

Tako Yawarakani 22
Yellowtail Sashimi Flight 42
Uni Flight 45
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 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
- KATSUO(bonito) 9

White Fish

- HIRAME(fluke) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- MEHIKARI(green eye) 10
- NODOGURO(blackthroat seaperch) 15

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

Roe

- IKURA(salmon roe) 8

- UNI, Maine 12
- UNI, California 15
- UNI, Hokkaido 20