

Tako Yawarakani 22
Yellowtail Sashimi Flight 42
Japanese Uni Flight MP
Autumn Tempura 34



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 Autumn Omakase 225
: 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) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- SUZUKI(Japanese sea bass) 9
- KISU(Japanese whiting) 9

Yellowtail Family

- HAMACHI(yellowtail) 6
- KANPACHI(amber jack) 7
- WARASA(Wild young yellowtail) 9

Silverfish

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- TOBIUO(flying fish) 8
- TACHIUO(beltfish) 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
- NAMADAKO(fresh octopus) 8

Roe

- IKURA(salmon roe) 8
- UNI, Bafun, Hokkaido 20
- UNI, Kitamurasaki, Hokkaido 25
- UNI, Kyushu 27