

Tako Yawarakani 22
Madai Salad 42 (for two)
Summer 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 Summer 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
- KATSUO(bonito) 9

White Fish

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

Yellowtail Family

- HAMACHI(yellowtail) 6
- KANPACHI(amber jack) 7

Silverfish

- AJI(horse mackerel) 8
- IWASHI(sardine) 7

Salmon family

- SCOTTISH 6
- KING SALMON 9
- SAKURA MASU(cherry salmon) 8

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, California 15
- UNI, BAFUN, Hokkaido 20
- UNI, MURASAKI, Hokkaido 25