kim Chi** 2.50
- Seafood Salad** 9.95
- Avocado Salad** 6.95 Avocado, Kani, cucumbers and Tobiko with just enough Mayonnaise

Appetizers



- Edamame** 4.50 Lightly salted steamed soybeans
- Sushi Starter** 8.50
- Sashimi Starter** 9.50
- Makiman's Pancake** 9.50
- Tuna Sashimi Starter** 8.50
- Shumai** 5.95 Shrimp & vegetables dumplings served steamed or fried
- Ika Tempura** 8.50 Calamari fried in Tempura batter served with dipping sauce
- Dumplings** 5.95 Pork or Vegetable dumplings served steamed or fried
- Vegetable Tempura** 6.95 Assorted vegetables deep fried in light batter served with special sauce
- Maguro Isobe Ah-Ge** 8.50 Fine chopped Tuna wrapped in seaweed filled with kani, vegetables, and tobiko deep fried in tempura batter & served in teriyaki sauce
- Almond Chicken** 8.50 Lightly battered Chicken Tenderloin covered in sliced Almonds served in Teriyaki sauce
- Rock Shrimp Tempura** 9.50 Rock Shrimp deep fried in light batter mixed with Spicy sauce
- Shrimp Veggie Tempura** 7.95 Shrimp & assorted vegetables deep fried in light batter served with special sauce
- Nami's Naruto** 7.50 Sheet of Cucumber filled with Kani, Avocado & Tobiko
- Hamachi Isobe Ah-Ge** 8.95 Fine chopped yellowtail wrapped in seaweed filled with Crab Stick, vegetables, flying Fish roe deep fried in tempura batter served in teriyaki sauce
- Agedashi Tofu** 6.50 Deep-fried Tofu served in a sweet sauce with scallions & Bonito Flakes
- Spicy Tuna Tartar** 8.95 Sashimi grade Tuna mixed in Spicy sauce with Red onions & Scallions served on shredded Daikon

Noodles

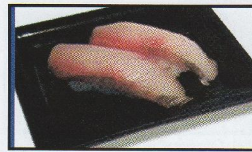


- Tempura Udon** 9.95 Thick noodle or buckwheat noodle soup served with side of Shrimp and Vegetable Tempura
- Kitsune Udon** 7.50 Thick noodle or buckwheat noodle soup served with seasoned tofu
- Nabiyaki Udon** 14.95 Thick noodle soup with vegetables, chicken, egg, 2 pieces of shrimp tempura & 3 pieces of vegetable tempura

All Noodle Dishes include a complimentary House Salad

Sushi (Add 1.50 more for Sashimi)

Nigiri Sushi (Two Per Order)



- Maguro (Tuna) 5.00
- Sake (Salmon) 5.00
- Hamachi (Yellowtail) 5.50
- Hirame (Fluke) 5.00
- Hokigai (Surf clam) 4.50
- Saba (Mackerel) 4.50
- Suzuki (Striped bass) 5.00
- Tako (Octopus) 5.00
- Kani (Crab stick) 4.00
- Ikura (Salmon Roe) 5.50
- Ika (Squid) 4.50
- Tamago (Baked Sweet Egg) 4.00
- Tobiko (Flying Fish Roe) 5.00
- Unagi (Fresh Water Eel) 5.00
- Uni (Sea Urchin) 6.50
- Ebi (Cooked Shrimp) 5.00
- King Fish 6.00
- Ama Ebi (Sweet Shrimp) 5.00
- Scallop (Live Scallop) 7.50
- Toro (Fatty Tuna) Mkt Pric
- Inari (Seasoned Tofu) 4.00
- Avocado or Asparagus 4.00
- Add Quail Egg 1.50

Hoso-Maki



- Tekka Maki (Tuna) 5.00
- Hamachi Maki (Yellowtail) 6.00
- Sake Maki (Salmon) 5.50
- Ika Maki (Squid) 5.50
- Ebi Maki (Cooked shrimp) 5.50
- Kani Maki (Crab Stick) 4.50
- Negi-Hama (Y-tail/Scallion) 6.00
- Negi-Tekka (Tuna/Scallion) 5.50
- Negi-Sake (Salmon/Scallion) 5.50
- Avocado Maki 3.95
- Kampyo (Seasoned Gourd) 3.95
- Oshinko (Pickled Radish) 3.95
- Umeshiso (Plum Paste/Shiso) 3.95
- Kappa Maki (Cucumber) 3.95
- Asparagus Maki 3.95
- White Tuna Maki 5.50
- Saba Maki (Mackerel) 4.95

