

Yellowtail Sashimi Flight 34

Sea Urchin Flight MP

Tako Yawarakani 20



Sushi Sampler 45

Sushi Ann Bluefin Tuna Flight 90

Chef's Sushi Omakase of ten 80

fifteen 125

Chef's Sashimi and Sushi Omakase 145

Chef's Sashimi Omakase 115

Chef's Spring Omakase 205

: Five course tasting menu

by Executive Chef Noriyuki Takahashi

## SUSHI & SASHIMI A LA CARTE

### **Blue Fin Tuna**

- AKAMI(lean tuna) 7
- ZUKE(soy-marinated tuna) 8
- CHU-TORO(med-fatty tuna) 10
- OH-TORO(fatty tuna) 13
- ABURI-OH-TORO(seared fatty tuna) 13

### **White Fish**

- HIRAME(fluke) 6
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- KAMASU(Japanese barracuda) 8

### **Yellowtail Family**

- HAMACHI(Yellowtail) 6
- KANPACHI(amber jack) 7
- SHIMAAJI(striped jack) 8

### **Silverfish**

- AJI(horse mackerel) 8
- SAWARA(spanish mackerel) 5
- SAYORI(needlefish) 8
- IWASHI(sardine) 7

### **Salmon family**

- SCOTTISH 6
- KING SALMON 9

### **Eel**

- UNAGI(freshwater eel) 7
- ANAGO(sea eel) 9

### **Shellfish**

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 7
- YARI IKA(squid) 6
- NAMATAKO(fresh octopus) 8

### **Roe**

- IKURA(salmon roe) 8

UNI, Maine 10

UNI, California 12

UNI, Hokkaido 20

TAMAGO(egg omelette) 5