

MAKANA CLASSICS ROLLS

Choice of any roll \$6

California Roll
 Shrimp Tempura
 Tuna/Tuna Avocado/Tuna Jalapeño
 Eel Avocado
 Coconut Shrimp Mango/Avocado
 Shrimp Avocado
 Yellowtail/Yellowtail Scallion/Yellowtail Jalapeño
 Salmon/Salmon Avocado/Salmon Jalapeño
 Avocado/Avocado Cucumber
 Spam Avocado
 Alaska Roll
 Philly Roll
 Mango Shrimp/Tuna
 Spicy Crunchy Roll
 Choice of: chicken, crab, salmon, shrimp, tuna or yellowtail.

Add brown rice **+\$1** Add avocado **+\$1** Add cream cheese **+\$1**

MAKANA SUSHI COMBOS

Includes miso soup.

Sushi Entrée **\$21.95**
 7pcs sushi & any 1 regular roll.
Sashimi Entrée **\$22.95**
 14pcs sushi & any 1 regular roll.
Sushi & Sashimi Entrée **\$25.95**
 5pcs sushi, 8pcs sashimi & any 1 regular roll.
Any 3 Classic Rolls **\$16.95**
 Choice of any 3 classic rolls.

MAKANA SPECIALTY ROLLS

East Harlem (6pcs) **\$10.95**
 Tempura fried spicy crabmeat, avocado, cucumber with tropical fruit sauce.
Tsunami (8pcs) **\$12.95**
 Tempura shrimp, cucumber topped with eel, avocado & masago.
Mango Tango (8pcs) **\$12.95**
 Tuna, salmon, avocado, wrapped in mango with Tobiko.
Island Girl (8pcs) **\$12.95**
 Spicy tuna & salmon, tempura flakes with spicy yellowtail & scallion.
Makana (8pcs) **\$13.95**
 Tempura shrimp topped with avocado, spicy crab meat with masago.
Spider (10pcs) **\$13.95**
 Soft shell crab, crabmeat, cucumber with masago.
Sunrise (8pcs) **\$13.95**
 Spicy crunchy salmon, avocado wrapped in salmon with masago.
Tempura Supreme (8pcs) **\$13.95**
 Tempura shrimp & crabmeat, cucumber, cream cheese topped with tempura white fish, avocado, masago & scallion.
Big Kahuna (8pcs) **\$14.95**
 Coconut shrimp, mango, avocado wrapped in spicy crabmeat.
Rainbow Supreme (8pcs) **\$14.95**
 Spicy crunchy tuna wrapped in assorted fish, avocado with Tobiko.
 EXTRAS: **+\$1** Wasabi | Ginger | Spicy Mayo | Eel Sauce

All our sushi rolls are made with premium sushi rice, crisp nori, and the freshest ingredients.

MAKANA LUNCH

Comes with roast corn + side of mac salad.
 Garnished with sesame + green onions + garlic chips
 Choice of white rice, garlic rice **+\$1**, brown rice **+\$1**, mixed greens **+\$1**, rice & greens **+\$1**
 Monday to Friday 11:00 am -4:00 pm

BBQ Huli Chicken **\$8.95**
 Hawaii's favorite Island style BBQ chicken. Grilled to perfection!
BBQ Pork **\$9.95**
 Tender pork marinated with our homemade BBQ sauce grilled to perfection.
Loco Moco **\$10.95**
 Hawaii's Big Island style: Grilled Pat Lafreida beef patty topped with fried egg, caramelized onions, covered in a homemade mushroom gravy. A local island favorite!
Flame Grilled Tofu (V) **\$8.95**
 Locally sourced firm fresh tofu prepared with our house marinade.
Chicken Katsu **\$8.95**
 Panko breaded crispy chicken cutlets fried to a golden brown served with Japanese katsu sauce.
Teriyaki Chicken **\$8.95**
 Grilled white meat topped with our homemade teriyaki sauce.
Kalua Pig **\$9.95**
 Traditional Hawaiian slow oven-roasted smoky pork served with cabbage.

Add fried egg **+\$1** Add avocado **+\$2**

LUNCH SUSHI SPECIALS

Includes miso soup.

Monday to Friday 11:00 am -4:00 pm

Sushi Lunch **\$11.95**
 4pcs sushi & any 1 regular roll
Sashimi Lunch **\$12.95**
 6pcs sashimi & any 1 regular roll
Any 2 Regular Rolls **\$10.95**
Any 3 Regular Rolls **\$13.95**

BEVERAGES

Plantation Iced Tea **\$4.00**
 Our famous homemade iced tea with fresh fruit juices and pineapple.
Bubble Tea **\$4.00**
 Coconut/mango/taro/milk tea/matcha green tea.
 All of our bubble tea drinks are made with house brewed tea and milk.
Hawaiian Sun Juice **\$2.50**
 Lilikoi or "POG" (Passion fruit-orange-guava).
Soda **\$2.00**
 Coke/Diet Coke/Ginger Ale/Seltzer

DESSERT

Hau pia Coconut Pudding **\$5.00**
 Coconut cream with layers of chocolate & crushed graham cracker.
Hawaiian Fried Buns (2) **\$5.00**
 Filled with a creamy custard.

DELIVERY - TAKEOUT - DINE IN MENU

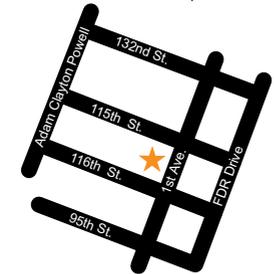


BBQ ★ POKÉ ★ TACOS

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2245 1st Avenue
 New York, NY 10029
www.makanabbq.com

MON -THU 11 am-10 pm
 FRI-SAT 11 am-10 30pm
 SUN 12 pm-10 pm



We are here to bring you the best of Hawaii - combining the delicious diverse taste of the islands and offering exceptional generous service based on the "Aloha" Spirit.

Catering Available. Please Inquire.

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STARTERS

Edamame (V) Lightly salted steamed soybean.	\$4.95
Spam Musubi (2pcs) Teriyaki glazed spam on top of sushi rice, wrapped in nori seaweed.	\$5.95
Gyoza Dumplings - Pork/Veggie (6pcs) Pan-seared Japanese dumplings, served with our homemade sauce.	\$6.95
Teriyaki Chicken Dumplings (5pcs) Steamed teriyaki chicken dumplings, served with our homemade teriyaki sauce.	\$6.95
Loaded Tots Crispy fried tots topped with kalua pig, spicy mayo, wasabi aji aioli garnished with toasted sesame green onions + garlic chips	\$8.95
Crispy Coconut Shrimp (5pcs) Golden, sweet, crispy coconut crusted shrimp served with our homemade sweet + spicy pineapple sauce.	\$8.95

TACOS (2PCS)

\$7.95

Fried Fish Panko crusted white fish, Hawaiian slaw, maui onion, wasabi aji sauce.
BBQ Huli Chicken Island style BBQ chicken, Hawaiian slaw, toasted sesame seeds, spicy mayo.
BBQ Pork Grilled tender pork, Hawaiian slaw, toasted sesame seeds, spicy mayo.
Kalua Pig Hand-pulled Kalua pork, Hawaiian slaw, toasted sesame seeds, spicy mayo.
Flame Grilled Tofu (V) Marinated grilled tofu, Hawaiian slaw, toasted sesame seeds, spicy mayo.

Add avocado **+\$2**

SIDES

Miso Soup (V) Silken tofu, wakame and green onions.	\$3.00
White Rice/Brown Rice (V)	\$3.00
Garlic Rice (V)	\$4.00
Kimchee (V) Spicy Korean fermented napa cabbage seasoned with red pepper, garlic and ginger.	\$4.00
Mac Salad (V) Creamy and tangy Hawaiian style macaroni salad.	\$4.00
Tater Tots (V)	\$4.00
Kale Salad (V) Kale, baby spinach, shredded purple cabbage, carrots. Add avocado +\$2	\$6.00

(V)=Vegetarian

MAKANA BBQ

Comes with roast corn + side of Hawaiian style mac salad.
Garnished with sesame + green onions + garlic chips
Choice of white rice, garlic rice **+\$1**, brown rice **+\$1**, mixed greens **+\$1**, rice & greens **+\$1**