Reverse-Maki



- California 5.00
- Tekku (Tuna/Cucumber) 6.00
- Tekka-Avo (Tuna/Avocado) 6.00
- Hamakyu (Y-tail/Cucumber) 6.50
- Hama-Avo (Y-tail/Avocado) 6.50
- Ikakyu (Squid/Cucumber) 5.50
- Ika-Shiso (Squid/Shiso) 5.00
- Ebikyū (Shrimp/Cucumber) 5.50
- Shrimp-Avocado 5.50
- Spicy Tuna 5.95
- Spicy Salmon 5.95
- Spicy Yellowtail 6.50
- Kanikyu (Crab/Cucumber) 4.50
- Sakekyu (Salmon/Cucumber) 5.95
- Sake-Avo (Salmon/Avocado) 5.95
- Eel-Avocado 5.95
- Eel-Cucumber 5.95
- Eel-Cucumber Avocado 6.50
- Cucumber-Avocado 4.50
- Asparagus-Avocado 4.95
- Tofu-Avo, Pickle 5.50

Fusion Sushi Rolls

Rainbow 10.95



California Roll wrapped with assorted fresh fish on outside

Tropical 5.50



Mango, Avocado, and Cucumber

Blind Date 6.95



Tuna, Cucumber, Eel inside, and Tobiko on the outside

Giant Shrimp and Eel 9.50



Two Shrimp Tempura, Grilled Eel, Tobiko Scallion, Avocado, & Cucumber

Philadelphia 5.95



Smoked Salmon (kitchen prepared), Cream Cheese & Cucumber

Sweet Potato Roll 5.95



Sweet Potato Tempura

California Roll 4.95



Kani, Avocado, Cucumber & Tobiko

Swt Potato & Broc. 5.95



Sweet Potato Broccoli Tempura

Cap'N Crunch 5.95



Kani, Cooked Shrimp, Tempura Flakes, Mayo & Cucumber

Cosmo 6.00



Kani tempura & Sweet potatoes Tempura

Spider 8.95



Soft Shell Crab fried in Tempura batter with Tobiko, Lettuce, Kani, Avocado & Cucumber

Eagles 9.95



Fine chopped yellowtail wrapped in seaweed filled with Crab Stick, vegetables, flying Fish roe deep fried in tempura batter & rolled in Sushi Rice

Shrimp Tempura Maki 6.50



Shrimp fried in light Tempura Batter

Nutty Roll 8.00



White Fish, Battered Fried, Roasted Almond, Cucum. & Teriyaki Sauce

New England 11.95



White Fish, Lobster, & Kani Tempura Maki

NE Viking Roll 13.95



Spicy Tuna and Avocado inside Torched Salmon on the outside topped with Red & Green Tobiko with Eel Sauce and Spicy Sauce

House Special Entrées

Kal-Bi 21.00

Charcoal grilled Short Rib marinated in special sauce, served with vegetables

Bul-Go Ki 17.00

Thinly Sliced Beef marinated in special sauce served with steamed vegetables, and tofu

Spicy Pork 16.00

Thinly sliced pork loin marinated in spicy sauce served with steamed vegetables, and tofu

Tempura Entrées

Vegetable Tempura Dinner 11.95

Assorted vegetables deep fried in a light batter served with dipping sauce.

Makiman's Deluxe Tempura 19.95

Lightly battered Shrimp, Kani, Hirame, Lobster tail, & Vegetables deep-fried served with dipping sauce.

Shrimp Tempura Dinner 16.95

Lightly battered Shrimp and Vegetables deep-fried in soybean oil served with dipping sauce.

We now offer all Entrées with choice of white or brown rice. All Dinner Entrées includes complimentary Miso Soup, House Salad & choice of white or brown rice (No Substitutions)

Don Buri



Bi Bim Bop 13.95

6 types of seasoned vegetables, seasoned shredded beef, & sunny side up egg served with white or brown rice and chili sauce to be mixed at your own discretion

Stone Pot Bi Bim Bop 15.95

Bi Bim Bop served in hot stone pot

Chicken Stone Pot 15.95

Stone Pot Bi Bim Bop with chicken teriyaki

Salmon Stone Pot 16.95

Stone Pot Bi Bim Bop with grilled salmon



Hai Duk Bop 16.95

Assorted sashimi grade fish served on bed of white rice with chopped romaine and red leaf lettuce topped with cucumbers, kani, scallion, sesame oil, tobiko, daikon, and shredded nori served with spicy chili sauce to be mixed at your own discretion

Katsu Don 12.95

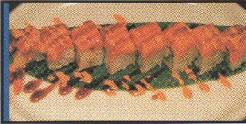
Choice of breaded pork loin or boneless chicken breast with onions, scallions and egg simmered in special sauce served on a bed of white or brown rice.

