

Yellowtail Sashimi Flight 38

Sea Urchin Flight MP

Tako Yawarakani 22



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 215

: 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
- KISU(Japanese whiting) 9
- KAMASU(Japanese barracuda) 8

Yellowtail Family

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

Silverfish

- AJI(horse mackerel) 8
- SANMA(pike mackerel) 9
- 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) 8
- NAMATAKO(fresh octopus) 8

Roe

- IKURA(salmon roe) 8

UNI, California 15

UNI, Bafun 20

UNI, Murasaki 22

UNI, Aka 25