

Tako Yawarakani 22  
Yellowtail Sashimi Flight 42  
Sea Urchin Flight 58  
Tempura 36



Sushi Sampler 50

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 245  
: Five course 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) 12
- OH-TORO(fatty tuna) 15
- ABURI-OH-TORO(seared fatty tuna) 15

### **White Fish**

- HIRAME(fluke) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- KASUGO(baby snapper) 9

### **Yellowtail Family**

- KANPACHI(amber jack) 7
- SHIMA AJI(striped jack) 8

### **Silverfish**

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- SAYORI(Japanese needlefish) 9

### **Salmon family**

- SCOTTISH SALMON BELLY 7
- KING SALMON BELLY 10

### **Eel**

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

### **Shellfish**

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 8
- HOTARU IKA(firefly squid) 8
- NAMA TAKO(fresh octopus) 8

### **Roe**

- IKURA(salmon roe) 8
- UNI, California 15
- UNI, Bafun, Hokkaido 20
- UNI, Murasaki, Hokkaido 25