MM Naruto 9.95



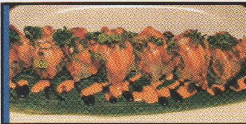
Tuna, Salmon Kani, Tobiko & Avocado Roll in sheet of Cucumber

Sixers Roll 9.95



Shrimp Tempura inside & Spicy Tuna on the outside

Yellow Stallion 14.95



Spicy Tuna & Cucumber inside torched Yellowtail on the outside with Teriyaki Sauce & Spicy Sauce

Mexican Roll 9.50



Almond covered Chicken deep fried till golden, Lettuce, Tomato, Avocado, Cabbage & Red Onion

Caterpillar 9.50



Eel, Cucumber, Tobiko inside & thinly sliced Avocado on outside

Boston 6.50



Salmon, Lettuce, Tobiko, Avocado, Cucumber, and Mayo

Scorpion 9.95



Eel, Cucumber, Tobiko, Avocado inside covered with Cooked Shrimp on outside

McNabb 14.95



Spicy Tuna, Eel & Avocado inside, Torched Squid on the outside topped with Eel Sauce & Spicy Sauce

Pete's Roll 13.50



Fresh Tuna and Cucumber inside, Salmon and White Tuna outside

Popeye Roll 4.95



Seasoned Spinach, Carrots, and Cucumber

Lobster Tempura 9.95



Lobster tempura, Avocado, Tobiko, and Cucumber

Ben & Jerry Hand Roll 8.95



Choice of two flavors "Crunchy Spicy Tuna" or "Crunchy Salmon" made into hand roll with sheet of Cucumber

Tuna on Tuna 12.95



Tuna Avocado inside Tuna Avocado on the outside

Eel on Eel 12.95



Eel Cucumber inside and Eel on the outside

Futo 5.95



Kampyo, Kani, Tobiko, Avocado, Oshinko, Burdock Root, Cucumber, & Tamago

Raw Viking 13.95



Spicy Tuna and Avocado inside fresh Salmon on the outside topped with Red & Green Tobiko with Crunch & Scallions



Tuna Bi Bim Bop 17.95

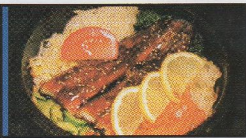
Sashimi grade tuna and 6 types of seasoned vegetables served with white or brown rice and side of chili sauce

Salmon Bi Bim Bop 17.95

Sashimi grade salmon and 6 types of seasoned vegetables served with white or brown rice and side of chili sauce

Vegetarian Bi Bim Bop 12.95

6 types of seasoned vegetables and tofu served with white rice and chili sauce to be mixed at your own discretion



Unagi Stone Pot BBB 16.95

Same seasoned vegetables as Bi Bim Bop but served in grilled stoned pot with Unagi (Grilled Eel)

Veggie Stone Pot BBB 13.95

6 types of seasoned vegetables and tofu served with white or brown rice in a grilled stoned pot with side of chili sauce to be mixed at your own discretion

Unaju 15.95

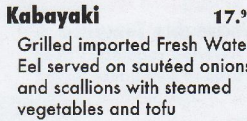
Grilled Imported Fresh Water Eel served on bed of Sushi Rice

Teriyaki Entrées



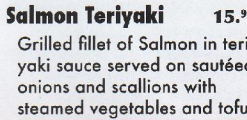
Chicken Teriyaki 13.95

Grilled chicken in teriyaki sauce served on sautéed onions and scallions with steamed vegetables and tofu



Kabayaki 17.95

Grilled imported Fresh Water Eel served on sautéed onions and scallions with steamed vegetables and tofu



Salmon Teriyaki 15.95

Grilled fillet of Salmon in teriyaki sauce served on sautéed onions and scallions with steamed vegetables and tofu

Shrimp & Scallop Teriyaki 19.50

Shrimp & scallop pan seared with butter and sake. Broiled in teriyaki sauce served on sautéed onions and scallions with steamed vegetables and tofu

Beef Teriyaki 19.50

Grilled New York strip marinated in special teriyaki sauce served on sautéed onions and scallions with steamed vegetables and tofu

* 18% Gratuity charge will be added to check for party of six or more!
We Offer Other Items Not Included In This Menu
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS