

Ama Raw Bar

190 Avenue B 10009-3600 · +12128459896 · Updated: Jan 14, 2026

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COCKTAILS 9

Spicy Palawan	\$16.00
tequila, jalapeno, calamansi make it mezcal +\$2	
Vietnamese Espresso 'Tini	\$16.00
rum or vodka, espresso, condensed milk, chicory	
Sakura Rose	\$17.00
plum wine, vodka, gin, aperol, hibiscus rose	
Pandan Daiquiri	\$16.00
rum, midori, pandan, lime	
Blushing Ama	\$16.00
vodka, yuzu, pineapple, ginger, berry	
Lychee Martini	\$16.00
vodka, lychee puree	
Matcha Paradaisu	\$16.00
tequila, elderflower, matcha, lemon	
Shiso Fine	\$18.00
cucumber infused gin, watermelon, shiso, lime	
Smoking Kofuna	\$17.00
whiskey, asian bitters, orange, spiced smoke	

MOCKTAILS 3

Matino Palawan	\$9.00
calamansi, lime, jalapeno, spiced togarashi rim	
Lychee Lemonade	\$9.00
lychee puree, fresh lemon juice	
Yuzu Iced Green Tea	\$8.00
green tea, yuzu, pineapple, ginger	

HAPPY HOUR 3

Oysters

Barcat - Chesapeake, VA \$1.25 (MILD, CREAMY & CRISP FINISH) St. Simon - New Brunswick, CA \$2.25 (MEATY, BRINEY & BUTTERY)

Small Plates

Mini Crispy Rice Tuna Bites \$13 Salmon Sashimi Crisp \$17Miso Cod Cakes \$12Yuzu Pepper Shrimp \$13Chicken Rice Paper Quesadilla \$14

Drinks

Lychee Martini \$11 Spicy Palawan \$11 Mezcal Palawan \$13 Blanc de Blancs \$11 Pinot Noir \$11 Vinho Verde \$11 Carafe of Sake \$22 Kirin \$8
House Lager \$8

BUBBLES 2

Blanc de Blancs Fleuraison Cote d'Or, FR	AVAILABLE OPTIONS
	GL: \$14.00
	BTL: \$54.00

Champagne Veuve Clicquot Reims, FR	AVAILABLE OPTIONS
	GL: \$22.00
	BTL: \$95.00

WHITE 6

Sauvignon Blanc Hans Rottensteiner “Kitz” Dolomiti, IT	AVAILABLE OPTIONS
	GL: \$15.00
	BTL: \$58.00

Vinho Verde Aveleda, Loueiro Arinto Minho, PT	AVAILABLE OPTIONS
	GL: \$14.00
	BTL: \$52.00

Muscadet Oyster King Loire, FR	AVAILABLE OPTIONS
	GL: \$14.00
	BTL: \$52.00

Albarino Bodegas Aquitania Legado Galicia, SP	AVAILABLE OPTIONS
	GL: \$15.00
	BTL: \$56.00

Sancerre Jean-Roger Max Bué, FR	AVAILABLE OPTIONS
	GL: \$17.00
	BTL: \$72.00

Chardonnay Darms Lane California, USA	AVAILABLE OPTIONS
	GL: \$20.00
	BTL: \$82.00

ROSE & ORANGE 2

Grenache, Syrah Espritgasitier Provence, FR	AVAILABLE OPTIONS
	GL: \$15.00
	BTL: \$54.00

Arancino Macerato Bianco Caruso & Minini Sicily, IT	AVAILABLE OPTIONS
	GL: \$16.00
	BTL: \$64.00

RED 3

Pinot Noir Parceleros Aconcagua, CL	AVAILABLE OPTIONS
	GL: \$15.00
	BTL: \$58.00
Gamay Domaine François Chidaine Loire, FR	AVAILABLE OPTIONS
	GL: \$16.00
	BTL: \$60.00
Cabernet Sauvignon Pavette Napa, CA	AVAILABLE OPTIONS
	GL: \$15.00
	BTL: \$58.00

BEER 6

House Lager	\$9.00
Kirin	\$9.00
Founders All Day IPA	
Montauk Pilsner	
Echigo Flying IPA (can)	
Athletic Brewing Non-Alcoholic Golden Dawn	\$7.00

STARTERS 10

Seaweed Salad	\$9.00
sesame, soy, chili	
Yuzu Pepper Shrimp	\$18.00
crispy popcorn shrimp, creamy citrus pepper aioli, sesame oil	
Crispy Rice Tuna	\$18.00
spicy mayo, scallions, spiced sesame, sweet soy	
Salmon Sashimi Pizzetta	\$22.00
ponzu wasabi, avocado, yuzu crema, tobiko, radish	
Edamame Hummus	\$15.00
jalapeno, radish, served with wonton chips	
Toro & Tobiko	\$20.00
fatty tuna tartare, flying fish roe, yuzu crème fraîche, crispy rice toast	

Chicken Rice Paper Quesadilla	\$19.00
ground chicken, thai basil, sesame, carrot served w/ coconut red curry	
Sashimi Salad	\$24.00
salmon, yellowtail, tuna, mixed greens, seaweed, wasabi leaf vinaigrette	
Spiced Sichuan Chicken Wings	\$18.00
dry rub seasoning, scallion cilantro ranch	
Miso Cod Cakes	\$17.00
salt cod, jalapeno miso, panko, den miso	

THE RAW BAR 7

Barcat*	\$2.25
Chesapeake, VA	
St. Simon*	\$3.25
New Brunswick, CA	
Shrimp Cocktail*	\$16.00
Raw Octopus Wasabi*	\$10.00
soy sauce, napa cabbage, red pepper	
Yellowtail Jalapeno*	\$19.00
lime ponzu, cilantro, house salsa verde	
Spicy Seared Tuna*	\$18.00
spiced sesame crust, sichuan chili oil	
Salmon Avocado*	\$17.00
yuzu, olive oil, radish	

MAINS 9

Lobster Ramen	\$28.00
lobster tail, soft cooked egg, scallion, sesame togarashi Add-ons: extra lobster tail \$14, lobster wontons (3pcs) poached or fried \$8	
Vegetable Ramen	\$20.00
mushroom, soft egg, tofu, chili sesame oil, bok choy	
Mellow Mussels	\$27.00
lemongrass cilantro coconut broth, scallions, lime, nori fries	
Luscious Mussels	\$37.00
lemongrass lobster broth, chili lobster tail nori fries	
Drunken Mussels	\$27.00
sake, dashi, scallions, cilantro, butter, nori fries	

Angry Mussels	\$27.00
spicy kimchi broth, chili pepper, garlic, nori fries	
Coconut Red Curry Shrimp	\$28.00
pan-seared shrimp, roasted carrots, edamame served w/ white rice	
Miso Glazed Salmon	\$27.00
marinated in koji and roasted Includes choice of side	
Beef Donburi	\$26.00
classic japanese style beef, poached egg, sauteed vegetables, sesame, white rice	

BAO BUNS 5

Lobster (2pc)	\$24.00
choice of warm umami butter or chilled spicy mayo	
Shrimp (2pc)	\$16.00
lemongrass shrimp, sesame spicy mayo, house slaw	
Sichuan Chicken (2pc)	\$15.00
crispy chicken, sesame, sichuan chili oil, house slaw	
Mushroom (2pc)	\$13.00
crispy maitake, seasonal greens, vegan chili aioli	
Bulgogi (2pc)	\$17.00
thinly sliced beef, house korean bbq sauce, kimchi slaw	

SIDES 4

Nori Fries	\$9.00
Seasonal Vegetables	\$9.00
Jalapeno Miso Rice	\$9.00
Kimchi	\$7.00