BBQ Short Rib Tender beef short ribs marinated with our homemade BBQ sauce and grilled to perfection.	\$13.95
BBQ Huli Chicken Hawaiian's favorite Island style BBQ chicken. Grilled to perfection!	\$10.95
BBQ Pork Tender pork marinated with our homemade BBQ sauce and grilled to perfection.	\$12.95
Grilled Portobello Shrooms (V) Thick portobello mushrooms seared on our lava rock grill.	\$11.95
Flame Grilled Tofu (V) Locally sourced firm fresh tofu prepared with our house marinade.	\$10.95

Add fried egg **+\$1** Add avocado **+\$2**

MAKANA CLASSICS

Comes with roast corn + side of Hawaiian style mac salad.
Garnished with sesame + green onions + garlic chips
Choice of white rice, garlic rice **+\$1**, brown rice **+\$1**, mixed greens **+\$1**, rice & greens **+\$1**

Loco Moco Hawai'i Big Island style: 2 grilled beef patties topped with fried eggs, caramelized onions, covered in a homemade mushroom gravy. A local island favorite!	\$13.95
Kalua Pig Traditional Hawaiian slow oven-roasted smoky pork served with cabbage.	\$12.95
Chicken Katsu Panko breaded crispy chicken cutlets fried to a golden brown served with Japanese Katsu sauce.	\$11.95
Hawaiian Garlic Shrimp Shrimp sautéed in our homemade garlic butter sauce. A North Shore Classic.	\$13.95
Teriyaki Chicken Grilled white meat topped with our homemade teriyaki sauce.	\$11.95
Teriyaki Salmon Grilled fresh salmon fillet topped with our homemade teriyaki sauce.	\$14.95

Add fried egg **+\$1** Add avocado **+\$2**

FRIED RICE/NOODLES

Hawaiian Fried Rice (V) Hawaiian style rice stir-fried in our homemade special sauce with pineapple.	\$10.95
Add BBQ chicken +\$3 Add BBQ pork +\$3 Add shrimp +\$3	
House Fried Rice Shrimp, spam, chinese sausage, pineapple, onion, peas, carrots and eggs.	\$12.95
Saimin Fried Noodle Egg noodles stir-fried in our homemade sauce with carrots, onion, cabbage, and mushrooms.	\$11.95
Add grilled tofu +\$3 Add BBQ chicken +\$3 Add BBQ pork +\$3	
Hawaiian Garlic Noodle Egg noodles tossed in a homemade soy garlic sauce, mushrooms topped with crispy garlic. Add spam +\$2	\$10.95

MAKANA COMBOS

Comes with roast corn + side of Hawaiian style mac salad.
Garnished with sesame + green onions + garlic chips
Choice of white rice, garlic rice **+\$1**, brown rice **+\$1**, mixed greens **+\$1**, rice & greens **+\$1**

Choice of any of the 2 Items Below \$15.95

BBQ Huli Chicken
BBQ Beef Short Ribs
BBQ Pork
Chicken Katsu
Crispy Coconut Shrimp
Kalua Pig

Land \$16.95
BBQ Huli chicken & beef short ribs + roast corn + grilled pineapple + kimchi.

Garden (V) \$16.95
Grilled tofu & portobello mushroom + roast corn + grilled pineapple + kimchi.

Land & Sea \$16.95
BBQ Huli chicken & crispy coconut shrimp + roast corn + grilled pineapple + kimchi.

Add fried egg **+\$1** Add avocado **+\$2**

MAKANA POKÉ

Comes with seaweed salad + edamame + crab salad
Garnished with sesame + green onions + garlic chips + lemon wedge
Choice of sushi rice, brown rice **+\$1**, mixed greens **+\$1**, rice & greens **+\$1**

Ahi Tuna \$12.95

Premium sushi grade tuna marinated and seasoned with Hawaiian sea salt, shoyu, sesame oil, and onion.

Salmon \$12.95

Premium sushi grade salmon marinated and seasoned with Hawaiian sea salt, shoyu, sesame oil, and onion.

Hamachi \$13.95

Premium sushi grade yellowtail marinated and seasoned with Hawaiian sea salt, shoyu, sesame oil, and onion.

Shrimp \$12.95

Premium sushi grade shrimp marinated and seasoned with Hawaiian sea salt, shoyu, sesame oil, and onion.

Ocean \$16.95

Choice of two: Ahi tuna, salmon, hamachi, shrimp.

Add avocado **+\$2** Extra protein **+\$4** Make it spicy **+\$1**

All prices subject to NY sales tax.
Please alert your server to any food allergies in advance
Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.